



CONTINENTAL BUFFET (3)

@ 13.5 OOKWD. Per person

Minimum 50 Person

Salads & Appetizers

Classical Caesar Salad with Parmesan Cheese, Homemade dressings and Bacon bits
Rocket Lettuce Salad with Aged Balsamic dressing
Gulf Seafood Salad 'Nicoise' with Smooth Garlic dressing and crispy oriental Bread Croutons
Pasta Salad with Shredded Fennel, Capsicum and Olives Tossed in oven roasted Tomato dressing
Grilled Mediterranean Vegetables with Feta Cheese, Marinated Moroccan Olives and Pesto
Corn Salad with tri colored capsicum, special Sansho dressing
Potato Salad with German Mustard and capers and Gherkins
Cinnamon Roasted Chicken Salad with Spicy Pineapple and Papaya
Selection of Garden Greens with standard house dressings, Condiments and Pickles
Bread Basket with Selection of Rolls, Loafs and oriental Bread

Main Course

Beef Steaks with Mashed Potatoes and Sauce Poivre
Roast Lamb Leg with Beans casserole and Mint Gravy
Grilled Shrimps with Tartare sauce
Creamed Veal Ragout with Dill
Mini Chicken Kiev with sautéed Red and white Cabbage
Penne Pasta in Tomato Sauce and Basil
Steamed Market Vegetable with coriander Butter
Steamed white Rice

Sweet Ending

Classical Crème Caramel
Pavlova with Mixed seasonal Fruits and Berries
Tart Tat an (Pear) served with Vanilla sauce
Black Forest slice
Cappuccino with Meringue
Strawberry Bag
Raspberry Mousse Rosewater Cake
Opera Cake
Fruit Tart (Assorted Fruits)
Assorted Mousses served in glass
Fruit Salad with Mint

Beverages

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