



#### **COLD MEZZE**

Hummus, Moutabel, Tabbouleh, Fattoush, Babaganoush, Vine Leaves, Labneh with Mint, Mixed Olives, Arabic Pickles, Fried Baby Marrow with Tahina Sauce, Mohamara

# INTERNATIONAL COLD SALADS

Turkey and Pasta Ranch, Watermelon and Feta, Broccoli and Almond, Blood Orange Avocado, Sweet and Sour Squash, Whole Wheat Orzo, Garden Cucumber

## **DRESSING AND CONDIMENTS**

Fresh Mixed leaves, Cucumber Slices, Tomato, Carrot Sticks, Sweet Corn, Mixed Bell Peppers, Cauliflower

Balsamic Vinaigrette, French Dressing, Italian Dressing, Thousand Island, Caesar dressing

Condiments: Lemon Wedges, Herbed Croutons

#### **HOT MEZZE**

Fried Meat Kibbeh, Cheese Fatayer, Spinach Fatayer, Chicken Sambousek, Potato Sambousek

#### SOUP

Lentil Soup with Lemon Wedges and Crispy Kuboos Lamb Harira with Lemon Wedges Kuboos

#### **ASSORTED BREADS**

Manaeesh (Zaatar, Plain, Halloumi Cheese), Soft Rolls, Multi Grain Rolls, Mini Baguette, Herbed Focaccia

#### **REGAG STATION**

Plain, Egg and Cheese, Chebab, Jebnieh served with Date Paste

## MAIN DISHES/ LIVE AND BUFFET

Chicken Majboos
Kabab Nakhi (Kofta, Shish Tawook and Shish Kebab)
Moroccan Lamb Tagine
Chicken Shawarma with Pickles and Garlic
Mayonnaise
Beef Margoog
Samke Harra (white fish fillet)
Vegetable Saloona
Lamb Thareed
Saffron Rice
Cous Cous

### **DESSERTS**

Baklava Cheesecake
Luqaimat
Kunafa
Umm Ali
Khanfaroosh
Chocolate Fountain with Mellows and Berries
Fresh sliced fruits

Medjool dates, Qahwa with Hail

