



MINIMUM 50 PAX 12 KD
Menu NO 1

Salads

Macarroni Salad pesto sauce and sundried Tomatoes
Artichoke & Broccoli Salad with Sundried Tomatoes
Corn Salad with Color Capsicum
Assorted Salami with Garlic Sauce
Lettuce Mix, Fattoush, Hummus
Tabbouleh, Vine Leaves

Bread Display

International & Local Variety of Breads

Main Course

Meat Fatayer, Potato kibba Vegetable Spring Rolls
Beef Steak with Mushroom Sauce
Grilled Hammour with Lemon Butter Sauce
Butter chicken
Vegetable Lasagna
Vegetables Sauté
Chicken Biryani
Mix Grill Lebanese Style
Fried fish with tartar sauce

Dessert

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

Beverages

03 Kind of Fresh Juices (Orange, Pineapple, lemon mint)
Tea Coffee, Soft drinks
Mineral water



Menu NO 2

Salads

Hommous, babaganuj .vine leaves
Rocca salad with oven roasted tomato
Chicken ceaser salad with chicken and save parmesan
Beet root salad with Italian dressing
Sweet corn salad with olives
German potato salad
Grilled vegetable salad with balsamic dressing

Bread Display

International & Local Variety of Breads

Main Course

Beef tender loin with mash potato rosemary sauce
Penne arabiatha with chicken with parmesan
Sweet & sour chicken
Kubba bil laban
Kuwaiti fried shrimp with tartar sauce
Chicken majboosh with dacus sauce
Oven rosted potato with garlic and herbs
Grilld fish with saffron sauce
Oriental grilled chicken with garlic sauce

Desserts

German Cake
Apple Tart
Classical Crème Caramel
Black Forest slice
Chocolate Mousse in shot glasses
Strawberry Mille feuille
Mango delice Mousse Cake
Fruit Tart Salad

Beverages

03 kind Fresh Juices (Orange, mango lemon mint)
Tea Coffee, Soft drinks
Mineral water



Menu NO 3

Salad

Greek salad with oregano with olives
Fried cauliflower salad with thahina sauce
Mushroom salad with pesto sauce
Rocca salad with dressing
Mix lettuce with vinaigrette sauce
Thai beef salad with glass noodle
Nicoise salad with boiled eggs
Tabule salad, hummous

Bread Display

International & Local Variety of Breads

Main Course

Beef piccata with mushroom sauce
Roasted chicken with potato
Lamb roghan josh, White rice with Pine seed
Fettuccini pasta with chicken and creamy mushroom sauce
Saute garden vegetable
Fried shrimp with tartar sauce
Mini pizza with assorted samosa
Grilled humour harra

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

03 kind Fresh Juices (Orange, strawberry, mango)
Tea Coffee, Soft drinks
Mineral water



Menu NO 4

Salad

Chicken pineapple salad
Vine leaves
Shrimp cocktail with dill sauce
Chef salad
Mix lettuce salad with cherry tomato
Grilled vegetable salad
Beet root salad with orange
Hommous .fattush

Bread Display

International & Local Variety of Breads

Main Course

Kofta in Tomato sauce
Mixed Mahashi (Marrow, Tomatoes and Capsicum)
Chicken Ala king with mushroom
Macaroni Béchamel with Meat
Kibbeh bil Laban
Iranian mix grilled
Stuff chicken breast with spinach and pepper sauce
Grilled fish with caper butter sauce
Vegetable biriyani

Desserts

Selection of Arabic Sweets
Selection of cut carved Fruits on platter
Mini French Pastries presented on platter
Black Forest Cake
Oum Ali, Fruit Trifle
Cream Caramel

Beverages

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