



*MINIMUM 50 PAX 14 KD*

*Menu NO 1*

*Salads*

*Shrimps and avocado salad*  
*Caesar Salad with Smoked Duck & Grilled Chicken,*  
*Rocca Salad with Sundried Tomato*  
*Pasta farfalle and Macedoine vegetables salad with French dressing,*  
*Green Appel & Beetroot Salad with Yoghurt Garlic Dressing,*  
*Mediterranean salad on Cucumber shall*  
*Baby Tomato stuffed with Tabouille*  
*Baba Ganoush Salad*  
*Wine Leaves, Hamous, Mutable,*

*Bread Display*

*International & Local Variety of Breads*

*Main Course*

*Beef Tenderloin with mashpotato Green Pepper Sauce*  
*Coconut Coated fried shrimps with Tartar sauce*  
*Chicken Roulade stuffed with Mushroom Sauce*  
*Spicy Arabiata sauce & Parmesan Shaving*  
*Sole & Shrimps Paupiette Wrapped with Spinach Florentine*  
*Butter Chicken Indian Style*  
*Iranian Mix grilled*  
*Sauté Garden vegetables*  
*Mix fried items*

*Dessert*

*Trissor Cake*  
*Mini Fruit Tart and French pastry presentation*  
*Orange Cream Caramel with Fruits*  
*Fresh Fruit Salad ,uma ali*  
*Vanilla Mille feuille*

*Beverages*

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



## *Menu NO 2*

### *Salads*

*Marinated Shrimps with cocktail sauce*  
*Caesar Salad with grilled chicken*  
*Rocca Salad with Sundried Tomato, Sautéed Mushroom & Cheese pomegranate seeds*  
*German Potato salad with Crispy Bacon, Chives & Mayonnaise.*  
*Thai beef salad with glass noodle*  
*Beetroot, Apple & Feta Cheese Salad with Yoghurt Garlic Dressing*  
*Rosemary and Balsamic Flavor Bottom Mushroom salad*  
*Spicy Salmon & Avocado salad In Shall*  
*Tabouille*  
*Wine Leaves, Hamous*

### *Bread Display*

*International & Local Variety of Breads*

### *Main Course*

*Herbs Crusted Rack of Lamb on Vegetable Ratatouille*  
*Chicken Teriyaki*  
*Shrimps Skewers with vegetable*  
*callaloni pasta stuffed Spinach and Ricotta,*  
*Fried fish with tartar sauce*  
*Garlic Sauté Baby potatoes*  
*Iranian mix Grilled*  
*Chicken biryani*

### *Desserts*

*Umm Ali , Lebanese Kounafa*  
*Mouhalabiya ,fruit jelly*  
*Balah el sham , chocolate mousse, black forest cake*  
*assorted French pastry*

### *Beverages*

*Fresh Juices (Orange, lemon mint, kiwi)*  
*Tea Coffee, Soft drinks*  
*Mineral water*



### *Menu NO 3*

#### *Salad*

*Rocca Salad with Kaskaval Cheese, Sumak, Onion & Garlic Crouton, Balsamic Vinaigrette*

*Marinated Sea food cocktail*

*Artichoke & Sweet Corn Salad*

*Fried Eggplant & Cauliflower with Tahina Sauce*

*Garden salad , Baba Ganoush in Baby Eggplant shall*

*Wine Leaves , Taboulle*

*Fatoush with Olives & Crispy Bread*

*Hamous in mini dish*

*Mutabbe with pomegranate seeds*

*Mozzarella cheese with tomato and pesto sauce*

#### *Bread Display*

*International & Local Variety of Breads*

#### *Main Course*

*Stair fried noodle with chicken*

*Beef teriyaki with sesame seed*

*Creamy Seafood Thermidore with (Shrimps, Mushrooms, Calamari )*

*Iranian Shish Tawook, Kofta Kebabs*

*Shrimps moharabiyah*

*Fried fish with tartar sauce*

*Chicken kurma*

*Assorted fried items*

*Saffron rice*

#### *Desserts*

*Oum ali,*

*Mango Mousse, Opera cake,*

*Mini brownies ,chocolate mousse*

*Fruit salad, assorted French pastry*

*Mohalabiyah*

#### *Beverages*

*Fresh Juices (Orange, lemon mint ,mango juice)*

*Tea Coffee, Soft drinks*

*Mineral water*



## *Menu NO 4*

### *Salad*

*Russian salad with dressing ,Germen potato salad with bacon  
Chicken woodruff salad with apple  
Sweet Corn Salad with Red Capsicum, Fried Cauliflower with Tartar Sauce  
Fresh vegetable Relishes with Blue Cheese Sauce  
Grilled vegetable with balsamic vinegar  
Thai shrimp salad with glass noodle  
Hummus .mutable  
Rocca Salad with Sundried Tomato Cheese pomegranate seeds*

### *Bread Display*

*International & Local Variety of Breads*

### *Main Course*

*Fried shrimps with tartar sauce  
Assorted kinds of stuffed dolma  
Chinese noodles with beef , sweet & sour fish  
Butter Chicken Indian Style  
Iranian Mix grilled , Sauté Garden vegetables  
Chicken mousakhien with sumac  
Beef steak with mushroom sauce*

### *Desserts*

*Dark Chocolate mouse  
Trissor Cake , mini German cake  
Mini Fruit Tart and French pastry presentation  
Orange Cream Caramel with Fruits  
Fresh Fruit Salad  
Apple Tart with Whipped Cream  
Vanilla Mille feuille*

### *Beverages*

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