

BUFFET MENU ONE

STARTERS

Hummus, Fattoush, Tabouleh, Raheb, Arabic Pickles & Marinated Olives, Beetroot Salad, Rocca Salad with Fresh Mushroom, Corn Salad, Potato Salad, Tuna Salad, Caesar Salad, Coleslaw Salad, Labneh with Mint, Sliced Tomato with Mozzarella Cheese

MAIN DISHES

Roasted Whole lamb set on Oriental Rice, served with yoghurt
Beef Stroganoff
Hammour fish Harra Style
Chicken Massala with Byriani Rice
Penne Arrabiata
Lasagna bolognaises
Steamed White Rice
Roasted Potato with onion and pepper
Buttered seasonal Vegetables
Cheese Burrak, Kibbeh, Spinach Fatayer

DESSERTS

Fruit Display, Kunafeh Naemeh Um Ali, Eish El Saraya Awama, Chocolaté Mousse Suger Mille-feuille, Cheese Cake Apple Crumble, Cream Caramel Assorted fruit tranche, Fruit jello

BEVERAGE

One Round of Soft Drink, mineral water, chilled juices

Price Per Person: JD 32.000 subject To Service Charge and sales tax at prevailing charge or tax rate at the time of the Event



BUFFET MENU TWO

STARTERS

Hummus, Mutable, Tabbouleh, Fattoush, Arabic Pickles& marinated olives Sweet Corn Salad, Pasta Salad with smoked salmon Rocca salad with Fresh mushroom Greek Salad, Caesar Salad, Russian Salad, Beetroot Salad, Vine Leaves Sliced Tomato with Mozzarella Cheese Avocado salad

MAIN DISHES

Roasted Whole lamb set on Oriental Rice, served with yoghurt
Beef Medallion served with black pepper corn sauce
Fish Fillet with Lemon butter sauce
Chicken Chicken Shawarma
Stir fried Noodles with vegetables
Pasta with Napolitano Sauce
Fussily with Pesto Sauce
Buttered seasonal Vegetables
Gratinated Potato
Cheese Bourak Kebbeh, Mussakhan Rolls

DESSERTS

Fresh Fruit Display, seasonal cut fruits
Kunafeh, osmalieh,
Um Ali, Eish Al Saraya,
Dark&White Chocolate Mousse, Cream Caramel,
Black Forest Cake, Mahalabia,
Cheese cake, Paris-Brest,
Vanilla fruit cake, Chocolate Profiterole

BEVERAGE

One Round of Soft Drink, mineral water, chilled juices

Price per Person: JD38.000 subject To Service Charge and sales tax at prevailing charge or tax rate at the time of the Event



BUFFET MENU THREE

STARTERS

Hummus, Tabouleh, Raheb Shanklish, Arabic Pickles & Marinated Olives Beetroot Salad, Caesar Salad Rocca Salad with Fresh Mushroom Avocado & Shrimps Salad, Palmetto Salad, Broccoli Salad with walnuts Artichoke& couscous Salad, Endive Salad

MAIN DISHES

Roasted Whole Lamb set on Oriental rice served with yoghurt
Roasted Beef Fillet in Mushroom cream Sauce
Chicken with Frikeh
Red Snapper with Melba Sauce set on vegetables julienne
Shrimp Curry with Biryani Rice
Beef Shawarma Station
BBQ Station
Gratinated Spinach & ricotta cannelloni
Linguini in seafood sauce
Buttered seasonal vegetables
Fondants potatoes
Meat Sfiha Potato fatayer, Kebbeh

DESSERTS

Fresh Fruit Display, Seasonal Fruit Slices
Kunafeh, Um Ali,
Chocolate Mousse, cream caramel
Strawberry Bavarian tart, apple royal,
Sacher slices Sugar Millefeuille, White Forest Cake,
Mini Tiramisu, Paris Brest

BEVERAGE

One Round of Soft Drink, mineral water, chilled juices

Price Per Person: JD 45.000 subject To Service Charge and sales tax at prevailing charge or tax rate at the time of the Event