

## MEDITERRANEO BUFFET

### COLD SHOW KITCHEN

#### MEDITERRANEAN ANTIPASTI (10 Platters)

- Salmon Roulade | Smoked Salmon Rolled with Sour cream and Caper Berries, Dill Dressing
- Duck Tartar with Mango Salsa | Smoked Duck Breast served with Mango, Coriander and Chili Salsa
- Straciatella With Vegetables | Straciatella Cheese with Steamed Vegetables
- Cous Cous Salad | Mixed Couscous with Dates, Chick Peas, mint and Pomegranate
- Confit Purple Eggplant | Slow Cooked Eggplant served with Kalamata and Grilled Artichokes
- Greek Salad | Crunchy Vegetables with Feta Cheese
- Grilled Mediterranean Vegetable Medley | Mix Grilled Vegetables
- Oyster Mushroom Platter | Sauté Oyster Mushroom with Garlic and Tarragon
- Chicken and Avocado Salad | Smoked Chicken Salad served with Purple Potato, Avocado, and Grape Fruit
- Seafood Salad | Marinated Seafood with Green Beans and Cherry Tomato

#### ARABIC COLD MEZZE (5 Items)

- Moutabal | Grilled Eggplant w/ Tahina and Garlic
- Babaganoush | Roasted Eggplant w/ Coriander and Peppers
- Hummus Biruti | Chickpeas Purée, Sesame oil and Chopped Parsley
- Mohammara | Spicy Bread w/ Tomato Paste
- Labneh Bil Khear | Dry Yoghurt, Cucumber, Paprika and Mint

#### GREENS and VEGETABLES (8 Items)

Oak Leaves - Mix Greens - Rocket – Baby Jam Lettuce - Chicory Salad – Frisse – Endives- LoloRosso - Radichio (6 types on Rotation) Baby Carrot - Cherry Tomato - Cucumber – Sweet Corn (2 types on Rotation)

#### Dressings

Balsamic - Lemon - Thousand Island – Extra Virgin Olive Oil

#### SEAFOOD ON ICE W/ DIPPING (7 items)

Clams - Oysters – Green Mussels – Black Mussels - Poached Prawn – Sesame Tuna Tataki – Herbs Tuna Tataki - Poached Scallop – Poach Squid – Poach Telapia – Poached Dory Fish – Nile Perch Smoked – Salmon – Balik Salmon – Salmon Gravlax – Smoked Hammour – Smoked King Fish – Trout – Marinated Sardine – Baby Octopus –

#### Condiment

Mignonette - Tartar - Cocktail - Aioli - Pickled ginger - Yogurt and chives  
Lemon wrap – Horseradish – Wasabi

**BREAD STATION**

- Bread Station 8 kinds of bread

**HOT SHOW KITCHEN****SIDE DISHES (12 Side Dishes)**

- Potato | Roasted with garlic and thyme
- Pokchoy | Saute with garlic and Fine Herbs
- Potato puree with Truffle Oil
- Provencal | grilled Mixed vegetables with herbs
- Mixed Mushrooms | sauteed with feta cheese
- Arabic Rice with walnut and raisin
- ANY KIND ( 2 MEZZEH )
- Lentils stew with carrot and celery
- Chickpeas with beef chorizo
- Sweet Potato gratin
- Stuffed Baby capsicum with olive and pinenut rice

**SOUP (1 item)**

- Harira soup | Traditional Moroccan soup, served with dates

**PIZZA / FOCACCIA / PIE (3 items)**

- Forest Tartlet | wild mushrooms and herbs
- Olive tapenade and grilled artichoke pie
- Margharita pizza | tomato sauce, mozzarella, sundried tomato, oregano and basil

**DAILY CARVING (2 items Lunch and Dinner)**

- Farsh fish | Chilli and ginger sauce
- Lamb shoulder | Braised endives and mint sauce

## HOT MAINS (7 Items)

### Mediterranean Flavors

- Grilled Salmon | creamy eggplant caviar, sundried tomato, basil sauce
- Grilled Mix seafood | marinated prawn, squid and scallop with provencal herbs romesco sauce
- Beef Cheek | braised with Onion compote and glazed marjoram carrot, olives
- Lamb Tagine with apricot couscous and rosemary sauce
- Chicken | Slow cooked with rosemary, pilaf rice, vierge sauce
- Penne Alla Arrabiata | italian sauce with garlic tomato and red chili peppers
- Eggplant parmigianna | Layered fried eggplant with tomato, mozzarella and basil

### Grill Station (Dinner only) grill upon the request

- Daily Meat ( 3 kind )
- Daily Fish & Seafood ( 3 kind )

### COLD CUTS COUNTER (5 items)

Bresaola – Smoked Chicken Breast – Chicken Mortadella with Parsley – Chicken Mortadella - Veal Mortadella - Turkey Ham – Smoked Duck - Chicken Mortadella with Black Olives - Chicken Mortadella with Capsicum.

### Condiment

Tartar - Cocktail – Aioli – Grain Mustard

### CHEESE STATION COUNTER (5 items)

Parmesan -Taleggio - Pecorino - Gorgonzola - Brie - Emmethal - Provola – Goat Cheese

### Garnish

Crackers - Grissinos - Marmalades - Dry Fruits - Grapes

## PASTRY SHOW KITCHEN

### ACTION STATION

#### **Crepes**

Home Made Crepe w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Red Fruit Sauce

### **DESSERT OF THE DAY**

- Umali (hot selection) | Traditional Arabic dessert with puff pastry, milk and rose water
- Orange blossom tropezienne | Speciality from south of france, brioche with cream
- Rhubarb strawberry crumble tart (large) | strawberry rhubarb compote on tart shell
- Lemon meringue tart | Lemon curd tart with Italian meringue

### **DESSERTS DISPLAY on the Vitrine (7 items)**

- Tiramisu mascarpone | Most famous Italian dessert with mascarpone and espresso
- Raspberry cheese cake | New York speciality topped with fresh raspberry
- Pear Chocolate duo | shots filled with poached pear, chocolate mousse and crumble
- Passion fruit Lactee | layer cake with sponge and milk passion ganache
- Exotic rice puddim | shots with coconut rice puddim, mango gelee and passion sauce
- Choux Caramelia | Choux with caramel cream and fudge on a shoter glass
- Nougat, pistachio delight | pistachio nougat sponge base with honey mousse

### **PLUS 3 DESSERTS IN FRONT IN BIG BLACK ACRILICS LIKE BANQUETS STYLE**

- Pecan nuts brownies | Small American cake with chopped pecan nuts
- Vanilla cream brulee | Most famous French custard with tahitian vanilla
- Chocolat Praline Tartlets | Intense chocolate ganache with hazelnut past

### **DESSERT in the COUNTER (6 Items)**

- Macaroons ( 3 Types ) | French speciality biscuit with almond and meringue
- Arabic Sweet ( 3 Types ) | Local maamoul, nabulsia and bourma
- Mix dates ( 3 Types ) | Royal madjool date filled with marzipan and nuts
- Lolipop | filled with ganache on stands,
- Moelleux chocolate | halfway bake chocolate cake

### **ICE CREAM and SORBETS (4 Ice creams and 4 Sorbets)**

Homemade with garnish and waffle cones

### **FRUIT COUNTER**

- Whole Fruit ( 2 kind) Green Apple- Red Apple
- Sliced Fruit ( 4 kind) Melon – Watermelon – Pineapple – Dragon Fruit
- Berries ( 2 kind) Raspberries - Blueberries