

The Brunch Menu

(Minimum 50 persons)

From our Juice Bar

Freshly Squeezed Orange, Grapefruit, Carrot, Mango and Watermelon

The Bakers Pride

Assorted of Muffins, Danish pastries, Croissants,
Rolls, Whirls with Cinnamon and Hazelnuts, Doughnuts, Brioche
Baguette, Multi grain, Farmers Bread, White and Brown Toast
Jam, Marmelade, Butter, Margarine, Nutella – Macadamia – Praline Spread

Mezzah Cold and Salads

Hommous, Tabouleh, Babaghanouj, Labneh, Fattoush, Greek and Fresh Garden
Assorted Olives, Mixed Pickles, Potato Salad, Tomato, Cucumber

Dressing

French, Italian Blue Cheese, Thousand Island, Balsamico-Herb Dressing
Selection of Cheese with Grapes,
Walnut Bread, Baguette and Multi Corn Bread

Egg Station

Waffles and Pancakes with Maple Syrup Fresh Fruits, Chocolate Sauce and Whipped Cream

Hot Dishes

Chicken and Veal Sausages, Veal Bacon, Home Fried Potatoes with
Mushroom Button and Grilled Zaatar, Tomatoes
Seafood Fricassee with Saffron
Iranian Chicken Kebab
Beef Medallions in Pepper Sauce
Jardinière Vegetable
Basmati Rice with Pine Nuts

Dessert

Sherry Trifle, Apple Pie
Chocolate Fudge Brownies
Black Forest Baked, Cheese Cake
Creme Caramel, Chocolate Mousse
Fresh Exotic cut fruit
Selection of freshly brewed coffee specialties
Selection of fine loose tea

K.D 17.00 per person