



## NAJD MENU FOUR

### SALADS AND ORIENTAL MEZZEH

Hummus, Mountable, Fattoush, Tabouleh, Babaghanoug  
Labneh with Walnuts, Bamia BailZeit, Assorted Pickles & Olives

#### Assorted Selection of Fresh Greens to include

Lettuce, Tomato, Cucumber, Bell Pepper, Carrot  
Bacon Bits, Croutons, Parmesan Cheese  
French, Italian Thousand Island Dressings

### SALADS

Smoked Salmon Mirror Cold Cuts and Cheese Platter  
Zucchini and Tomato salad with Mint, Citrus Green Beans Salad  
Corn Salad with Mushrooms, Tomato Mozzarella Salad  
Greek Salad, Nicosia Salad, Mixed Seafood Salad, Waldorf salad

### SOUP

Sweet Corn Chicken Soup

### HOT APPETIZERS

Meat, Cheese, Sambousek, Kebbeh, Spinach Fatayer  
Basket of Freshly Baked Breads

### MAIN COURSES

From The Grill in Wooden Skewer  
Shish kebab, Kofta, Shish Tawouk and Lamb Cutlets  
Shrimps with Sweet and Sour Sauce  
Marinated Oven Roasted Chicken with Potatoes & Garlic  
Beef Steak with Pepper Sauce, Fillet of Hammour Sayadia  
King Fish Tagin Lebanese style, Lamb Okra with Lemon Sauce  
Assorted Fresh Garden Vegetables  
Baby Potatoes Country Style  
White Arabic Rice with Vermicelli  
Penne Arabiatta

### DESSERTS

Umm Ali, Baklawa, Burma, Mohalabiya,  
Rice Pudding, Kunafa, Apple Pie  
Black Fores Cake, Crème Caramel  
Double Mokka Tiramisu, Fruit Salad  
Assorted French pastries

### BEVERAGES

A Fine Selection of Herbal and Non-Herbal Teas, Decaffeinated and Filtered  
Coffee, Pepsi, 7 Up, Miranda & Mineral Water

