



CONTINENTAL BUFFET (2)

11.5 00 KWD. Per person

Minimum 50 person

Salads & Appetizers

Roasted Corn and Wilted Onions with Peppered Mayonnaise  
New Potatoes with Garlic and Rosemary Vinaigrette  
Classical Caesar Salad with Parmesan Cheese, Homemade dressings and Bacon bits  
Chicken Salad with Pineapple, Green Capsicum and Raisins  
Apple and Cabbage Slaw with Walnuts  
Pasta Salad with oven dried Tomatoes, Parsley and Olive Oil  
Vitello Tomato with Capers and Lemon  
Selection of Garden Greens with Standard house dressings, Condiments and Pickles  
Bread Basket with Selection of Rolls, Loafs and oriental Bread

Main Course

Mushroom stuffed Beef roulade with Rosemary Jus  
Grilled Chicken Breast with Asparagus and green peas Cream  
Grilled Grouper Fish with Caper Lemon Butter  
Veal Piccata with sautéed Snowpeas  
Penne Pasta in Tomato sauce and basil  
Vegetable Provencal  
Creole spiced Potato Wedges

Sweet Ending

German Cake  
Apple Tart  
Classical Crème Caramel  
Black Forest slice  
Chocolate Mousse in shot glasses  
Strawberry Mille feuille  
Mango delice Mousse Cake  
Fruit Tart (Assorted Fruits)  
Bread and Butter Pudding  
Carved Fruit platter

Beverages

Fresh Juices (Orange, Pineapple)  
Tea Coffee, Soft drinks  
Mineral water