

*Men Reception 500 Pax
(Option 1)*

Assorted Cold Middle Eastern Appetizers

*Hummus with lamb & Sanober
Iranian mirza ghasemi with pine nuts
Cold Mushroom Mezzah, white bean with Tahina and coriander
Fattoush, Tabouleh, Potato Harra, Rocca salad*

International Cold Appetizers & Salads

*Shrimps & smoked eggplant Fattah with yoghurt
Seared Kenya bean salad with tempered mustard
Pear salad with asparagus
Beet root salad
Waldorf salad
Trio of sprouted bean salad in Thai dressing
Classic Nicoise salad
Assorted lettuce*

Assorted Bread Display

Arabic Pita bread, Soft rolls, hard rolls, Mini Baguettes, Grissini

Main Dishes International

*BBQ short Ribs
Herbal Roasted chicken with natural gravy, Crispy fried mixed appetizers
Grilled fillet of fish with basil pesto, Lamb Biryani, Chicken curry*

Main Dishes Middle Eastern

*Mixed grill Iranian style, Shrimps Marag Kuwaiti style
Wine leaves with lamb chops, Macaroni Meat béchamel,
Lamb ghabout, Chicken machboos*

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*