

## **BUFFET MENU I**

### **SALAD & COLD MEZZA**

#### **CONTINENTAL SALAD**

Vine-ripened tomatoes, cucumber, carrots, beetroot, pepper ring  
Creamy Potato, coleslaw, pasta & Cheese  
Greek Salad  
Hummus, Mutable, Tabbouleh, Labaneh with mint, Frittata  
Mouhamarah Halabieh, Mokhallal

#### **SELECTION OF DRESSINGS**

French, 1000 Island, Caesar, Italian

#### **CONDIMENTS AND GARNISHES**

Assorted fresh salad leave, tomatoes, cucumber, sweet corn  
Black and green olives, croutons, grated cheese  
Corn kernels, nuts, raisins and pickles

Baker's display of bread rolls with chilled butter

#### **HOT MEZZA**

Vegetable spring Rolls & Cheese Sambousek

#### **HOT BUFFET**

Sweet & Sour Fish with pineapple, green peppers and spring onion  
Roasted Chicken Mousakhan  
Lamb Korma with Pappadums  
White Rice  
Penne Pasta tossed with black olive, semi dried tomatoes, pine nuts and pesto  
Potatoes sautéed with candied onion  
Garden fresh vegetables

#### **DESSERTS**

Seasonal fresh fruit platter  
Pastry chef's selection of 4 kind cakes and tartlet's  
Assorted of Arabic sweets  
Umm Ali

**QR 130**