



AL JAHRA.KUWAIT

## *Slayil Ladies wedding 400 Pax (Option 1)*

### ***Assorted Cold Appetizers***

*Hummus with lamb & Pine nuts in crystal glass*

*Smoked eggplant Babaganoush*

*Lebanese green salad*

*Tabouleh*

*Cold Mezzah*

*Shrimps and Smoked eggplant fatta with avocado and saffron yogurts*

*Japanese Wakame salad with crab and moong bean sprouts*

*Rocket salad with mushroom & pine nuts*

*Pear and blueberry salad with micro greens in lime salsa*

*Green apple salad with lime and peanut butter Aioli*

*Seared Kenya bean salad with almonds & tempered mustard*

*Mozzarella caprese with heirloom tomato and basil pesto*

### ***Assorted Bread Display***

*Arabic Pitta bread, Soft rolls, hard rolls, Mini Banquette, Grissini*

### ***Main Dishes***

*Beef steaks with mushroom sauce*

*Roasted baby chicken with herbal cream sauce*

*Shrimps biriyani*

*Grilled fillet of fish with basil pesto*

*Assorted hot appetizers*

*Penne Arrabiatta*

*Classic lamb stew with baby vegetables old Greek style*

*Jewel rice*

*Mixed Grill from the char coal*

*Baby roasted lamb with saffron rice and nuts*

*Mashed potato*

*Mixed mahshi*

### ***Desserts***

*Assorted Fruit cuts, coconut & Almonds tart, chiffon pie, Poached pear with saffron mouse,*

*Black & white chocolate mousse cake Baked cream cheese Brownies with passion fruits*

*Red velvet and rose praline cakes, whole opera cake, Oum Ali, Mouhalabia In glass*

*Coconut bassboussa, bala al sham, Awamat*

*Kunafa Bell cheese*

*Fresh Juices*

KWD 4,000.000