



*MINIMUM 50 PAX 10 KD*

*Menu NO 1*

*Menu*

*Salads*

*Hummus, mutable, thabulleh*  
*Classical Caesar Salad with Parmesan Cheese, Homemade dressings and Bacon bits*  
*Chicken Salad with Pineapple,*  
*Apple and Cabbage Slaw with Walnuts*  
*Pasta Salad with oven dried Tomatoes, Parsley and Olive Oil*  
*Selection of Garden Greens with Standard house dressings, Condiments and Pickles*

*Bread Display*

*International & Local Variety of Breads*

*Main Course*

*Mushroom stuffed Beef roulade with Rosemary Jus*  
*Grilled Chicken Breast with Asparagus and green peas Cream*  
*Grilled Fish with Caper Lemon Butter*  
*Lamb maraq with vegetable*  
*Penne Pasta in Tomato sauce and basil*  
*Chicken majbosh , Vegetable Provencal*  
*Creole spiced Potato Wedges*

*Dessert*

*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)*

*Beverages*

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



## *Menu NO 2*

### *Salads*

*Hummus , babaganuj*  
*Fattush salad , beet root salad with orange*  
*Italian sea food salad*  
*Grilled vegetable Salad with oven dried Tomatoes*  
*Thai beef salad with glass noodles*  
*Russian salad with boiled eggs*

### *Bread Display*

*International & Local Variety of Breads*

### *Main Course*

*Beef Tenderloin with Green Pepper Sauce*  
*Frito misto of seafood with tartar Sauce*  
*Chicken Roulade stuffed with Mushroom, wild Mushroom Sauce*  
*Meat Lasagna with pesto sauce*  
*Cream Dore & Shrimps Paupiette with Spinach Florentine*  
*Chicken Ala King Cream & Mushroom Sauce*  
*Garden Vegetables with garlic butter*  
*Saffron rice*

### *Desserts*

*Strawberry Mille feuille*  
*Mango delice Mousse Cake*  
*Fruit Tart (Assorted Fruits)*  
*Mini French Pastries presented on platter*  
*Black Forest Cake*  
*Oum Ali*

### *Beverages*

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



### *Menu NO 3*

#### *Salad*

*Hommous Beiruty*

*Taboulleh*

*Vine Leaves (Wark Enaab)*

*Greek Salad with Feta Cheese, Olives and Oregano*

*Roasted Corn Salad with spicy Mayonnaise*

*Fine Vegetable Relish with Capsicum, Carrots and Cucumber with assorted Dips*

*Caesar Salad with homemade dressings and fresh Parmesan Cheese*

*Tuna Fish Mayonnaise with boiled Eggs Tartar*

#### *Bread Display*

*International & Local Variety of Breads*

#### *Main Course*

*Spring Roll, Sambousek and Cheese Fattayer*

*Mix Grill (Shish Tawouk, 1 Kofta)*

*Lamb Biryani Rice, Beef Stroganoff*

*Kibbeh Bel Laban*

*Sweet & Sour Chicken- Chinese style*

*Fettuccini al Fungi with Mushrooms and Cream*

*Sauté vegetable*

#### *Desserts*

*Selection of Arabic Sweets*

*Selection of cut carved Fruits on platter*

*Mini French Pastries presented on platter*

*Black Forest Cake*

*Oum Ali*

*Cream Caramel*

#### *Beverages*

*Fresh Juices (Orange, strawberry)*

*Tea Coffee, Soft drinks*

*Mineral water*



## *Menu NO 4*

### *Salad*

#### *Hommos*

*Vine Leaves (Warak Enaab)*

*Fattoush, Oriental Salad*

*Jarjir with white Onions and Pomegranate*

*Arabic Vegetable relish with Baagli and selection of dips*

*Roasted Chicken Salad with Zatar and Tomatoes*

*Selection of Arabic Pickles and Olives*

### *Bread Display*

*International & Local Variety of Breads*

### *Main Course*

*Burghul Kibbeh, Cheese spring roll and Sambousek*

*Charcoal Grilled Oriental Mixed chicken*

*Kofta in Tomato sauce*

*Mixed Mahashi (Marrow, Tomatoes and Capsicum)*

*Chicken Moghrabiya*

*Macaroni Béchamel with Meat*

*Fried fish with tartar sauce*

*White rice with pine seed*

### *Desserts*

#### *Umm Ali*

*Classical Crème Caramel*

*Platter of Baklava*

*Sliced and Carved Fruit platter*

*Mohalabiya Served in Glasses with Different Flavors (Plain, Mango, Chocolate)*

*Black Forest Cake*

*Mango Mousse Delice*

### *Beverages*

*Fresh Juices (Orange, lemon mint)*

*Tea Coffee, Soft drinks*

*Mineral water*