

*Mens Réception 400 Pax
(Option 2)*

Assorted Cold Middle Eastern Appetizers

*Hummus with basil oil and lamb liver, Babaganoush
Rocca salad, Tabouleh
Lebanese green salad, feta cheese with rainbow olives & melon scoops
Cold Mussagha*

International Cold Appetizers & Salads

*Sprouted bean salad with white beans and coriander
Waldorf salad
Nicoise salad / Potato Harra with coriander
Shaved fennel and white radish salad with Wakame and baby shrimps
Quail egg salad with baby potato and blueberry
Nachos with guacamole and tomato salsa
Assorted lettuce*

Assorted Bread Display

Arabic Pita bread, Soft rolls, Hard rolls, Mini Banquette, Grissini

Main Dishes International

*Beef steak with mushroom sauce
Grilled fish with butter lemon sauce
Penne ala arrabbiata
Grilled quail on cous cous pilaf
Mixed Grill from the char coal,
Okra stew with lamb
Crispy fried hot appetizers
Mahshi
Lamb biriyani*

Desserts

*Assorted Fruit cuts
Cream Caramel, chiffon pie
Pistachio Cream Brule
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*

KWD 2,100.000