

Wedding Menu I

Mezzeh on the Table (2 each per table)

Hommos, Moutabel, Tabouleh, Vine Leaves Fattoush, Mujadara, Kebbeh, Sambousek

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Platters on the Table

Smoked Salmon with Condiments Poached Shrimps with Cocktail Sauce

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Traditional Food on the Table

Ouzi with Oriental Rice (1 Ouzi per table)

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Silver Served Main Course

Chicken Biryani

Grilled Shrimps with Lemon Butter Sauce Medallions of Beef with Madagascar Pepper Sauce Lamb Salona

Breast of Chicken Glazed with Mozzarella Oriental Mixed Grill (Shish Taouk, Kofta. Lamb Chops) Gratin Potato Market Vegetables

Dessert (Served)

Oum Ali, Oriental Baklawa, Kunafa Cheese Lookmat Al Kadi

Plated Dessert

Symphony of Chocolate with Forest Berries

Beverages

Fresh Juices,
Soft Drinks and Mineral Water

40 KD per person