



DINNER BUFFET INTERNATIONAL SAMPLE MENU 2024



SOUP

- CREAM OF FUNGI (MUSHROOM)

STARTERS

- TOMATO MOZARELLA IN PESTO GLAZE
- CHICKEN WINGS WITH BARBEQUE SAUCE

SALADS/CONDIMENTS

- NICOISE SALAD / CHICKEN HAWAIIAN SALAD / TANDOORI PANEER SALAD / POTATO CELERY SALAD / ALOO CHANA CHATT / CARIBBEAN EGG SALAD
- HUMMUS / MOUTABLE / FATOUCH
- SWEET CORN / BEETROOT / CUCUMBER / TOMATO / CARROT / ONION / LEMON WEDGES / ROMAN LETTUCE / ICE BERG LETTUCE / LOLLO ROSSO
- BLACK OLIVES / GREEN OLIVES / ARABIC PICKLE
- FRENCH DRESSING/1000 ISLAND DRESSING BALSEMIC DRESSING
- TARTER SAUCE / COCKTAIL SAUCE

INDIAN LIVE STATION

- CHAT COUNTER (PANIPURI,PAPDI CHAT BHEL PURI ETC..)

CHEESE BOARD

- CHOICES OF DIFFERENT VARIETIES AND FLAVORS

MAIN COURSE

- LEBANESE BEEF KAFTA / SHISH TAOUK
- BATTER FRIED FISH / CHICKEN SATAY
- YAKHNET BAZELLA / WHITE RICE
- CHICEKEN ADOBO
- SHAHI PANEER / KADAI CHICKEN
- MUTTON BIRYANI

PASTA LIVE STATION

- VARIETY OF PASTA WITH VARIETY OF SAUCES AND GARNISHES.

BREAD

- TANDOORI ROTI AND NAAN
- ARABIC BREAD / ASSORTED BREAD ROLL.

DESSERT

- Fruit Salad
- Chocolate Mousse
- Gulab Jamun
- Cream Caramel
- Fruit Custard
- BAKLAVA
- Rice Phirni
- UMM ALI