



BLUE FIG GOURMET

THE CATERING CULTURE

“ Out beyond the idea of right
thinking and wrong thinking is
a field...

I will meet you there...” Rumi

INNOVATION, CREATIVITY & PASSION!

Blue Fig Gourmet roots go as far back as
20 years.

While many things have changed over the
years one thing hasn't: doing what it
takes to exceed our customer's
expectations.

We've become an established caterer in
the coming decade with our creative
philosophy which is driven
by the idea of inspiring for the most
memorable culinary experiences through
our custom-tailored menu
designs, our generous and gracious staff,
and our thoughtful approach to hosting
and design.

Our team can devote its full attention to
the values, tastes, and preferences of
each client.

We will work with you to gain a precise
understanding of your needs. Our menus
are flexible and responsive
and will be designed specifically for your
event. We will work with your priorities
and budget to take
your vision and turn it into something
remarkable!

VISION, MISSION & VALUES!

OUR VISION:

To create and inspire.

OUR MISSION:

To create remarkable experiences by offering the finest quality gourmet foods and providing unsurpassed personalized services.

CORE VALUES:

SERVICE EXCELLENCE: we are committed to proactively identifying and meeting the needs of our clients.

COLLABORATION: Our success is directly correlated to active participation and the exchange of knowledge.

DEDICATION: We are dedicated to the success of every event, as passion, purpose & pride are the driving forces behind our team.

TRUSTWORTHINESS: We refuse to compromise on our quality, making us a reliable resource and dependable partner.

OUR ADVANTAGES

OUR ADVANTAGES:

We are able to provide up to maximum of 25,000 - 20,000 pax per order, way beyond the industry average of approximately 5,000 pax per order.

FOOD & BEVERAGE:

We only use the finest and freshest ingredients for the gourmet food we offer to our clients. Quality is given an emphasis right from concept to preparation. From catering to presentation.

FACILITIES:

Our outlets provides the perfect venues, food, catering, attendants and servers- all in one roof. We have our own projectors and sound systems in house, to deliver your kind of perfectly personal and professional event experience!

HUMAN CAPITAL:

Our team consists of experienced Chefs and Assistants expert in their fields and a pool of trained attendants and servers to accommodate to clients needs.

PRODUCTS & SERVICES

WEDDING/ENGAGEMENT CATERING:

No wedding reception is complete without a wide array of dishes to satisfy the appetite of the guests.

Wedding catering, as the name suggests, aims to supply sumptuous dishes as well as an enchanting ambience for the guests on the special day.



CORPORATE CATERING:

Small office meetings and trainings as well as grand regional events demand the highest quality of gourmet food and services for esteemed guests.

This service focuses on providing not only the best food, but also the best experience for professionals well-suited for any corporate event.

COCKTAIL RECEPTION:

Cocktail reception places great emphasis on delectable bites, finger food and spectacular drinks for the guests.

With many of the attendees meeting and socializing, plates that are easy to munch on.

BUFFET CATERING:

A buffet catering offer an abundant portion of food during a social gathering. In a buffet catering, guests serve themselves, providing them more freedom with the food choices.



SEATED CATERING:

A sit-down catering delivers a more elegant ambience, allowing the guests to stay seated while food attendants serve the dishes to the guests. It is typically more expensive than a buffet catering due to the services of the staff.

CAFETERIA SERVICES:

Our cafeteria service is a place where the individuals can get lunch without leaving a place or a building.

Each meal might be paid for by the company, by the employee, or a combination of both. Our Corporate cafeterias can also serve entire buildings containing multiple businesses.



BOXED LUNCH/DINNER CATERING:

The perfect catering choice and ideal for business meetings when it's necessary to work through lunch or dinner. When it comes to individually packed lunches, thinking outside the box means putting the food inside the box!



Our products & services includes both drop-off orders as well as staffed events.

OUR CATERING MENUS!

Blue Fig Gourmet presents a catering menu with a variety of tastes & textures to satisfy any palate. Our catering menu reflects our in-house menu style but is not limited to these offerings. Choose a spread that fits your taste or feel free to request a personalized menu that our chefs will gladly prepare especially for your event.



CANAPES UNIVERSAL MENU



CANAPES RITUALS MENU



CANAPES INFUSIONS MENU



BARBEQUE MENU



BIRTHDAY SENSATIONS MENU

SPECIAL REQUESTS:

We don't limit our guests to our daily and catering menus when planning their events. Love our restaurant but have something specific in mind, like Italian, barbeque or Mexican? Contact us today about special orders and requests to make your event truly unique.



Get in Touch

Before we get started, know more about



Blue Fig's

Catering General Regulations

Let's get started!

Let us talk about how we can make your next event exceed expectations & unforgettable!



Get in Touch



BLUE FIG

A culture within all cultures

Learn more



Health & safety measures.



Tribute of the month.



Abdoun special offers.



Corner special offers.



Take & Bake solutions.



Weight Watch Program.



Delivery menu.



Cafe & Bar QAIA.



Whatsapp business.



Rate us on TripAdvisor.