Menu #1
Far Eastern Dinner Buffet
(Minimum of 40 people)

_APPETIZERS & SALADS_
Spicy Marinated Fish, Chinese Shrimp Salad
Grilled Beef Salad with Ginger, Chicken Salad with Green Beans
Glass Noodle Salad with Minced Chicken
Bean Salad with Peanut Dressing
Fried Tofu with Palm Heart, Spicy Fruit & Vegetable Salad
Tomato, Cucumber, Carrot, Lettuce, Spring Onion, Radish

Assortment of Dressings
Thousand Island, Vinaigrette, Mayonnaise and Tartar Sauce

_Soup_
Miso Soup with Tofu

_Main Courses_
Sweet & Sour Shrimp
Stir-fried Beef with Oyster Sauce
Stir-fried Chicken with Cashew Nuts
Chicken in a Thai Green Curry Sauce
Lamb Chops with Garlic & Pepper Sauce

_Vegetables & Starch_
Stir-fried Rice with Baby Shrimp
Stir-fried Rice Noodles
Stir-fried Vegetables
DESSERTS
Fried Apple, Fried Banana, Seasonal Fresh Fruits
Chinese Mango Pudding, Korean Cinnamon Punch,
Malaysian Sago Pudding
Menu # 2
Italian Dinner Buffet
(Minimum of 40 people)

**APPETIZERS & SALADS**
Arugula Salad, Beef Carpaccio, Garlic Rosemary Focaccia,
Seafood Salad with Extra Virgin Olive Oil,
Ravioli Filled with Ricotta Cheese, Spinach & Gorgonzola Walnut Sauce,
Sliced Veal with Cold Tuna Sauce,
Buffalo Mozzarella & Tomatoes with Fresh Basil,
Eggplant, Mozzarella, Parmesan Cheese, fresh basil with tomato sauce,
Mixed Salad Leaves:
Sun-dried Tomatoes, parmesan flakes, grissini sticks, Black Olives, Balsamico

Assortment of Dressings
Thousand Island, Vinaigrette, Mayonnaise and Tartar Sauce

**MAIN COURSES**
Herb-crusted Fillet of Salmon with Marinated Grilled Vegetables,
Filletto di Manzo with Roasted Zucchini & Green Pepper Sauce,
Roasted Rack of Lamb with Braised Artichokes & Polenta,
Veal Escalope with Lemon Sauce & Truffle Oil,
Grilled Fillet of Sea Bass with Braised Fennel,
Roasted Baby Chicken Cacciatore, Lasagne
**PASTA**
Penne all’Arrabiata, Spaghetti in Cream Sauce,
Rigatoni Quattro Formaggi, Homemade Ravioli with Chicken & Mushrooms
Fusilli with Crab Meat & Tomato-basil Sauce

**SELECTION OF BREADS**
Ciabatta, Walnut-Olive Bread, Cottage Grissini,
Rosemary Focaccia, Buckwheat Bread with Fennel, Anis-seed Grissini Sticks
with garlic paste, sun-dried tomato paste, olive pesto, extra virgin olive oil

**DESSERTS**
Tiramisù, Sliced Fruits, Chocolate Mousse, Panna Cotta with Wild Berry Compote, Mille-feuille with Vanilla Custard Cream,
Zuccotto (Sponge cake covered with iced mousse),
Lemon-Ricotta Cheesecake with vanilla sauce
Menu # 3
American Dinner Buffet
(Minimum of 40 people)

APPETIZERS & SALADS
Sweet Corn, Carrot, Cucumber, Green Beans, Cherry Tomatoes,
Braised Endive with Roquefort Cheese,
Pear, Blue Cheese, Rocket Salad with Roasted Walnuts,
Terrine of Veal with Toasted Pistachio & Lemon Sauce,
Grilled Seasonal Vegetables with Mixed Herbs,
Mixed Seasonal Salad Leaves with Dressings,
Chicken Liver Mousse with Dried Apricot Salad,
Beef Sausage with Roasted Capsicum,
Pumpkin, Walnuts, Cilantro & Potato Salad with Beef Bacon,
Tomato & Onion Salad

Assortment of Dressings
Thousand Island, Vinaigrette, Mayonnaise and Tartar Sauce

INDIVIDUAL PRESENTATIONS
Smoked Chicken, Beef Pastrami, Smoked Turkey, Beef Salami

MAIN COURSES
BBQ Chicken with Pumpkin,
Breast of Duck with Sun-dried Tomatoes,
Beef with Pepper Sauce & Artichokes,
Shrimp in a Rich Tomato Sauce
flavoured with caramelized onion, celery, roasted garlic
Sea-bass with Asparagus, Sweet Potatoes & Lemon Butter Sauce
Vegetables & Starch
Corn on the Cob
Baked Potatoes

Selection of Breads
Our bread is baked in-house twice-a-day

Desserts
Apple Pie, Sweet Potato Pie,
Custard Marie with Crème Brûlée & Praline Base,
American Pudding with Lemon sauce & Chantilly Cream

Menu # 4
Thai Dinner Buffet
(Minimum of 40 people)

Appetizers & Salads
Shredded Chicken with Mixed Greens & Toasted Sesame Seeds,
“Gado Gado” Indonesian salad with spicy peanut dressing,
Ginger Duck, Bean Sprout Salad with Crispy Wontons,
Sushi with Pickled Ginger, Leek, Light Soya Sauce,
Deep-fried Tofu with Seafood-Vegetable Salad,
Thai Style Glass Noodle Salad with Spicy Squid,
Thai Beef Salad with Red Onion & Cucumber,
Indonesian Spicy Tuna with Green Papaya,
Assortment of Dressings
Thousand Island, vinaigrette, mayonnaise and tartar sauce

**SOUPS**
“Tom Yam”
Fresh prawns in chicken basic broth, infused with lemon grass & lime leaves

Crab & Egg Drop Soup

**MAIN COURSES**
Wok-fried Chicken with Dried Chilis & Cashew Nuts,
Teriyaki Salmon Steak with Pak Choi, Steamed Sea-bass Cantonese Style,
Sweet & Sour Prawns, Beef Rendang

**VEGETABLES & STARCH**
Wok-Fried Vegetables
Fried Singapore Noodles
Vegetable Fried Rice

**DESSERTS**
Sago Gula Milaka, Malaysian sago dessert,
Indonesian Warm Rice Pudding,
Steamed Banana in Coconut,
Korean Cinnamon Punch,
Chinese Mango Pudding,
Seasonal Fresh Fruits
Menu # 5
Mediterranean Dinner Buffet
(Minimum of 40 people)

**APPETIZERS & SALADS**

**Lebanese Mezzah**
Labnah, tabouleh, Baba Ghanoug, okra with coriander, vegetables &
vine leaves dolma,
pickles, shankleesh, fattouch, lamb’s tongue salad, meat & cheese
sambousek, fatayer,
kebbeh, makdous, muhammarah, moutabbal, yoghurt, Oriental salad

**International Salads**
Mixed seasonal salad leaves, Shrimp salad, mushroom salad, Greek
salad,
sweet corn, grilled marinated vegetables, air-dried beef with melon,
tomato-mozzarella with basil-infused olive oil, calamari, artichoke,
Niçoise salad

Assortment of Dressings
Thousand Island, Vinaigrette, Mayonnaise and Tartar Sauce

**INDIVIDUAL PRESENTATIONS**
Grilled Veal, Beef, Chicken, Beef Pastrami & Smoked Turkey

**CHEESE BOARD**
International Cheese
with freshly-baked rolls & sliced bread

**MAIN COURSES**
Osso buco with Tomato Sauce,
Roasted Rack of Lamb with Lyonnaise Potatoes,
Grilled Chicken Breast with Peppers, Onions, BBQ Sauce,
Baked Sea Bass with Garlic Mash-Basil Cream,
Pepper Beef Tenderloin with Braised Celery,
Vegetable Ragout, Penne Arrabbiata, Moussaka

**VEGETABLES & STARCH**
Grilled Seasonal Vegetables, Gratin Potatoes with Garlic, Saffron Rice

**DESSERTS**
Cinnamon-Apple Zuccotto with Sweet Cherries,
Spanish Rice Pudding with Toffee Sauce,
Sliced Seasonal Fresh Fruits, Orange-Almond Cake, Orange-Panna Cotta,
Chocolate Mousse, Assorted Baklawa, Tiramisù, Om Ali
Menu # 6
Dinner Buffet
(Minimum of 40 people)

APPETIZERS
Imported & Local Cheese

Salmon with Orange-mustard Glaze & Thai Salsa
Homemade Cold Cuts, Shallots, Mustard

Spinach Salad
Crispy spinach leaves with cherry tomatoes, olives & hard-boiled eggs
topped with mushrooms and served with delicious raspberry vinaigrette

House Green Salad
Crispy blends of romaine and iceberg lettuce with cherry tomatoes,
cucumbers & olives,
topped with shredded carrots
served with our creamy ranch dressing

Beetroot & Arugula Salad
Tender red & golden beets with fresh arugula lettuce,
 feta cheese, a sweet balsamic reduction & extra virgin olive oil

Blueberry Radish Salad
Crispy Spring mix with romaine & iceberg lettuce
tossed with radish, honeydew melon & strips of bell peppers
served with refreshing blueberry vinaigrette
Summer Salad
Tender young spinach leaves with sweet fresh strawberries, mandarin oranges, feta cheese & candied walnuts served with a refreshing strawberry dressing

Caesar Salad
Crispy romaine lettuce with hard-boiled eggs, crunchy beef bacon, cherry tomatoes, herbed croutons & Asiago cheese served with a zesty Caesar dressing

**Main Courses**
Petite Filet Mignon Steak

House Chicken Breast
with herb-cheese sauce

Sliced Roasted Veal Loin
served with mushroom ragout

Red Potatoes, Fresh Seasonal Vegetables

Pine-nut-crusted Pacific Salmon
Baked fresh pacific salmon topped with a pine-nut almond crust

Spring Chicken
Roasted chicken breast served with roasted garlic mashed potatoes

Eggplant Parmesan
Tender slices of eggplant dredged in a seasoned breadcrumbs mixture

Vegetarian Lasagne
with sweet basil-tomato sauce

DESSERTS
Baklava with Almond, Konafa with Pistachio,
Fruit Tartelette, Chocolate Mousse,
French Pain with Fruits, Black Forest Cake,
Mini Crème Brûlées, Fresh Fruit Cuts
Menu #7
Dinner Buffet
(Minimum of 40 people)

**APPETIZERS & STARTERS**

Orzo Salad  
with peas, feta, preserved lemon & arugula

Grilled Summer Vegetables  
with balsamic syrup

Spinach Caesar Salad  
with Focaccia-garlic croutons

Pasta Primavera with gorgonzola

Greek Salad

Italian Bread Salad  
with basil, tomato & mozzarella

Organic Beetroot & Pear Salad  
with spiced walnuts & apple vinaigrette

Soba Noodle Green Goddess Salad

Thai Bibb Salad  
with mint, sprouts, carrots & lime vinaigrette
South-Western Slaw
with cabbage, bell peppers & chilli dressing

Jícama, Avocado & Pineapple Salad
with ginger vinaigrette

Refreshing Fruit Salad
with honey-yoghurt-ginger dressing

Shrimp Cocktail on Ice
with cocktail sauce
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**ENTRÉES GRILLED ON SITE**

BBQ Beef Brisket

Grilled homemade Andouille Sausages with peppers & onions

Wild Alaskan King Salmon with lemon-sage rub

BBQ Chicken Breast with non-alcoholic whiskey-BBQ sauce

Marinated Teriyaki Veal Loin Steak

  Shish-kababs
  Lamb, beef, chicken

**SIDE DISHES**

Corn on the Cob with herb-butter, Molasses Baked Beans, Rosemary Corn Bread, Garlic Focaccia, Garlic Mashed Potatoes, Grilled Squash, Green Beans with Beef Bacon, Swiss Red Skin Potato Salad,

Baked Potato with sour cream, green onions & crispy beef bacon

Corn Chips with cheese sauce & Mediterranean bean dips
DESSERTS
Northwest Berry Meringue Cake, Seasonal Fruit & Oatmeal Crisp, Variety of Cookies, Chocolate-Espresso Brownies, Upside-down Pineapple Cake, Frozen Banana (dipping station), Mini Caramel Apple (dipping station)
Menu # 8
Dinner Buffet
(Minimum of 40 people)

**Soups**
Green Asparagus and Cream of Mushroom

**Salads**
Variety of International Salads & Lebanese Mezzah
Tomato-mozzarella, watercress, white beans, tuna, chicken, eggplant,
Greek salad, baby shrimp, ice noodles,
light smoked salmon, grilled shrimp cocktail,
fattoush, Baba Ghannouj, moutabbel, tabbouleh

**Main Courses**
Herb-roasted Veal Leg
Thai Shrimp Curry
Grilled Marinated Beef Filet
Chicken Marsala
Lobster Ravioli
Basmati Rice
Vegetables in Season
White Fish on Spinach-shrimp Sauce
Crusted Salmon with Orange Sauce
DESSERTS
Swiss Chocolate Barquette
Variety of Mini Tartelettes
Mini Gâteaux Soirées
Homemade Kiwi Cake
Dates Cake
Apple Tartelette
Lemon Tartelette
Chocolate Crispy