

Continental Buffet Menu VI

Selection of Freshly Baked Breads, Rolls and Arabic Bread
Butter and Margarine

Appetizers and Salads

Smoked and Marinated Salmon with Mustard Dill Sauce and Cucumber Salad
Shrimp Cocktail with Three Dips
Grilled Eggplant Rolls with Feta Cheese
Tomato Eggplant Tartlets with Goat Cheese
Green Pea Crème Brulée with Chicken Tandoori Skewers
Chilled Gazpacho Soup with Lobster, Avocado and Basil
Selection of Sushi with Kikkoman, Pickled Ginger and Wasabi
Stir Fried Green Beans, Onions and Portobello Mushrooms in Balsamic Dressing
Potato Salad with Char Grilled Peppers and Mussels
Sweet and Spicy Chicken Salad with Mint and Coriander
Selection of Garden Fresh Lettuce and Vegetables
Dressings and Croutons

Cheese Board

Imported Gorgonzola and Camembert Cheese
Marinated Goat and Feta Cheeses, Sliced Emmenthal and Gouda
Accompanied By Walnut Bread, Arugula, Red Grapes Mustards, Balsamic Vinegar Reduction

Soups

Clear Seafood Soup with Vegetables and Saffron
Creamy Potato soup with smoked beef

Main Courses

Beef Medallions with Glazed Shallots and Truffle Flavored Jus
Breaded Lamb Chops on garlic Mashed Potatoes
Sautéed Sliced Veal in Mushroom Cream Sauce
Golden Brown Potato Hash Browns with Parsley
Grilled Fish Fillet, Sun Dried Tomatoes and Saffron Butter Sauce
Mushroom Pilaf rice
Stuffed Chicken Breast with Tomato and Basil
Spinach Cannelloni with feta Cheese
Seasonal Vegetables

Desserts

Raspberry Cheesecake, Apple Pie, Dark and White Chocolate Mouse, Cinnamon Rice Pudding, Walnut Tart,
Coffee Éclairs and Fruit Tart
Assorted French Pastries and Selection of Fruit Tartlets
Warm Chocolate Brownies
Freshly Cut Fruits

Beverages

Assorted Soft Drinks, Mineral Water, Coffee, Tea

KD 21.000 per person