



Hall Platter

Breakfast platter

Croissant platter

French butter croissants

Pain au chocolate platter

Pain au chocolate with Valrhona chocolate

Filled croissant platter

Pistachio croissant

Bateeth croissant

Almond croissant

Konig amman platter

Apricot Konig amman

Raspberry Konig amman

Hazelnut Konig amman

Muffin platter

Tripple chocolate chip muffin

Double blueberry crumble muffin

Carrot cake pecan muffin

Cookie platter

Chocolate chip cookie

Macadamia and white chocolate cookie

Raisin and oat cookie

Ancillary

Dates

Date box

Filled date box

Dates individually wrapped

Dates

Chocolates

Assorted pralines

Chocolate slabs

Almond dagrées

Halwa

Omani halwa with pistachio

Baklava

Assorted baklavas

Grazing items

Hunters potato crisps

Hunters vegetable crisps

Assorted olives

Masala cashewnuts

Mixed roasted nuts

Pretzels

Arabic Coffee served with Dates



Hall Platter

Cold savory platter

Sandwich platter

Roasted beef ribeye with horseradish cream, pickled onions and rocket

Shaved veal ham with Emental cheese, pickles and mustard mayonnaise

Roasted chicken with veal bacon, cured tomatoes and baby spinach

Somerset brie with fig mustard, roasted walnuts and rocket

Roasted Mediterranean vegetables with olive tapenade and pinenuts

Open sandwich platter

Lobster mayonnaise with celery and apple

Feta cheese with cured cherry tomatoes and olives

Smoked chicken with brie and cranberry jam

Yellowfin tuna mayonnaise with capers and quail eggs

Roasted vegetables with vegan feta cheese

Finger sandwich platter

Veal ham with English mustard

Smoked salmon with horseradish cream cheese

Red Leicester with Oak smoked Cheddar and sweet chili jam

Egg mayonnaise with chives

Crostini platter

Wagyu coppa with olive tapenade on crostini

White bean with anchovies and lemon on crostini

Chicken liver with onion confit on crostini

Cherry tomatoes with parmesan on crostini

Smoked eggplant and tomato on crostini

Canapé platter

Chicken liver pate with roasted onion and date vinegar

Smoked salmon with cream cheese

Goats cheese lebneh with roasted peppers

Artichoke hearts puree with olive salad

Caviar canapé platter

12 canapes each assembled with 3 gms of sevruga caviar and classic condiments



Hall Platter

Gourmet platter

Seafood platter

No.3 Dikka bay oysters - 12 pcs King crab legs - 500 gms, U10 shrimp - 500 gms, green shell mussels - 350 gms, lobster tails - 500gms

Marie rose, American cocktail, mignonette, lemon wedges, tabasco

Caviar platter

Iranian sevruga caviar - 250 gms

Egg yolk, egg white, chives, sour cream, onion, lemon wedges
Blinis and melba toast

Sushi platter

California rolls, salmon, tuna and tamago nigiri, tuna and salmon sashimi - 96 pcs

Wasabi, pickled ginger and soy sauce

Smoked salmon platter

Royal cut Scottish smoked salmon - 500 gms

Horseradish cream, and lemon wedges

Buttered brown bread

Foie gras platter

Foie gras de canard terrine - 500 gms

Fig chutney

Melba toast

Hot savory platter

Slider platter

Wagyu slider with cheese and caramelized onion

Korean chicken slider with pickled cucumbers

Aloo tiki slider with tamarind chutney and mint sauce

Arancini platter

Veal ham and cheese arancini

Safron and mozzarella arancini

Mushroom arancini

Asian platter

Beef tenderloin yatitori with yuzu dip

Chicken satay with spicy cashewnut sauce

Vegetable spring rolls with sweet chili sauce

Arabic platter

Meat kibbeh

Chicken moussakan roll

Spinach sambousek