

# BANQUET MENU

THELUXURYCOLLECTION.COM/AJMANSARAY

## **ARABIC BUFFET MENU 1**

Minimum of 30 persons

#### **BREADS**

Selection of International breads

#### SOUP

Arabic lentil soup served with crispy croutons & lemon

#### COLD MEZZAH

Hummus, Fattoush
Moutabel, Tabouleh
Labneh with zaatar
Mixed pickle & marinated olives
Mixed greens, assorted dressings
Assorted cut vegetables
Green beans in olive oil
Oriental chickpea salad

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab
Lamb biryani
Vegetable moussaka
Grilled fillet of fish with tomato & basil sauce
Penne pasta Alfredo with chicken & mushrooms
Steamed rice

#### **DESSERTS**

Om Ali

Mahlabiya

Black forest cake

Crème caramel

Selection of seasonal sliced fruits

Chilled juices upon arrival Still mineral water & Soft drinks

## **ARABIC BUFFET MENU 2**

Minimum of 30 persons

#### **BREADS**

Selection of International breads

#### SOUP

Arabic lentil soup served with crispy croutons & lemon

#### **COLD MEZZAH**

Hummus, Fattoush
Moutabel, Tabouleh
Warak enab
Labneh with mint
Mixed pickle & marinated olives
Mixed greens, assorted dressings
Assorted cut vegetables
Green beans in olive oil
Oriental chickpea salad

#### **HOT MEZZAH**

Fried kebbeh Cheese sambousek

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab
Chicken biryani
Dawood basha
Grilled fillet of fish with lemon & herb sauce
Pasta Arrabiata
Vegetable moussaka
Steamed rice

#### **DESSERTS**

Om Ali

Chocolate mousse

Mahlabiya

Vanilla cake

Crème Brule

Selection of seasonal sliced fruits

Chilled juices upon arrival
Still mineral water & Soft drinks

## **ARABIC BUFFET MENU 3**

Minimum of 50 persons

#### **BREADS**

Selection of International breads

#### SOUP

Cream of mushroom soup, herb & garlic croutons

#### **COLD MEZZAH**

Hoummous, Moutabel,
Labneh with mint
Moussaka, Fattoush
Wark enab
Mohamara, Tabouleh
Green beans in olive oil
Mixed pickles & marinated olives
Mixed greens, assorted cut vegetables, assorted dressings
Waldorf salad

#### **HOT MEZZAH**

Fried kebbeh Cheese sambousek

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab, Grilled Prawns
Lamb Makloba
Fish sayadiah with fried onion & nuts
Oriental chicken with frikeh
Penne Arrabiata with seafood
Veal stew with artichokes
Vegetable moussaka
Steamed rice

#### **DESSERTS**

Om Ali
Pistachio cake
Mango mousse
Crème caramel
Rice pudding with rosewater
Selection baklava & basboussa
Selection of seasonal sliced fruits

Chilled juices upon arrival Still mineral water & Soft drinks

## **ARABIC FAMILY STYLE MENU 1**

Minimum of 30 persons

#### **BREADS**

Selection of International breads

#### COLD MEZZAH

Hummus, Fattoush
Moutabel, Tabouleh
Labneh with zaatar
Mixed pickle & marinated olives
Mixed greens, assorted dressings
Assorted cut vegetables
Oriental chickpea salad

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab
Chicken biryani
Vegetable moussaka
Grilled fillet of fish with tomato & basil sauce
Penne pasta Alfredo with chicken & mushrooms
Steamed rice

#### **DESSERTS**

Om Ali

Mahlabiya

Black forest cake

Selection of seasonal sliced fruits

Chilled juices upon arrival
Still mineral water & Soft drinks

## **ARABIC FAMILY STYLE MENU 2**

Minimum of 30 persons

#### **BREADS**

Selection of International breads

#### COLD MEZZAH

Hummus, Fattoush
Moutabel, Tabouleh
Warak enab
Labneh with mint
Mixed pickle & marinated olives
Mixed greens, assorted dressings

#### **HOT MEZZAH**

Fried kebbeh Cheese sambousek

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab
Chicken biryani
Dawood basha
Grilled fillet of fish with lemon & herb sauce
Pasta Arrabiata
Vegetable moussaka
Steamed rice

#### **DESSERTS**

Om Ali

Chocolate mousse

Vanilla cake

Crème Brule

Selection of seasonal sliced fruits

Chilled juices upon arrival Still mineral water & Soft drinks

## ARABIC FAMILY STYLE MENU 3

Minimum of 50 persons

#### **BREADS**

Selection of International breads

#### SOUP

Cream of mushroom soup, herb & garlic croutons

#### **COLD MEZZAH**

Hoummous, Moutabel, Labneh with mint Moussaka, Fattoush Wark enab Tabouleh

Mixed pickles & marinated olives
Mixed greens, assorted cut vegetables, assorted dressings

#### **HOT MEZZAH**

Fried kebbeh Cheese sambousek

#### MAIN COURSE

Arabic mixed grill: Shish Taouk, Shish Kebab, Kofta Kebab, Grilled Prawns
Fish sayadiah with fried onion & nuts
Chicken biryani
Seafood mashbous
Veal stew with artichokes
Vegetable moussaka
Steamed rice

#### **DESSERTS**

Om Ali
Pistachio cake
Mango mousse
Selection baklava & basboussa
Selection of seasonal sliced fruits

Chilled juices upon arrival Still mineral water & Soft drinks

## **ENHANCEMENTS**

#### LIVE STATIONS

#### Carving

Roasted beef tenderloin, horseradish sauce and mushroom jus

#### Roasted Turkey Carving Station

With herb gravy and oriental rice

#### Roasted Leg of Lamb Carving Station

With gravy, lyonnaise potatoes

#### Lobster Omani

With thermidor sauce

#### Pasta Station

Three kinds of pasta, finished with your choice of bolognaise sauce, Cream sauce & tomato basil sauce

#### Chocolate Fountain

The aroma, sight and taste of our warm cascading chocolate fountain with fresh fruits, marshmallows, biscotti & brownie will make a spectacular addition to your event.

#### ON THE BUFFET

#### Chicken or Lamb Shawarma

#### Caesar Salad Bar

Crispy lettuce tossed with Caesar dressing Served with Focaccia croutons, anchovy fillets, parmesan shavings and grilled chicken

#### Assorted cheese counter

Selection of International cheese and condiments

#### ON PLATTER

#### **Roasted Camel**

Served with saffron rice

#### Whole Ouzi

Served with oriental rice, saffron rice or vermicelli rice