

**Start from 21KWD**

**Ladies Wedding III**

**On the table**

Belgium Flavored chocolate  
Varieties of mini canapés (36 pcs per plates)

**Bread Display**

Freshly baked international breads, Arabic pita bread

**Cold Oriental Mezza**

Hummus  
Mutabbal bil rouman  
Baba Ganouj  
Tabouleh  
Fatoush  
oriental salad  
Turkish spicy Ezme salad  
Beet roots with feta and rocket  
Stuffed vine leaves  
Smaka harra beyroutia  
Labneh biljouz,  
Cucumber with yogurt  
Shankleesh salad  
Moussaka badenjan

**Selections of International Salads**

Avocado shrimp Salad, citrus and chive dressing  
Smoked Salmon and provolone cheese tartlettes  
Crab and mango salad, pineapple and chilli dressing  
Air dried beef, white asparagus harissa dip  
Grilled asparagus with shaved parmesan and balsamic reduction  
Tomato mozzarella with basil  
Chicken and chickpea couscous salad

**Fresh Salad Station with condiments**

Mixed greens, Rocha, Romaine lettuce  
French and Italian dressings, cocktail sauce, Caesar dressing, aged balsamic, olive oil  
Cucumber, Cherry tomato, sun dried tomato, baby corn, Kalamata and green olives  
Turnip and mixed pickles

**Arabic and international cheeses**

Display of Mujadela, Shelal, Ekawi, Camambert, Gouda, Swiss cheese, Lavosh and salty crackers

**Hot oriental Mezza**

Crispy fried kibbeh  
Cheese rolls  
Meat sambousek  
Vegetable spring roll

### **Main Dishes**

Provolone Gratinated Lobster tail, truffle oil and chives  
Sautéed king prawns, artichokes, cherry tomato, basil  
breaded salmon filet, Glazed baby vegetables, Harissa mayonnaise  
Slow roasted prime rib, morel and foie gras cream sauce  
Grilled lamb cutlets, Vegetebale tempura  
Beef goulash, sweet paprika, parsley  
Potato gnocchi, Green asparagus and creamy Gotgonzola sauce  
Cauliflower and blue cheese gratin  
Roasted sweet potato and bell pepper  
Oriental rice  
Saffron rice

### **From the charcoal grill**

Selection of Lebanese mix grill  
Selection of seafood mix grill

### **Live Pasta Station**

Selection of homemade pasta tomato, cream, vegetables, chicken, beef, shrimps

### **Sushi and sashimi station**

Fresh tuna, salmon, California rolls, wasabi and soy sauce

### **Whole Lamb Quzi Station with oriental rice (1 for 50 guest)**

### **Desserts & Fruits corner**

Whole and cut fruits of the season  
Raspberry cheese cake  
Strawberry crème brûlée  
Hazelnut chocolate cake  
Date Cake  
Raspberry pannacotta  
White forest cake  
Lemon almond tart  
Mohalabia  
Brownies  
Summer pudding  
Konafa with keshta, Basbosa  
Mix baklawas, Balah al sham, Awamat  
Strawberry pineapple tower  
Rice crispy  
Um Ali  
**Chocolate fountain**  
Profitterol tower  
Crocanbouche tower

### **Beverages**

Still and sparkling water  
Soft Drinks  
Selection of Fresh juices  
Freshly brewed coffee, leaf tea, herbal infusion and fruit tisane