

Catering Menu

Salad & Appetizer

- Fried Shrimp with konafa served in baby coconut
- Smoked salmon roses with Avocado tower
- Dynamite Shrimp served in mini glasses
- Halloumi cheese wrapped in konafa with marinara sauce
- Italian Bresaola with Arugula and Ricotta Rolls
- Pumpkin with Avocado cake
- Taco Salad in mini cups
- Burrata Garden salad
- Antipasto Skewer
- Artichoke Stuffed with Spinach & Chicken
- Pumpkin with Rejila salad
- Georgian Eggplant roll with cheese & pomegranate
- · Quinoa with mandarin & raspberry tower
- Timbale of Mushroom & Cream
- Caprese with pesto & plum tomato
- Okra Tower
- Felafel salad with condiments
- Torte of Musakkan roll with Pine nut
- Beetroot with Feta cubes timbale garnished with fresh fig
- Layered Avocado Shrimp tower
- Mexican Chicken Caesar Salad served in Parmesan cups
- Burrata with Grilled beetroot & eggplant salad
- Fresh Mushroom Stuffed with Western Cheddar
- Quinoa with Shredded Beetroot & Orange Salad
- Caprese Avocado Timbale
- Dynamite Chicken Served in mini glasses
- Beetroot Carpaccio with Kale, Strawberry & Zatar
- Chicken satay in mini glasses with peanut & coconut dip
- Shrimp cocktail served in mini glasses
- Mutabbal Timbale with pomegranate
- Eggplant with feta cheese and pomegranate tower
- Chinese noodles salad with chicken served in mini cups









- Quinoa with Mango Tower
- Sushi and California rolls
- Hollandaise healthy asparagus timbale with quinoa
- Rocca with eggplant tower
- Japanese Chicken orange Salad served in baby coconut
- Cauliflower with tahina salad
- Italian fusilli pasta salad
- **BBQ** Corn salad
- Dynamite Tandoor Potato Salad
- Vietnamese Steak Salad served in baby coconut
- Arugula with beets, goat cheese & walnut dressing salad

Arabic Mezza

- Lebanese Quinoa Tabula Tower
- Felafel Cake with Pomegranate molasses
- Beetroot Mohammara with Walnut Timbale
- Traditional Waragenap Tower
- Classic Hummus
- Hummus Timbale (Beetroot Classic Avocado)
- Avocado Fattoush salad with pomegranate
- Classic Tabula
- Babagannuj
- Mutabbal
- Mohammara







Main Course

Italian Pasta

- Tortellini with ricotta & Spinach served with pink sauce
- Tortellini with ricotta & spinach with Porcini Mushroom sauce
- Ravioli served with pesto cream sauce
- Shell Pasta stuffed with Shrimp Mushroom Scampi
- Spinach & Feta Cannelloni in roasted marinara sauce
- Cannelloni stuffed with seafood scampi
- Mushroom & Chicken Fettuccini Alfredo
- Penne Chicken & Mushroom in gorgonzola Cheese Sauce
- Penne Arabiata
- Spaghetti Bolognese
- Lasagna Bolognese
- Basil & Spinach Lasagna
- Risotto with Asparagus & Sun-dried tomato
- Seafood Risotto

Chicken Corner

- Crispy Chicken Parmigiana
- Brazilian Chicken Thigh wrapped in bacon
- Chicken Piccata served with Sun dried tomato sauce
- Pizza Stuffed Chicken Breast
- Chicken Corden Bleu with Dijon cream sauce
- Chicken breast stuffed with spinach, Mozzarella & Sundried tomato
- Greek Chicken Pie
- Mushroom Chicken Marsala
- Chicken Chinese served with cashew
- Indian Classic Butter Chicken
- Chicken Tikka Masala
- Sweet & Sour Chicken
- Tandoori Chicken served with mint chutney
- Fresh Herb stuffed baby whole chicken
- Creamy Chicken Stroganoff with Mushroom









Meat Section

- Steak Tenderloin served with Morrel mushroom sauce
- Wellington beef with pepper corn sauce
- Rosemary grilled Lamb Chops
- Oven roasted Leg of Lamb
- Steak Roulade stuffed sundried tomato & Spinach with Gorgonzola Cheese Sauce
- Beef Chinese with Broccoli
- Stroganoff beef with Mushroom
- Teriyaki Beef Skewers
- Chinese pepper steak beef

Seafood Corner

- Fillet of Hamour wrapped in banana leaves with Thai green curry sauce
- Lobster Thermidor
- Fish Parmigiana
- Grilled Shrimp served with lemon saffron sauce
- Hamour Fillet in waragenap with pomegranate molasses
- Teriyaki salmon fillet served with asparagus
- Fried shrimp with konafa served with tartar sauce
- Whole salmon baked with honey dill and cilantro
- Shrimp Chinese served with peanut
- **Sweet & Sour Fish**
- Grilled whole hamour with vegetable
- Grilled hamour fillet served with lemon caper sauce
- Tandoori Shrimp in skewers
- Cajun spiced fish finger
- Grilled najel fillet served with olive marinara sauce
- Salmon with Mushroom Gratin
- Spanish Seafood Paella









Arabic Corner

- Traditional Arabic mixed grill
- Whole Najel Sayediya
- Iranian Beef Kabab with saffron rice
- Syrian Eggplant Musakka
- Kabab Bel karaz
- Assorted Stuffed Mahashi
- Waragenap with Lamb Chops
- Malfoof with tomato dill sauce
- Kebba served with pomegranate sauce
- Dawood Basha
- Chicken Kabsa
- Meat Mandi

Rice Corner

- Chicken Kashmerian Biryani
- Beef Shawarma Biryani
- Mexican Chicken Paella
- Vegetable Fried Rice
- Shrimp Biryani
- Saffron rice with green pea
- **Noodles with Crunchy Vegetable**

Veggie Corner

- Italian Layered Ratatouille
- Pumpkin with Spinach Dip
- Potato Gratin
- Assorted baby sauté vegetable
- Eggplant roulade in tomato sauce & mozzarella
- Eggplant Parmigiana









Desserts

Mini Desserts

- Mini Cream Brule
- (Vanilla Pistachio Raspberry Orange)
- Mini Assorted Desserts in Glasses
- (Classic Tiramisu Raspberry Tiramisu Mango Tiramisu Pistachio Tiramisu)
- Assorted VIP mini-French Pastries
- Mini assorted Cake bites
- Mini assorted fruit tarts
- Mini Macaroons & Eclairs

Cake

- Russian Honey Cake
- Choco Dream Cake
- Pistachio Rose Panacotta Tart
- Fresh Mango Mold
- Chocolate Raspberry Layer Cake
- **Strawberry Surprise**
- French Lemon Cream tart
- Date Cake with Butterscotch sauce
- Pistachio Nutella Cake
- Cream Brule Tulip
- Pistachio Mahalabiya Cake
- Opera Cake
- **Black forest Cake**
- Saffron Mahalabiya Cake
- Pistachio Fruit Cake
- Crunchy Chocolate Cake
- Peanut Butter Brownie Cake
- Tiramisu Cake
- Red velvet Cheese Cake
- Mango Oreo Cheese Cake
- Pistachio Saffron Cake
- Fruit Trifle









Hot Treat

- Date Pudding with toffee sauce
- Chocolate Pudding
- Crunchy Apple cinnamon pudding
- Chocolate Marshmallow soufflé
- Ginger Pumpkin Pudding
- Om Ali
- Mango Lemon Pudding
- Hazelnut Pudding

Fruits & Beverages

- Fresh Fruit cuts in baby coocnut
- Fresh fruit cuts in platter
- **Apple Cider**
- Grape Sangria
- Island Coolers
- Still Water
- Sparkling Water

Dessert Towers

- **Profiterole Tower**
- Éclair Tower
- **Macaroon Tower**
- **Fruit Tower**
- **Strawberry Tower**

Extra orders

- Whole Karoof Naimi
- **Lobster Tower**
- Shrimp Cocktail Tower



