

Wedding Menu II

Mezzeh on the table

Hommos, Moutabel, Tabouleh, Vine Leaves
Green Asparagus, Cherry Mozzarella with Tomato and Basil
Kebbeh, Sambousek, Fatayer

Plated Starters

Smoked Salmon and Poached Jumbo Shrimps with Fresh Leaves
Quail Eggs & Flying Fish Caviar

Traditional Food on the Table

Ouzi with Oriental Rice (1 Ouzi per table)

Silver Served Main Course

Chicken Mansaf
Grilled Lobster and Shrimps with Butter Sauce
Medallions of Veal with Morel Sauce
Iranian Mixed Grill
Cannelloni with Ricotta and Spinach
Lamb Biryani
Oriental Beef Stew
Roasted Baby Potatoes
Baby Vegetables

Desserts (Served)

Om Ali, Kunafa Cream
Halwa Bil Jeben, Oriental Baklava

Plated Desserts

Timbale of Tiramisu with Pistachio and Mocha Sauce

Beverages

Fresh Juices,
Soft Drinks and Mineral Water

49 KD per person