

ARABIC WEDDING DELUXE BUFFET MENU

COLD APPETIZERS AND SALADS

- Hummus with sundried tomatoes (V) (Ss)
- Eggplant mutabel with fresh pomegranate and walnuts (V) (Ss) (N)
- Rolled vine leaves, stuffed with vegetable sand Turkish coffee (V)
- Smoked salmon with condiments (F)
- Traditional fattouch, halloumi cheese and sesame (G) (Ss) (V) (D)
- Tabouleh with quinoa (V)
- Lebanese crab salad, chili paste and lemon juice (S)
- Traditional muhammara nuts with chili paste (V) (N) (Ss)
- Falafel salad, tahina sauce and pickles (V) (Ss)
- Fresh green beans with tomato sauce (V)
- Homemade Traditional jars bar
- Klamata olives
- Eggplant makdous (V) (N), assorted pickles (V)
- Labneh ball (V) (D), labneh ball flavored (V) (D), Baladi cheese (V) (D)
- Naboulsi with black sesame (V) (D)

HOT APPETIZERS

- Sujok roll with pickles and tomatoes (G) (NV)
- Akawi and feta Cheese sambousek (V) (D) (G)
- Spinach fatayer, fresh pomegranate and nuts (V) (G) (N)
- Kebbeh stuffed with minced meat, nuts and onion (NV) (N) (G)
- Meat sambousek, pine nuts (NV) (D) (G)

SOUPS

- Traditional lentil soup, lemon wedges and fried Arabic bread (V) (G)
- Moroccan harira with saffron (NV)

BREADS (N) (G) (D) (V)

- Selection of International bread
- Brown and white Lebanese bread, Egyptian Bread, saj and Iranian bread

Baguettes

- Traditional French baguette, ray baguettes, whole grain baguettes

Bread rolls

- Pain de compagne, pain de siegle, walnut and raisin roll

MAIN COURSE

Traditional Iranian mix grill, zereshk and pistachio rice (NV) (D) (N)

Lamb & baby okra stew (NV)

Lamb beryani with condiments (NV) (D) (N)

Grilled baby chicken tandoori, mint chutney (NV)

Scottish salmon fillet, harrah sauce (S) (SF)

Traditional chicken mussakhan rolls, sumac powder and pine nuts (NV) (N) (G)

LIVE STATION

Slow cooked Roast lamb shouler

Frekkeh, Jus and yoghurt

Vegetable and accompaniments

Pasta Arabiata, halloumi cheese and fresh Zaatar herbs (V) (D)

Potato harrah, coriander and lemon (V)

Vegetable couscous (V)

DESSERTS

Hazelnut chocolate cake (V) (D) (N)

New York cheese cake with berries (V) (D)

Traditional Kunafa cheese, pistachio and syrup sugar (V) (D) (N) (G)

Assorted Levant baklawa platter (V) (N) (G) (D)

Mafrouka (V) (N) (D) (G)

Kashtaliya with pistachio and raisins (V) (D) (N) (G)

Exotic fruit platters with berries (V)

Traditional um Ali, nuts and dates (N) (D) (N) (G)

Selection of Arabic flavored ice creams, freshly baked waffle cones

HOT BEVERAGES

Freshly brewed coffee

Selection of fine tea

ARABIC WEDDING PREMIUM BUFFET MENU

COLD APPETIZERS AND SALADS

- Traditional Hummus, mint and paprika powder (V) (Ss)
- Char grilled eggplant mutable, walnut and fresh pomegranate seeds (V) (Ss)
- Rolled vine leaves, stuffed with vegetable sand Turkish coffee (V)
- Labneh, dry Zaatar and garlic (V) (D) (N)
- Shanklish cheese with vegetables and olive oil (V) (D)
- Potato and green lentils with coriander and lemon (V)
- Traditional muhammara nuts with chili paste (N) (Ss)
- Fattouch, fried roll bread and fresh grenadine seeds (G) (Ss)
- Tabouleh with quinoa (V)
- Lebanese crab salad, chili paste and lemon juice (S)
- Caesar salad with grilled shish tawouk (NV) (D)
- Lamb brain with lemon and coriander salad (NV)
- Homemade Traditional jars bar
- Green and Black kalamata olives (V)
- Eggplant makdous (V) (N), Assorted pickles (V) Plain yoghurt (V) (D)
- Labneh ball (V) (D), labneh ball flavored (V) (D), halloumi with thyme and olive oil (V) (D)

HOT APPETIZERS

- Traditional cheese sambousek with tahina dip (G) (D)
- Spinach fatayer, nuts and pomegranate fresh (G) (N)
- Chicken spring Roll, sweet chili sauce (NV) (G)
- Crispy fried calamari with garlic tartar sauce (S)

SOUP

- Lentil soup, lemon wedges and fried Arabic bread (V) (G)
- Lamb and vegetable soup with frekkeh (NV) (G)

BREADS (N) (G) (D) (V)

- Selection of International bread
- Brown and white Lebanese bread, Egyptian Bread, saj and Iranian bread
- Baguettes
- Traditional French baguette, ray baguettes, whole grain baguettes
- Bread rolls
- Pain de compagne, pain de siegle, walnut and raisin roll

MAIN COURSE

Chili paste marinated duo of prawns and salmon fillet, garlic potato crushed (S) (SF)
Grilled yoghurt and saffron marinated mix grill, Broad bean and dill rice (NV)
Boneless grilled baby chicken, potato harrah (NV)
Chicken tikka masala (NV) (D)
Kebbeh with yoghurt and shish barak dough (NV) (N) (D)
Lamb beryani (NV) (N) (D)

LIVE COOKING STATION

9 hours slow braised Baby lamb ouzi covered with fresh saj bread
Oriental rice, yoghurt and jus

Vegetables and Accompaniments
Eggplant mouskaa with chickpeas (V)
Mushroom ravioli, Zaatar powder and halloumi cheese (V) (D)
Saffron rice (V) (D)

DESSERTS

Baked Um Ali with nuts and dates (D) (N)
Cardamom Date pudding (D)
Camel milk muhalabiya, nuts and pistachio (D) (N)
Selection of Levant baklawa (D) (N)
Rose water crème Brule (V) (D)
Black forest (D) (N)
Aish al saraya (V) (D) (G)
Chef's shooters selection (V) (D)
Selection of fruits cuts with berries
Cheese kunafa with syrup (D)
Range of homemade Arabic flavored ice cream, homemade waffle cones

HOT BEVERAGES

Freshly brewed coffee
Selection of fine tea