



# Wedding Buffet

## Classic



### BREAD

Selection of French & Arabic Bread

### SALAD

Tabouleh, Hummus, Mouttabal, Fattoush  
Italian Pasta Salad  
Coleslaw, Sweet Corn Salad  
Potato salad with Mayonnaise  
Chicken Caesar Salad  
Olives and Pickle  
Cold cuts mirror

### HOT APPETIZER

Cheese sambousek, Meat sambousek

### MAIN DISHES

Grilled Hamour with lemon butter sauce  
Chinese Chicken with vegetables  
Mixed grill  
Roasted beef with mushroom sauce  
Macaroni Bechamel  
Chicken biryani  
White rice  
Assorted grilled vegetables  
Potato with herbs

### DESSERTS

Seasonal fruit cuts  
Creme caramel  
Cheese cake  
Black Forest, Fruit tartlets  
Chocolate mousse, Opera cake  
Apple tart  
Mahalabia  
Esh Al Saraya

### BEVERAGES

Soft drink & Mineral water

180 SAR + Vat • 200 SAR + Vat - OSC  
Min Guests: 30 • Service: Buffet  
SAR 2,100 SAR + Vat per Lamb (whole lamb)





# Wedding Buffet

## Silver



### BREAD

Selection of French & Arabic Bread

### SALAD

Tabouleh, Hummus, Mouttabal, Fattoush  
Baba ghanoush, Wark Enab  
Spinach Salad with Onion  
Cucumber in Yogurt  
Coleslaw, Chicken Hawaiian Salad  
Seafood salad, Pasta Salad,  
Jarjeer salad with parmesan and mushroom  
Ceasar salad, Pickles and Olivers  
Mirror selection of Salmon and Terrine

### HOT APPETIZER

Cheese sambousek, Meat sambousek, Kebbeh

### MAIN DISHES

Grilled Hamour with lemon butter sauce  
Chicken Curry  
Mixed grill  
Medallion Beef Steak in pepper sauce  
Lasagna  
Kebab Halabi  
Sweet and Sour Seafood  
White rice  
Gratinated Potato  
Steamed Vegetables

### DESSERTS

Um Ali, Cream caramel,  
Chocolate Cake,  
Strawberry cheese cake, Black Forest cake  
Assorted French Pastries,  
White Chocolate Mousse  
Mixed baklawa, Mahalabia  
Tiramisu  
Fresh Fruit Cut

### BEVERAGES

Soft drink & Mineral water

220 SAR + Vat • 240 SAR + Vat - OSC  
Min Guests: 30 • Service: Buffet  
SAR 2,100 SAR + Vat per Lamb (whole lamb)





# Wedding Buffet

## Gold



### BREAD

Selection of French & Arabic Bread

### SALAD

Tabouleh, Hummus, Mouttabal, Fattoush  
Ceasar salad, Jarjeer salad  
Spinach with onion, Greek salad, Shanklish  
Shrimps with Pineapple  
Seafood with cocktail sauce  
Salmon with avocado, Thai seafood  
Potato with Salmon  
Chicken Hawaian Salad, Pickles and Olives  
Mirror selection of Salmon and Terrine

### HOT APPETIZER

Cheese sambousek, Meat sambousek, Spring Rolls

### MAIN DISHES

Grilled Hamour with lemon butter sauce  
Sweet and sour Seafood  
Mixed grills  
Pasta with Seafood  
Medallion Beef Steak in pepper sauce  
Sweet & Sour Chicken, Chicken Kabsa  
Lamb Okra  
Parsley Potato  
Assorted Vegetables  
White rice

### DESSERTS

Um Ali, Apple Strudel with vanilla sauce  
Chocolate truffle cake, Strawberry cheese cake  
Fruit Tart  
Dark chocolate mousse with Orange  
Mango Mousse, Assorted French Pastries  
Crème Brûlée, Fresh Fruit Cut  
Mixed baklawa, Eisha Al Saraya  
Panna with berry sauce

### BEVERAGES

Soft drink & Mineral water

280 SAR + Vat • 300 SAR + Vat - OSC

Min Guests: 30 • Service: Buffet

SAR 2,100 SAR + Vat per Lamb (whole lamb)

