



MINIMUM 50 PAX 09 KD

Menu NO 1

Salad

*Hommous Beirut with Parsley
Fresh Lebanese Taboulah
Moutable with Virgin Oil
Fatoush with Sumac and Crispy Bread
Sweet Corn Salad with Red Capsicum
Fried Cauliflower with Tartar Sauce
Stuffed Cold Vine Leaves*

Bread Display

International & Local Variety of Breads

Hot Food

*Grilled Chicken Breast with Asparagus and green peas Cream
Grilled Fish with Caper Lemon Butter
Beef Lasagna
Chicken Biryani with Indian Spices
Vegetable Provencal
Creole spiced Potato Wedges
Butter chicken*

Dessert

*Um Ali,
Mohalabia
Chocolate Mousse
Fruit Salad
Assorted French pastry
Fruit jelly*

Beverage

*Mineral Water, Soft drinks
Varity juices
Tea/Coffee*



Menu NO 2

Salad

Oriental salad with lemon and olive oil

Chicken ceaser salad

Fresh vegetable Relishes with Blue Cheese Sauce

Beet root salad with red capsicum

Grilled Vegetable with Balsamic vinegar

German potato salad

Hommous

Bread Display

International & Local Variety of Breads

Hot Food

Mix fried items

Chicken shish tawook

Grilld Fish Fillet with saffron sauce Sauce

Lamb Magboush with dacus sauce

Penne arabiatha with parmesan cheese

Beef stroganoff

Sweet & sour chicken

Dessert

Umm Ali

Rice Pudding

Strawberry Mousse,

Germen Cheese Cake

Fruit Salad,

Assorted French pastry

Beverage

Mineral Water, Soft drinks

Varity juices

Tea/Coffee



Menu NO 3

Salad

Mutable with Virgin Olive Oil

Tomato mozzarella salad

Tuna salad

White cabbage salad with pineapple

Rocca salad with balsamic sauce

Vine leaves

Pasta salad with sundried tomato with pesto sauce

Bread Display

International & Local Variety of Breads

Hot food

Chicken majbosh with dacus sauce

Stair fried noodle with beef

Vegetable biriyani

Chicken cordon blue

Sauté vegetable

Kibbe bil Laban

Sweet & sour fish

Dessert

Oum Ali,

Mango Mousse,

Opera cake,

Mini brownies

Frtuit salad,

Assorted French pastry

Mohalabiyha

Beverage

Mineral Water, Soft drinks

Varity juices

Tea/Coffee



Menu NO 4

Salad

Hommous Beirut with parsley

Chef salad with cocktail sauce

Woodruff salad

Germen potato salad

Russian salad

Creaser salad with dressing

Tunisian salad

Bread Display

International & Local Variety of Breads

Hot Food

Thai green curry with chicken

Grilled marinated chicken in charcoal

Dawood Basha

Fish scallop with creamy sauce

Iranian mix rice with pine nuts

Roasted garlic potato with Cajon spics

Beef stroganoff

Dessert

Trissor Cake

Mini Fruit Tart and French pastry presentation

Orange Cream Caramel with Fruits

Fresh Fruit Salad

Vanilla Mille feuille

French pastry

Beverage

Mineral Water, Soft drinks

Variety juices

Tea/Coffee



Menu NO 5

Salad

Lebanese taboula
Boild egg salad
Sweet corn salad with red capsicum
Garden salad with sauce
Bean salad with vinaigrette
Chicken tikka salad
Rocca salad with balsamic dressing

Bread Display

International & Local Variety of Breads

Hot food

Mini vegetable pizza
Lebanese style chicken grill in charcoal
Grilled hammour harra
Beef stew with vegetable
Stir fried noodle with chicken
Sauté vegetable
Penne arabiatta with parmesan cheese

Dessert

Mouhalabiya
Fruit jelly
Chocolate mousse
Black forest cake
Fruit salad
Assorted French pastry

Beverage

Mineral Water, Soft drinks
Varity juices
Tea/Coffee