

Marriott®
CAIRO HOTEL &
OMAR KHAYYAM CASINO

16, Saray El Gezira, Zamalek

Cocktail Reception Menu (Aida)

Snacks

Smoked Mixed Nuts
Variety of Dried Fruits
Herb-Marinated Olives
Crudités with Three Dips
Lebanese Marinated Spicy Cheese with Arabic Melba toast

Cold Canapés

Tortilla with Bell Pepper and Herbs
French Bread Topped with Grilled Onion

Hot Canapés

Spring Rolls
Mushroom Risotto
Fried Shrimps in Kunafa
Sate with Spicy Peanut Sauce
Bitterbollen (Dutch Meat Balls)

Desserts

Marriott Cheese Cake with Fresh Raspberry Sauce
Bitter Chocolate Mousse
Sweet Corn Muffins
Pumpkin Danish
Crème Brulee

L.E. 125(per person)

**The above mentioned price is subject to 12% service charge, 10%
sales tax & any applicable taxes**

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CAIRO HOTEL &
OMAR KHAYYAM CASINO

16, Saray El Gezira, Zamalek

Cocktail Reception Menu (Memphis)

Crudités

Homemade Pate
 Fish Kofta with Basil Relish
 Mini Mushroom Vol-Au-Vents
 Buffalo Wings Filled with Cheese
 Homemade Cold Cuts with Three Mustards
 Imported Cheeses, Fruits and French Bread
 Seafood with Relish Salsa, Olive Oil, Dips and Herbs
 Pastrami, Salami, Homemade Sausage with Ice Glazed Onion
 Babaghanough, Mehamara, Moutabel and Spicy Cheese
 Grilled Chicken Kebab with Mint Sauce
 Spinach and Feta Cheese Fetayer
 Beef Sate and Chicken Sate
 Spring Rolls

Desserts

Om Ali
 Homemade Truffles
 Mini Marrons Soirée
 Coconut Caramel Mousse
 Homemade Chocolate Tartlets
 Caramel Almond Gateaux Soirée
 Mini Strawberry and Kiwi Tartlets
 Crispy Baklawa Filled with Strawberries
 Fresh Fruit Kebabs With Chocolate Dip
 Kunafa Cone Filled with Apple and Cinnamon

L.E. 150(per person)

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16, Saray El Gezira, Zamalek
Cocktail Reception Menu (Royal)

Snacks

Fried Shrimps with Sweet Potato and Tomato Salsa
 Cajun Potato Skins with Sour Cream and Chives
 Brochette of Marinated Tomato and Mozzarella
 Mexican Tortilla Chips with Ranchero Sauce
 Spicy Cheese with Tomato Crackers
 Sun-Dried Tomato Cheese Straws
 Beef Carpaccio with Truffle Oil
 Sweet and Sour Mixed Nuts
 Mini Pizza, Mixed Pickles

Appetizers

Marinated Smoked Salmon on Shiitake Bread
 Grilled Shrimps with Pineapple Salsa Crunch
 Grilled Egg plant With Goat's Cheese
 Beef Sate with Spicy Peanut Sauce
 Grilled Calamari on Cucumber Slice
 Kofta with Hommos (Halabi Style)
 Brie on Crispy Barquette
 Sliced Roast Beef
 Salmon Fritter
 Quesadilla

Desserts

Strawberry Timbale
 Mini Cherry Strudels
 Fruit Sate with Praline Dips
 Honey Mixed Nuts Barquette
 Mini Lemon Meringue Tartlets
 Mini Kunafa Filled with Apricot
 Crème Brulee with Praline Base
 Homemade Chocolate Petit Fours
 Apple and Raisin Compote in Filo Cup

L.E. 185(per person)

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