



CULINARY LOOKBOOK 2020



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BREAKFAST MENU

From OMR 15 ++ Per person

Based on a minimum of 30 guests

Selection of two fresh juices-chilled, mineral water
Freshly brewed coffee & selection of tea

Additional OMR 2 ++ per person for a live omelet station

WHOLE FRUITS ON DISPLAY

Plums, mandarins, grapes, rambutan, mangosteen

SLICED FRUITS ON PLATTER

Rock melon, pineapple, watermelon Fruit salad

FRUIT COMPOTES

Pears, apricots, prunes
Laban, mix fruit yoghurt, plain, low-fat yoghurt, muesli

BREAKFAST CEREALS

Cornflakes, All Bran, rice crispies, choco pops & dry Muesli

FULL FAT AND LOW FAT MILK FRESH

BREADS & PASTRIES

Arabic bread, bread loaves and soft rolls
Two type Croissant, two type Danish pastries, muffins, madeline, banana cake
Assorted jams & honey, Nutella, chocolate & strawberry sauce, date syrup

COLD CORNER

Assorted veg crudités, cherry tomato, labneh, hommus, olives, cream
Cheese, emmental, cheddar, smoked cheese, pickled onions, capers,
horseradish sauce, sliced Turkey ham, chicken mortadella, beef mortadella

HOT CORNER—CHAFFING DISH

Boiled eggs, scrambled eggs, hash brown potatoes, grilled
tomatoes, sautéed mushrooms, grilled chicken sausage, baked beans,
foul madammes, turkey bacon, french toast, fried rice.

WAFFLES

Whipped cream, maple syrup, strawberry sauce



DAILY DELEGATE MEETING PACKAGES

At Crowne Plaza Muscat, we believe that a productive day's work is best achieved on a full stomach. We're full of refreshing ideas to set you up for the day and keep your delegates going.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please talk to our meetings and events team who will be happy to help.

Half day delegate rate with lunch and one coffee break – OMR 15.00 ++

Full day delegate rate with lunch and two coffee breaks – OMR 18.00 ++



COFFEE BREAK

OPTION 1

WELCOME COFFEE/TEA

Freshly brewed coffee
Selection of tea
Mini apricot Danish
Assorted cookies
Chilled fruit juice

MID-MORNING COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assortment of fresh croissants:
Plain, almond
Mini chocolate doughnuts
Fresh muffins
Fruit salad in orange juice
Red and green apples
Assorted fruit juices

AFTERNOON COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assorted Finger Sandwiches:
Tuna, cream cheese and cucumber
Vanilla eclairs
English cake
Assorted fruit juices

OPTION 2

WELCOME TEA/COFFEE

Freshly brewed coffee
Selection of tea
Mini strawberry danish
Assorted cookies
Chilled fruit juice

MID-MORNING COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assortment of fresh croissants:
Plain, zaatar
Cinnamon rolls
Almond muffins
Fresh sliced fruits
Mandarins, apple
Chilled fruit juice

AFTERNOON COFFEE BREAK

Freshly brewed coffee
Selection of tea
Bruschetta assorted:
Tomato basil, mozzarella cheese,
roasted mushrooms
Chocolate and walnut brownies
Apple strudel
Chilled fruit juice



COFFEE BREAK

OPTION 3

WELCOME TEA/COFFEE

Freshly brewed coffee
Selection of tea
Pain au chocolat
Assortment of cookies
Chilled fruit juice

MID-MORNING COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assortment of fresh croissants:
Plain, almond
Marble cake
Fresh slice fruits
Red apples, pears
Chilled fruit juice

AFTERNOON COFFEE BREAK

Freshly brewed coffee
Selection of tea
Open face sandwiches:
Tuna, chicken mortadella and gherkins
Chocolate madelines
Banana cake
Chilled fruit juice

OPTION 4

WELCOME TEA/COFFEE

Freshly brewed coffee
Selection of tea
Blueberry muffins
Assorted cookies
Chilled fruit juice

MID MORNING COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assortment of fresh croissants:
Plain, cheese
Mini chocolate doughnuts
Cherry Danish
Slice fresh fruits
Plums, apple
Chilled fruit juice

AFTERNOON COFFEE BREAK

Freshly brewed coffee
Selection of tea
Assorted finger sandwiches:
Grilled vegetable, beef pastrami
and mustard
Opera cake
Linzer cake
Chilled fruit juice



LUNCH MENU

OPTION 1

STARTERS

Angel hair pasta salad with shrimps,
bell pepper, lemon vinaigrette
Rocca salad with red onions and sumac powder
Nicoise salad with green beans, potatoes and tuna Roast
vegetables with grana padano
Hummus with olive oil and paprika Moutabel
with pomegranate Tabouleh with burgole
and tomato
Mixture of green lettuce with vinaigrette,
French, thousand island dressings
Assorted homemade bread basket with
French baguette, bread rolls, arabic bread and butter

SOUP - Cream of roasted pumpkin with rosemary

MAIN COURSES

Grilled beef medallions, black pepper sauce Baked
chicken with potato with garlic
Lamb biryani with nuts and golden fried onions Baked
fish with chermoula spices
Rigatoni with tomato, basil fondue and olives Thai
vegetable curry with lemongrass
Long grain Pilaf rice Herb
roasted potatoes

DESSERTS

Exotic fresh fruit salad with mint Double
chocolate cream profiteroles Caramelized
meringue pie
Opera
Sweet Omani date cake
Espresso flavored Italian Panna cotta Bread
and raisin pudding



LUNCH MENU

OPTION 2

STARTERS

Pasta salad with grilled chicken,
peppers and pesto mayonnaise
Tossed watercress, pears, feta crumble,
pomegranate molasses
Celeriac remoulade
Channa chat
Hummus with olive oil and paprika
Babaganoush, muhamarra, mixed pickles
Mixture of green lettuce with vinaigrette,
French, thousand island dressings
Assorted homemade bread basket with
French baguette, bread rolls,
Arabic Bread and butter

SOUP - Hot and sour chicken soup

MAIN COURSES

Beef casserole with mushrooms and thyme
Stir-fried chicken, hoisin sauce, vegetables
Braised lamb leg, sautéed fennel.
Pan fried Fish fillet, caper butter
Roasted vegetable lasagna with spinach
and cream cheese
Stir-fried vegetables with soy
Buttered rice
Herb roasted potatoes

DESSERTS

Apple and cinnamon pie Black
forest cake
Lemon tart
Strawberry yoghurt mousse Crème
Brule
Pear jalousie
Ummali



LUNCH MENU

OPTION 3

STARTERS

Cajun chicken salad
Thai seafood salad
Tossed rocca with feta crumble,
pomegranate seeds, molasses
Couscous salad with vegetables
Potato salad with gherkins and beef bacon bits
Hummus with olive oil and paprika
Tabouleh with burgole and tomato
Labneh with mint, babaganoush
Mixture of green lettuce with vinaigrette,
French, thousand island dressings

Assorted homemade bread basket with
French baguette, bread rolls,
Arabic Bread and butter

SOUP - Tomato shorba with coriander

MAIN COURSES

Herbed roasted chicken, glazed shallots
and mushrooms, thyme jus
Thai Beef curry, Chicken kabuli,
Stir-fried fish, oyster sauce, pakchoy
and bell peppers
Grilled Vegetable
Penne pasta, pesto cream sauce
Vegetable fried rice

DESSERTS

Exotic fresh fruit salad with mint
Rich dark chocolate ganache cake
Mocha and praline cake
Almond tart Peach cobbler
Sticky toffee pudding



EVENING DELEGATE MEETING PACKAGES

From evening meetings to presentations and seminars, whatever meetings or events you require, you can relax in the knowledge that our unrivaled hospitality, flexible catering options and experienced staff will ensure your event is a resounding success. Choose from our specially crafted evening delegate menu options for a great experience.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please talk to our meetings and events team who will be happy to help.

Evening delegate rate with dinner and one coffee break at OMR 15.00 ++



EVENING DELEGATE MEETING PACKAGES

OPTION 1

WELCOME COFFEE/TEA

Freshly brewed coffee
Selection of tea
Apple strudels
Pears
Veg spring rolls
Assorted fruit Juices
Chilled juices, Soft drinks
and mineral water

STARTERS

Smoked Chicken platter with Asian slaw
Tossed snow peas with sambal dressing
Thai beef salad
Tuscan potato salad
Hummus with olive oil and paprika
Moutabel with pomegranate
Okra with tomato and garlic labneh
Mixture of green lettuce
Vinaigrette, French, t
housand island dressings

Assorted homemade bread basket
with French baguette, bread rolls,
Arabic bread and butter

SOUP - Tom yam kai

MAIN COURSES

Stir fried beef tenderloin
with garlic, oyster and bell peppers
Chicken makhni
Mashed potatoes
Lamb tajine
Grilled fish, basil
and tomato butter
Baked penne with
mushrooms and cheese
Roasted potato wedges
Pilao rice

DESSERTS

Exotic fresh fruit salad with mint
Lemon meringue pie
Assorted oriental baklava
Warm apple crumble
with crème Chantilly
Fudge coated marbled
chocolate brownie
Baked Philadelphia cheese cake
with blueberry syrup
Crème caramel with orange



EVENING DELEGATE MEETING PACKAGES

OPTION 2

WELCOME COFFEE/TEA

Freshly brewed coffee
Selection of tea
Chocolate mousse cake
Banana cake
Apples
Cheese fattayer
Assorted Canned Juices
Chilled juices, Soft drinks
and Mineral water

STARTERS

Grilled chicken, beansprouts,
snow peas, soya sesame dressing
Seafood and fennel, lemon vinaigrette
Tomato and feta cheese
Mixed beans salad with peppers
Potato chat
Hummus with olive oil and paprika
Moutabel with pomegranate
Loubieh bil zayt
Mixture of green lettuce with vinaigrette,
French, thousand island dressings
Assorted homemade bread basket
with French baguette, bread rolls,
Arabic Bread and butter

SOUP – Cream of asparagus soup

MAIN COURSES

Beef medallions,
green pepper sauce
Grilled chicken piccata
Lamb Kabuli
Stir Fried Fish, sweet
and sour sauce
Penne pasta, tomato
and cheese fondue
Stir fried rice
Potato Gratin

DESSERTS

Vanilla peach millefeuille
Cream brulée flavored
with lemon grass
White chocolate mousse
with nougat
Caramelized pecan tart
Exotic fruit salad with mint
Oriental sweets
Apricot clafoutis,
Sticky date pudding



EVENING DELEGATE MEETING PACKAGES

OPTION 3

WELCOME COFFEE/TEA

Freshly brewed coffee
Selection of tea
Mini chocolate Éclairs
Apple strudel
Plums
Vegetable samosa
Assorted Canned Juices
Chilled juices, Soft drinks
and Mineral water

STARTERS

Poached chicken with fennel and celery,
Italian dressing
Thai seafood salad
Pineapple salad with sweet chili dressing
Russian potato salad
Hummus with olive oil and paprika
Potato harra
Tabouleh with burgole and tomato
Babaganoush
Arabic pickles
Mixture of green lettuce with vinaigrette,
French, thousand island dressings
Assorted homemade bread basket
with French baguette, bread rolls,
Arabic Bread and butter

SOUP – Cream of tomato with basil

MAIN COURSES

Beef kofta kebab,
roasted tomatoes, onions
Chicken Makbous
Lamb rogan josh
Pan fried Fish fillet black pepper,
oyster emulsion, sauté bell peppers
Spinach and ricotta cannelloni
Saffron rice
Sauté potatoes

DESSERTS

Exotic fresh fruit salad with mint
Rich dark chocolate ganache cake
Fruit tartlets
Mocha and praline cake
Baked marbled cheese cake
Peach cobbler, Umm ali



PLATED SET MENUS

Host an impressive lunch or dinner with our elegant selection of plated menus, composed of three or four courses that perfectly compliment each other.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please contact our meetings and events team who will be happy to help. All menu options served with chilled juices, soft drinks and mineral water

Prices are based on a minimum of 30 guests



PLATED SET MENUS

OPTION 1

OMR 20 ++ per person

STARTER

Pressed Fjord smoked salmon, chive cream cheese, potato crisps, shiso cress, wasabi vinaigrette

MAIN COURSE

Chicken supreme with wild mushroom mousse
Pomme puree, glazed asparagus, carrots , thyme jus

DESSERT

Chocolate truffle cake, raspberry sorbet



PLATED SET MENUS

OPTION 2

OMR 25 ++ per person

SHARING MEZZE

Hummus, moutable, tabouleh, greek salad with feta cheese
Shanklish, labneh, girgir with onion, Sweet corn salad , Arabic bread

MAIN COURSE

Grilled hammour, prawns, sauté greens, saffron rice dill butter sauce
Or
Grilled lamb chops, baby chicken, kofta kebab, kabuli rice,
roasted tomatoes, onions

DESSERT

Date ice cream with espresso shots



PLATED SET MENUS

OPTION 3

OMR 28 ++ per person

STARTERS

Prawn and avocado timbale, chive dressing, micro cress
Sweet Corn Salad

SOUP

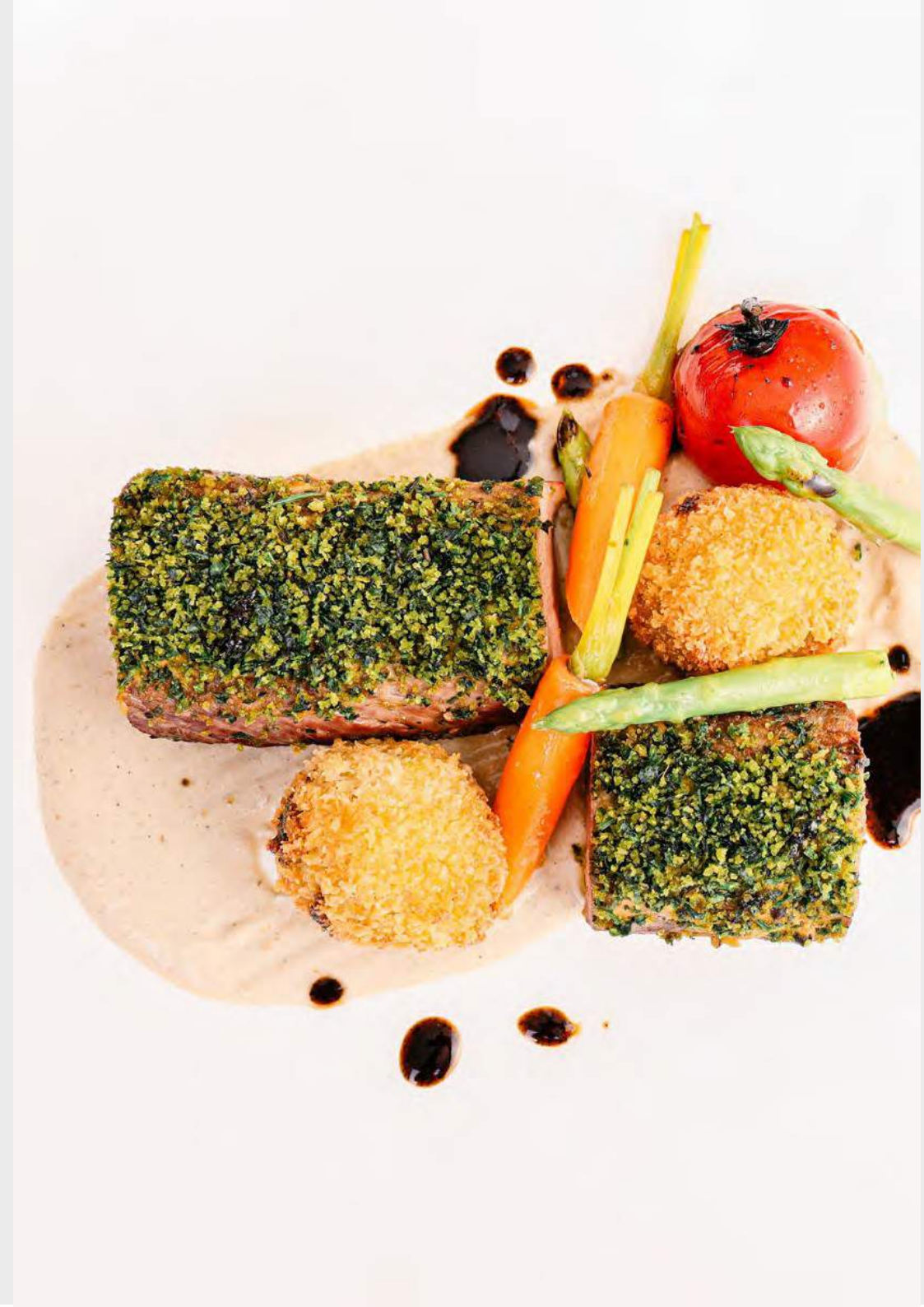
Cream of porcini mushroom, whipped cream

MAIN COURSE

Roast lamb loin, smoked eggplant puree, confit tomatoes, olive
polenta, Thyme Jus

DESSERT

Strawberry Tiramissu



PLATED SET MENUS

OPTION 4

OMR 28 ++ per person

STARTERS

Scallop tartar with avocado mousseline, smoked prawn oil, pea shoots

SOUP

Cream of asparagus, parmesan crostini

MAIN COURSE

Grilled beef tenderloin, Bordelaise reduction
Confit shallots, asparagus, turnips, gratin potatoes

DESSERT

Praline mousse cake, passion fruit coulis



ON THE GRILL

Host an interactive event with our live grill menu options, featuring live cooking stations and a wide variety of fresh local seafood and meats as well as delicious starters and desserts. We suggest our outdoor lawn venues, where your guests can experience the panoramic views of the Gulf of Oman.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please contact our meetings and events team who will be happy to help. All menu options served with chilled juices, soft drinks and mineral water.

Prices are based on a minimum of 30 guests



ON THE GRILL

OPTION 1

OMR 21++ per person

STARTERS

Hummus, moutabel, tabouleh, fatoush, potato salad with beef bacon bits, seafood salad with lemon dressing, tossed calamari and beans salad, marinated fennel with citrus fruits, roasted endives with walnut oil, fusilli salad with pesto dressing, dill cucumbers salad, tomato salad with red onions, carrot salad with orange flavor & raisins, fresh garden greens.

Selection of dressings and condiments
Basket of french baguette,
bread rolls & arabic bread

LIVE STATION

Teriyaki marinated chicken legs, beef skewers with paprika & garlic, thai spiced chicken supreme, grilled lamb chops with herbs, sambal spiced tuna medallions, calamari and fish skewers with lime and garlic

Duo of mustards, bbq sauce, garlic mayonnaise, black pepper sauce, piri piri, sauce

Corn on the cob, grilled baby marrow, mushrooms, fennel, roasted new potato with garlic butter, stir-fried rice with vegetables, vegetable lasagna

DESSERTS

Chocolate sacher cake, chilled fruit salad, seasonal fruitcake, lemon meringue pie, cream caramel, baked apple with raisin crumble, pear strudel, assorted french pastries



ON THE GRILL

OPTION 2

OMR 35++ per person

STARTERS

Selection of arabic cold mezze (hummus, moutabel , tabbouleh, babaghanoush, stuffed vine leaves), tomato, mozzarella with basil pesto, gado-gado, new potato salad with scallions and mustard dressing, roasted bell peppers, zucchini with balsamic dressing, minced chicken salad with lemon grass and lime leaves, sweet corn and shrimps tossed in lime dressing, pasta salad with sundried tomato and basil dressing, smoked chicken and rocket salad with honey mustard dressing, cured salmon with avocado salad and crispy bread, crispy salad leaves with thousand island, vinaigrette dressing, french dressing, caesar dressing

LIVE STATION

Mixed seafood skewer, soy and ginger marinated baby chicken, beef steak garlic and rosemary, lamb chops with thyme and garlic, king fish steak with lemon grass and sambal, hammour with calamansi and lime leaf , king prawns, half omani lobster, lemon butter, pepper sauce, nicoise sauce, dill cream, hot garlic sauce

SOUPS

Tom Yum Kung

Selection of international breads and rolls

DESSERTS

Roasted pineapple tart with caramel sauce
lemon meringue pie, passion fruit curd
pavlova with double cream, individual
mango puddings, baked apple with raisin
crumble, pear strudel, chocolate mud cake,
assorted french pastries



INTERNATIONAL FAVORITES

Our range of international menus are composed of regional favorites to suit all tastes. Whether you're looking for a traditional Omani or Indian selection, or you desire an international buffet for your guests to enjoy, our menu selections are sure to meet your vision and taste.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please contact our meetings and events team who will be happy to help. All menu options served with chilled juices, soft drinks and mineral water.

Prices are based on a minimum of 30 guests



TASTE OMAN

OPTION 1

OMR 20++ per person

STARTERS

Corn salad, russian salad, penne pasta salad
Assorted lettuce leaves with tomato
Hummus, mutabbal, fattoush, moujadra,
batata harra, labneh with walnuts
Cucumber and grated carrots
Olives and pickles
Bread rolls & Arabic bread

MAINS

Grilled fish with lemon butter sauce
Lamb kabuli
Chicken hareesa
Steamed rice
Roast potatoes
Chicken saloona
Shish taouk and kofta kebab
Vegetable curry

DESSERTS

Cream caramel
Minted fruit salad
Mouhalabieh
Selection of oriental sweets
Um ali
Assorted mini cakes



TASTE OMAN

OPTION 2

OMR 28++ per person

COLD SALADS & MEZZA

Assorted vegetable basket
with yoghurt – dill dip
Kachumbar salad, lemon oil dressing
Baby shark salad seasoned with olive oil & chili
Omani tuna & spring onion salad, smoked
eggplant salad, dried fish salad with watercress,
radish salad, pickled lemon, gir gir salad,
Mixed salad corner with dressings, sweet corn
salad with green pepper & lemon dressing
Hummus, tabouleh, fattoush, moutabel

MAINS

Lamb leg ouzi (new zealand lamb)
Baked hammour fish with omani herbs & spices
Stewed prawns with dried lemon and tomato
Grilled lamb meshkak , lamb kabouli
Chicken bilfurn, chicken harees
Mixed seasonal vegetable salona
in a coconut sauce

SELECTION OF FRESH BREADS

Assorted bread rolls and loaves, arabic bread
Khubz rakhal (home made paper bread)
Khubz murdouf (date bread)

DESSERTS

Sliced seasonal fresh fruits
Water melon, sweet melon, grapes,
Pineapple, banana
Halwa narjeel (coconut halwa)
Halwa bauber (sweet pumpkin halwa)
Assorted pastries, omani halwa
Fresh date, umm ali
Sticky date pudding with toffee sauce
Omani coffee



TASTE INDIA

OPTION 1

OMR 17++ per person

APPETIZERS

Zhall potato salad
Chana chat
Onion salad with green chili
Cauliflower salad, fruit chat
Carrot raita, chicken salad
Tomato & cucumber salad
Mixed green leaves with assorted dressings
& condiments
Basket of Arabic bread

MAINS

Chicken jalfreyzi
Tandoori chicken
Lamb biryani
Fish curry with coconut
Steamed rice
Vegetable curry
Aloo muter
Papadam & condiments

DESSERTS

Jebebi, sujei halwa
Minted fruit salad
Almond halwa, rice pudding
Lemon tart
Umm ali



TASTE INDIA

OPTION 2

OMR 19++ per person

STARTERS

Aloo chat, chana chat
Karela ki chat
Dahi vada (yoghurt and fritters)
Boondi raita (traditional raita with fried chickpea pearls)
Cucumber and coconut salad
Kachumbar (onion, tomato and chilli salad)
Corn salad with coriander vinaigrette
Beetroot salad with yoghurt and sesame seeds
Tandoori cabbage salad
Hara moong salad (green sprouts salad with lime juice and coriander)
Gajar mooli (carrot and white radish salad)
Assorted vegetable basket/pickles/pappad

HOT STARTERS

Spinach pakora
Aloo tikki

MAINS

Tandoori vegetables
Paneer makhni
Dum aloo
Bhagara baigan
Mushroom palak
Kadai vegetables
Vegetable biryani
Dal makhni

DESSERTS

Assorted yoghurt mousse
Ras malai
Gulab jamun
Rice kheer
Assorted burfi/pedas/ladoo
Fruit salad



TASTE INDIA

OPTION 3

OMR 23++ per person

STARTERS

Aloo chat, chana chat
Karela ki chat
Dahi vada (yoghurt and fritters)
Boondi raita (traditional raita
with fried chickpea pearls)
Cucumber and coconut salad
Kachumbar (onion, tomato and chilli salad)
Chicken tikka chat
Beetroot salad with yoghurt and sesame seeds
Tandoori cabbage salad
Hara moong salad (green sprouts salad
with lime juice and coriander)
Gajar mooli (carrot and white radish salad)
Assorted vegetable basket/pickles/pappad

HOT STARTERS

Aloo tikka,
Chicken pakoras

MAINS

Chicken tikka makhni
Lamb biryani
King fish tikka
Prawn moilee
Lamb shammi kebab
Dal fry
Palak paneer
Kadai vegetables
Pilao rice

DESSERTS

Assorted pastries
Ras malai
Gulab jamun
Rice kheer
Assorted burfi/pedas/ladoo
Fresh fruit salad



TASTE INDIA

OPTION 4 VEGETARIAN

OMR 15++ per person

APPETIZERS

Betroot salad with onion rings
Raitha with bundi
Aloo chat
Chana chat
Chopped lettuce salad
Beans and mushroom salad
Cucumber and pepper salad
Kachumber salad
Fresh garden greens and dressings
Basket of arabic bread

MAINS

Bindi masala
Panner butter masala
Dum aloo gravy
Dal makhni
Plain vegetable biryani
Steamed rice
Roti and naan

DESSERTS

Fruit salad
Gulab jamoon
Mango mousse
Carrot halwa
Semolina pudding



AROUND THE GLOBE

OPTION 1

OMR 15++ per person

STARTERS

Tuscan potato salad
Thai pineapple salad
Creole sweet corn salad with bell peppers
Tossed gir gir with pomegranate dressing
Hummus, moutabel, fattoush,
Olives and mixed pickles
Beetroot salad with onion rings
Fresh garden greens
Dressings condiments,
Selection of Arabic and continental bread

SOUP

Sweet corn chicken soup

MAINS

Baked fish with caper and dill butter
Stir fried beef, Asian greens, oyster sauce
Baked chicken and potatoes
with Arabic spices
Malaysian lamb curry
Roasted vegetable lasagna
Vegetable biryani
Chapatti and parathas roti and naan

DESSERTS

Assorted cut fruits
Cream caramel with orange flavor
Date cake, chocolate tarts
French apple tart,
Bread and butter pudding



AROUND THE GLOBE

OPTION 2

OMR 17++ per person

STARTERS

Water melon salad with feta cheese,
olives and mint leaves
Hummus, Moutabel,
Oriental potato salad
Cucumbers and yogurt salad
Tossed fennel and orange salad
Channa chat
Tossed Beet root with spring onions
Asian slaw with soy and sesame dressing
Fresh garden greens with dressings
and condiments
Olives and mixed pickles
Selection of Arabic and Continental bread

SOUP

Cream of tomato with basil

MAINS

Grilled fish fillet with basil butter
Shish Taouk, shish kebab
Chicken tikka
Beef lasagne
Paneer mutter curry
Dal makhni
Stir-fried vegetable noodles
Roasted potatoes with oregano
Saffron rice
Chapathi, parathas

DESSERTS

Chocolate mousse cake
Rice pudding with cherry compote
Linzer cake
Mango mousse,
Raspberry yoghurt mousse
Crème Caramel,
Fresh fruit salad,
Apple strudel



AROUND THE GLOBE

OPTION 3

OMR 19++ per person

STARTERS

Sliced tomato and aged feta cheese,
Tuna nicoise
Grilled vegetables with balsamic glaze
German potato salad
Glass noodle salad with chicken
Tossed gir gir with pomegranate dressing,
goat cheese crumble
Hummus, moutabel, mouhammarra,
lentil and rice salad, fruit chat,
Olives and mixed pickles
Fresh garden greens with
dressings and condiments
Selection of arabic and continental bread

SOUP

Vegetable minestrone with parmesan

MAINS

Grilled shish kebab, taouk and kofta
Chicken piccata, tomato basil coulis
Baked fish tajine
Roast beef, teriyaki sauce
Lamb biryani
Vegetable khorma
Steamed broccoli, mushrooms
in black bean sauce
Roast potatoes with rosemary
Stir-fried rice with vegetables
Chapathi and parathas

DESSERTS

Caramel profiteroles,
Blueberry yoghurt cake,
Panna cotta, apple tart,
Rice pudding with cherry compote
Crème caramel, fresh fruit salad,
Almonds pear pie
Chocolate mousse cake,
Warm sticky date pudding



AROUND THE GLOBE

OPTION 4

OMR 21++ per person

STARTERS

Tomato mozzarella,
Smoked salmon with condiments,
Seafood terrine, condiments, herbed mayo
Grilled vegetables with balsamic glaze,
Potato salad with beef bacon bits,
Penne pasta salad with pesto
Tossed gir gir with pomegranate dressing
Hummus, moutabel, mouhammarra, fattoush,
Chana chat, olives and mixed pickles
Fresh garden greens, dressings & condiments
Selection of arabic and continental bread

SOUP

Cream of roasted pumpkin

MAINS

Roast beef with pepper sauce
Chicken supreme with spinach cheese mousse,
Green pepper corn sauce
Stir-fried fish with hot garlic sauce
Lamb Kabuli
Fish kofta kebab with
bell peppers and onions
Chicken malai tikka
Penne pasta with mushroom sauce
Saute potatoes
Dal makhni
Pilao rice

DESSERTS

Vanilla éclairs, strawberry yoghurt mousse
Panna cotta, apple strudel, baklava
Rice pudding with cherry compote,
Chocolate tarts, crème brulee,
Fresh fruit salad, almonds pear pie,
Chocolate mousse cake
Umm ali



COCKTAIL RECEPTION MENUS

Whether you're celebrating a personal milestone, celebrating an occasion or launching a new product, Crowne Plaza Muscat is the perfect venue for your cocktail reception events. We suggest our outdoor venues at sunset overlooking the picturesque views of the Gulf of Oman.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please contact our meetings and events team who will be happy to help. All menu options served with chilled juices, soft drinks and mineral water

Prices are based on a minimum of 30 guests



CANAPE MENUS

OPTION 1

OMR 16++ per person

COLD CANAPES

Brie cheese, shaved walnuts, grapes Smoked chicken, baby spinach, Apricots and rye bread Pressed emmenthal and turkey ham Mascarpone mousse on herbed lavash Smoked tuna, wasabi aioli on crisp wafer Vegetable crudities with dips Salted potato chips

HOT CANAPES

Cheese arancini , cocktail samosa, crisp chicken tenders, spinach fattayer, fried fish fingers with tartar sauce, pizza napolitana

PASTRIES & SWEETS

Assorted mini french pastries

OPTION 2

OMR 18++ per person

COLD CANAPES

Smoked salmon, wasabi mayo, crisp wafer Roasted vegetables, goat cheese crumble on tarts, chicken liver pate, peach compote, rye toast, tomato and basil bruschetta, beef tataki, scallions on nori crisps, brie cheese, shaved walnuts, grapes, vegetable crudities with dips Salted nuts and chips

HOT CANAPES

Veal bacon & onion quiche, vegetable spring rolls, sweet chili sauce, lamb samosa, cheese sambousek, chicken sate with peanuts sauce, fried calamari rings, pesto & garlic sauce, mini beef with aged cheddar sliders

PASTRIES & SWEETS

Assorted mini french pastries, selection of oriental sweets , fruit skewers

OPTION 3

OMR 20++ per person

COLD CANAPES

Smoked chicken, apricots, baby spinach, pressed turkey ham with emmenthal , smoked salmon rilletes on mini cones , shrimps cocktail on tarts, tuna tataki, scallions, crisp wafer, blue cheese mousse with walnuts on lavash, cured beef on melon, duo of olives, selected salted nuts

HOT CANAPES

Mini beef skewers, salmon & spinach quiche, crisp chicken tenders, crumb fried prawns, remoulade sauce, pulled beef tacos with jalapenos, monterey jack cheese, mini lamb Kebbeh, mushrooms vol au vents, vegetable spring rolls

PASTRIES & SWEETS

Selection of bite sized pastries, selection of oriental pastries Macaroons, fruit pavlova, mini fruit skewers



HORS D'OEUVRES

Our kitchen brigade pride themselves on producing an array of freshly prepared food to reflect the seasonal variations and to suit all tastes. Our Hors d'oeuvres are the perfect option for your events.

Our team has carefully chosen each menu item to suit popular taste. Should you require anything specific, please contact our meetings and events team who will be happy to help. All menu options served with chilled juices, soft drinks and mineral water, tea and coffee.

Prices are based on a minimum of 30 guests



HORS D'OEUVRES

OPTION 1

OMR 15++ per person

SALAD CORNER

Carrot salad with almonds
Tomato salad, russian vegetable salad
Assorted garden leaves & dressings

SANDWICHES

Blackened chicken with pineapple Tuna
cocktail with aioli sauce Tomato &
mozzarella cheese
Egg mousse with dill & paprika

HOT CORNER

Vegetable samosas
with mint chutney
Cheese samboussa
BBQ chicken
Four season pizza

PASTRY CORNER

Blueberry mousse cake
Pear jalousie
Swiss chocolate tart



HORS D'OEUVRES

OPTION 2

OMR 16++ per person

SALAD CORNER

Cucumber salad with dill, sweet
peppers salad Mexican style
Penne pasta salad with olive and
pesto Assorted lettuces &
selected dressings

SANDWICHES

Turkey ham with mixed pickles &
radishes Roasted chicken with orange
flavor Smoked mackerel with
horseradish Yellow cheese with grain
mustard

HOT CORNER

Meat samboussa
Vegetable spring roll, sweet chili sauce
Lamb kofta rolls in puff pastry
Chicken kebab with garlic sauce
Fried fish fingers with lime mayonnaise

PASTRY CORNER

Minted fruit salad
Lemon meringue pie
Mango yoghurt mousse
Linzer tart



HORS D'OEUVRES

OPTION 3

OMR 17++ per person

SALAD CORNER

Marinated beetroot salad
Cauliflower & broccoli salad
Nicoise salad with tuna fish
and green beans
Assorted lettuces & selected dressings

SANDWICHES

Roast beef with dijon mustard
Cajun turkey breast with orange
Smoked salmon with sweet dill sauce
Brie cheese with grain mustard
Grilled vegetables with aioli

HOT CORNER

Spinach fatayer
Chicken sate with peanuts dip
Fried kebbeh
Spicy meatballs BBQ
Coconut fried fish fingers
with turmeric dip
Salmon & spinach quiche

PASTRY CORNER

Selection of sliced fruits
Raspberry roulade
Chocolate tart
Lemon mousse
Mini fruit tartlets





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