



International Buffet



Al Qasr 1

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons

SALAD

Tabouleh with white cabbage, Hummus, Mouttabal with pomegranate
Quinoa avocado, Grape leave, Okra with oil, Grilled chicken Caesar, Rocca beetroot

HOT APPETIZER

Meat kibbeh, Spinach fatayer

MAIN DISHES

Fish hamour roulade with creamy sauce
Grilled chicken stuffed with cheese tomato sauce
Meat kibbeh harra sauce
Beef stroganoff
Fettuccini Alfredo
Shrimps biryani
White rice

SWEET

Berry cheese cake , Caramel cake , Chocolate cake, White forest, Pear tart,
Kunafa , Um Ali, Fresh fruit cut , Crème brulee

BEVERAGES

Soft drink & Mineral water

160 SAR + Vat • 180 SAR + Vat - OSC
Min Guests: 30 • Service: Buffet





International Buffet



Al Qasr 2

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Cream of chicken

SALAD

Taboule with beetroot, Hummus Beiruti, Baba ghanoush, Grape leave
Quinoa beans with dry fruit, Moussaka, Broccoli salad, Olive Tomato marinated
Chicken noodles, Baby spinach with goat cheese

HOT APPETIZER

Meat kibbeh, Spinach fatayer

MAIN DISHES

Fish Hamour Sayadiieh
Meat kibbeh & grilled chicken taouk
Chicken cashew nuts
Kibbeh bel laban
Penne Arabiata with mushroom
Margoug lamb
Chicken biryani
White rice

SWEET

Berry cheese cake, Pistachio dome cake, Black Forest, Chocolate fudge cake,
Kunafa, Exotic tart, Um Ali, Fresh fruit cut

BEVERAGES

Soft drink & Mineral water

180 SAR + Vat • 200 SAR + Vat - OSC
Min Guests: 30 • Service: Buffet





International Buffet



Al Qasr 3

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Harira soup

SALAD

Lebanese tabbouleh, Hummus with cauliflower, Roasted eggplant with tahina, Quinoa red beans

Grape leaves, White beans in oil, Chicken Hawaiian, Mujadara, Chef salad, Roca crispy almond vegetables goat cheese, Roast pumpkin with grilled with feta

HOT APPETIZER

Meat kibbeh, Spinach fatayer, Meat sambousek

MAIN DISHES

Fish with sweet & chilli Sauce

Shrimps gratin

Lamb gigot with oriental rice

Chicken teriyaki

Daoud bacha

Ravioli with spinach & cheese

Steamed garden vegetables

Chicken boneless biryani

White Rice

SWEET

Chocolate cheese cake, Mango dome cake, Fruit cake, Dark chocolate nuts, Aish el saraya, Halawa tart

Mousse cups, Katayef achta, Um Ali, Fresh fruit cut

BEVERAGES

Soft drink & Mineral water

200 SAR + Vat • 220 SAR + Vat - OSC
Min Guests: 50 • Service: Buffet





International Buffet



Al Qasr 4

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Mushroom Creamy

SALAD

Moroccan tabbouleh, Hummus with open kibbeh, Moutabal pomegranate, Quinoa avocado, Grape leave

Eggplant fattah, Thai beef salad, Greek salad, Cauliflower with tahina, Roca garden fruit salad
Caramelized grape with goat cheese & Grilled vegetables

HOT APPETIZER

Meat kibbeh, Spinach fatayer, Meat sambousek

MAIN DISHES

Grilled salmon with honey mustard sauce

Stuffed beef with asparagus & cheese

Shrimps in sweet & chili sauce

Chicken moghrabiye

Harees with Meat

Chicken freekeh

Steamed garden vegetables

Lamb biryani

SWEET

Date cheese cake , Chocolate pistachio, Caramael cake , Crème caramel, Chocolate tart
Strawberry cake , Kunafa , Mouhalabieh ghazel' el Banet, Assortment of cups,
Um Ali, Fresh fruit cut

Beverages

Soft drink & Mineral water

220 SAR + Vat • 240 SAR + Vat - OSC
Min Guests: 50 • Service: Buffet





International Buffet



Al Qasr 5

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Cream of asparagus

SALAD

Tabouleh with red cabbage, Pumpkin hummus, Baba ghanoush, Quinoa kale , Grape leave, Shrimps salad, Artichoke with lemon & oil , Salmon marinated, Corn salad with red pepper, Olive salad, Caprese salad, Baby spinach with berry & Caramelized almond

HOT APPETIZER

Meat kibbeh, Spinach fatayer, Meat sambousek

MAIN DISHES

Salmon with lemon butter sauce
Shrimps Thai style
Grilled chicken breast with pizza sauce
Chicken leg with magnolia sauce
Chicken saleeg
Roast beef with nuts & mushroom
Harees with lamb
Pasta béchamel
Steamed garden vegetables

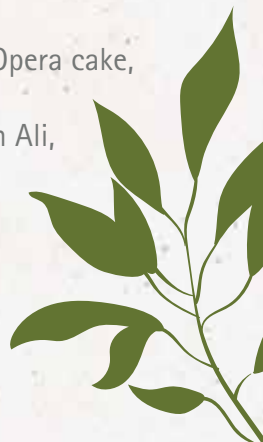
SWEET

Berry cheese cake, Oreo cake, Lotus cake, Vanilla cake, Wafer cake , Opera cake, Crème brulee, Assortment of cups, Cheese kunafa, Aish al saraya, Osmalieh, Um Ali, Fresh fruit cut, Arabic baklava

BEVERAGES

Soft drink & Mineral water

240 SAR + Vat • 260 SAR + Vat - OSC
Min Guests: 50 • Service: Buffet





International Buffet



Al Qasr 6

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Cream of asparagus

SALAD

Tabouleh with red cabbage, Pumpkin hummus, Baba ghanoush, Quinoa kale , Grape leave, Shrimps salad, Artichoke with lemon & oil , Salmon marinated, Corn salad with red pepper, Olive salad, Caprese salad, Baby spinach with berry & Caramelized almond

HOT APPETIZER

Meat kibbeh, Spinach fatayer, Meat sambousek

MAIN DISHES

Salmon with lemon butter sauce
Shrimps Thai style
Grilled chicken breast with pizza sauce
Chicken leg with magnolia sauce
Chicken saleeg
Roast beef with nuts & mushroom
Harees with lamb
Pasta béchamel
Steamed garden vegetables

SWEET

Berry cheese cake, Oreo cake, Lotus cake, Vanilla cake, Wafer cake , Opera cake, Crème brulee, Assortment of cups, Cheese kunafa, Aish al saraya, Osmalieh, Um Ali, Fresh fruit cut, Arabic baklava

BEVERAGES

Soft drink & Mineral water

260 SAR + Vat • 280 SAR + Vat - OSC
Min Guests: 50 • Service: Buffet



VIP International Buffet



Silver

BREAD

Selection of French & Arabic Bread

SOUP

Lentil with croutons, Chicken mushroom

SALAD

Hummus with open kibbeh

Moutabal with grilled eggplant

Baby spinach & arugula with mix fruit, beetroot, cheese

Tabbouleh with pomegranate

Carpaccio beetroot with goat cheese

Glazy moussaka dome

Shrimps noodles salad with pineapple

Quinoa avocado cake with beans

Goat cheese with caramelized onion, grilled vegetables

Yalanji with grape leaves in pumpkin display

Jumbo cocktail shrimps and salmon marinated

Bread basket bowl chicken Caesar salad with pasta

HOT APPETIZER

Spinach fatayer, Feta sambousek

kibbeh meat, Vegetables spring rolls, Lahm bi ajin

MAIN DISHES

Grilled hamour sayadieh with 3 sauces

Salmon with honey mustard sauce

Chicken breast stuffed with asparagus & mozzarella

Veal steak pepper sauce, vegetables & mashed potato

Beef with sweet & sour sauce

Grilled skewers kebab tagliatelle pasta with cherry sauce

Pasta ravioli with spinach and cheese

Kebbe chich barak vermicelli rice

Shrimps biryani

SWEET

Hazelnuts flower cheesecake

Heart of mango basket cake

Pistachio ring with ghazel el banet

Berry romantic red velvet

Oreo naked cake

Chocolate profiterole cake

Fraisier damour

Mille feuille caramel with hazelnut

Assortment of cups (Mouhalabieh 3 kinds, tiramisu, crème brulee, oreo, lotus, mint crunchy)

Um Ali

3 layers exotic fruit cut

Beverages

Soft drink , saudi apple cider and Mineral water

VIP International Buffet



Gold

BREAD

Selection of French & Arabic Bread

SOUP

Lentil, Seafood

SALAD

Jumbo cocktail shrimps and salmon marinated
Grilled salmon with chinese sesame noodles
Hummus 3 color (avocado, beetroot, beirut)
Moutabal 3 kinds (baba ghanoush, moutabal, pumpkin)
Baby spinach & rucola with mix fruit,
Kale tabbouleh with seeds and walnuts
Crab shredded avocado grapefruit salad
Tortellini pesto asparagus salad with dry tomato
Glazy moussaka dome
Quinoa dry fruit salad with parsley
Thai beef crispy noodle salad
Edamame salad with baby spinach and beetroot
Tacos with avocado and ground beef salad
Yalanji with grape leaves in pumpkin display
Caprice caramelized peach salad

HOT APPETIZER

Shrimps kunafa
Chicken musakhan
Kibbeh Meat
Quiche mushroom
Spinach fatayer



MAIN DISHES

Grilled jumbo shrimps Thai sauce
Grilled hamour harra sauce with grilled vegetables
Maple glazed salmon
Shrimps moufalak
Chicken breast stuffed with cheese & dried tomato
Chicken cashewnuts with white rice
Veal steak & lamb chops, vegetables & mashed potato
Grilled skewers kabab saffron rice with cranberry sauce
Fettuccine seafood white sauce
Harees
Dolma

SWEET

Hazelnuts flower cheesecake
Heart of mango basket cake
Chocolate raspberry castle cake
Pistachio ring with ghazel el banet
Berry romantic red velvet
Caramel apple truffle
Bubble wraps chocolate box cake
Chocolate brownie trifle
Pop corn naked cake
Assorted of cups (mahalabia 3 kinds, tiramisu, crème brulee, oreo, lotus, mint crunchy)
Aish el saraya
Kunafa cheese
Um Ali
Chocolate fondue hot
3 layers exotic fruit cut

BEVERAGES

Soft drink, Saudi Apple Cider and mineral water

400 SAR + Vat • 450 SAR + Vat - OSC
Min Guests: 100 • Service: Buffet



VIP International Buffet



Mexican Menu

BREAD

Selection of International Bread

SOUP

Mexican Vegetable, Lentil Soup

SALADS & APPETIZERS

Mexican pasta salad (farfalle with avocado, corn, cherry tomato, black beans, lime dressing)

Mexican coleslaw (red cabbage, grilled corn, black bean, red onion, jalapeno)

Spicy cob salad with grilled steak (cajun grilled beef, black bean, corn, cherry tomato, blue cheese)

Shrimps & avocado tacos (jumbo shrimps, romaine lettuce, cherry tomato, red cabbage)

Cranberry apple pecan salad (baby spinach, cranberry dried, granny apple, feta cheese, walnuts, mayonnaise)

Quinoa salad with orange lime dressing (red quinoa, green beans, avocado, corn, coriander, orange slice)

Mexican chopped tuna (chopped tuna, avocado, black olive, heart romaine, jalapeño)

Lemon parmesan salmon (grilled salmon, chickpeas, corn, cherry tomato, avocado)

Cauliflower potato salad (cauliflower, avocado, green pepper, cheddar cheese, tomato)

Shrimps cocktail (jumbo shrimps, onion, celery, cucumber, tomato, avocado, jalapeno)

Blooming quesadilla ring (chicken, onion, red pepper, cheddar cheese, tortilla)

HOT APPETIZER

Spicy buffalo chicken wings

Grilled shrimps corn salsa, cheetos mozzarella sticks

MAIN DISHES

Beef enchilada (Ground Beef, onion, red pepper, cheddar cheese, tortilla)

Chicken casserole (chicken breast, mushroom, sweet onion & cheese)

Raspberry Mexican meatballs (meatballs with green onion and raspberry sauce)

Balsamic sweet lamb chops (lamb rib chops, brown sugar & balsamic)

Shrimp creole (jumbo shrimps with creole sauce served with white rice)

Cherry chipotle glazed salmon (salmon fillet with cherry sauce)

Zucchini burrito (zucchini, ground beef, black beans, brown rice, cheese)

Chicken parmesan cheese (fried chicken breast in bread crumbs, parmesan cheese, tomato sauce)

Salmon piccata (salmon fillet with piccata sauce)

SWEET

Baked cheese cake, Opera cake, Chocolate fudge cake, Coconut cake, Carmel cake, Red velvet, Exotic tart, Profiterole chocolate, Exotic fruit cut

BEVERAGES

Soft drink, Saudi Apple Cider and mineral water

350 SAR + Vat • 400 SAR + Vat - OSC

Min Guests: 100 • Service: Buffet

VIP International Buffet



Italian Menu

BREAD

Selection of International bread

CHEESE

Selection of International Cheese

SOUP

Italian Vegetable, Lentil Soup

SALADS & APPETIZERS (CHOOSE 8 DISHES)

Pear arugula

Caprese salad

Marinated artichoke salad

Italian quinoa salad

Shrimp pesto

Green beans potato salad

Italian shrimp salad

Chicken caesar salad

Avocado tuna

Chicken tortellini

Watermelon feta

Bruschetta smoked salmon with avocado

Palmito salad

HOT APPETIZER

kebbe stuffed with pistashio

Puff pastry with cheese & asparagus

MAIN DISHES(CHOOSE 8 DISHES)

Salmon kalamata

Creamy tuscan shrimps

Mussels provencal

Crispy parmesan garlic chicken with zucchini

Chicken escalope with tomato sauce

Chicken herb bruschetta

Caprese stuffed balsamic chicken

Veal roll stuffed with asparagus and 4 cheeses

Beef paupiette tomato sauce

Meat lasagna

Pasta ravioli with spinach and 4 cheese

Paella sea Food

SWEET

Berry cheese cake, Tiramissu, Trio chocolate cake, Lemon cake, Lazy cake, Panna cotta, Strawberry tart, 1000 feuille berry, Chocolate brownies, Exotic fruit cut

BEVERAGES

Soft drink, Saudi Apple Cider and mineral water

350 SAR + Vat • 400 SAR + Vat - OSC

Min Guests: 50 • Service: Buffet

VIP International Buffet



Seafood Menu

BREAD

Selection of French bread

SOUP

Seafood, Lentil Soup

SALADS & APPETIZERS (CHOOSE 8 DISHES)

Crab avocado
Salmon marinated
Jumbo shrimps cocktail
Shrimps tajin
Fish harra
Shrimps pesto
Shrimps salad
Salmon Caesar salad
Seafood pasta
Mussel salad
Shrimps noodles
Kani salad
Calamari grapefruit
Sushi

HOT APPETIZER

Seafood spring roll, shrimps vermicelli, salmon quiche

MAIN DISHES (CHOOSE 8 DISHES)

Lobster thermidor
Mediterranean grilled shrimps with quinoa
Shrimp with sweet & sour sauce
Grilled jumbo shrimp with lemon and herbs
Creamy seafood enchilada
Fish roulade with mushroom pesto creamy sauce
Grilled hamour harra sauce
Grilled salmon with honey mustard sauce
Grilled salmon with avocado salsa
Paella mix seafood
Seafood tagliatelle
Fried seafood rice

SWEET

Berry cheese cake, Tiramissu, Chocolate nuts, Banana cake,
Pistashio dome, Lotus cake, Chocolate hazelnut tart, Fraisier,
Mouhalabieh, Ghazel el banet, Exotic fruit cut, Crème brulee, Um Ali

BEVERAGES

Soft drink, Saudi Apple Cider and mineral water

400 SAR + Vat • 450 SAR + Vat - OSC
Min Guests: 50 • Service: Buffet