

Bakery & Sweets



BAKERY CORNER

	Price/pcs. LE.
- Small Buttered Croissant / Or Stangle	12.00
- Small PatéCheese Or Olives	12.00
- Small PateSausage Or Meet	17.50
- Baton Salé (kg.)	170.00
- Salaissent Feuillette Deluxe Or Pizza (kg.)	190.00
- Premium Salaissants (kg.)	330.00
- Mini Vol au Vent “Tuna, Salmon, Blue cheese, Tomato cheese”	Kg. 330.00
- Mini Quiche with ... “Mushroom ,Onion ,Vegetables”	Kg. 330.00
- Mixed Mini Choux , Corné , Éclair	Kg. 330.00

SWEETS

	Price/pcs. LE.
-Mini Danish (Kg.)	224.00
- Small Danish	11.00
- Big Danish	21.00
- Slice Cake “English, Marble, Biscuit, Chocolate”	7.00
- French Pastry	24.50
- Gateau Soirée (Kg.)	218.00
-Oriental pastry Soirée	9.00
- Sweet Items in small bowlschoice of "profiterole, fruit jelly, fruit salad, cream caramel, rice	30.00
-Petit Four De luxe (Kg.)	190.00
- Petit Four Special (Kg.)	236.00
- Petit Four Premium (Kg.)	290.00
- Swiss Chocolate pralinner (Kg.)	264.00

All prices are all inclusive Vat

Cold & Hot Snacks

COLD SNACK

	BIG L.E	SMALL L.E
- Canapé * Cheese cubes “Gouda Cheese”	18.00	15.00
* Cheese cubes “Emental Cheese”	35.00	25.00
* Roast beef	15.00	12.00
* Smoked Salmon	55.00	46.00
* Anchovies	35.00	25.00
* Caviar	60.00	45.00
* Shrimps	50.00	38.00

HOT SNACK

	Served with Dipping	Price /pcs. LE.
- Mini Chicken kebab/ Or Satey.....	B.B.Q Sauce	30.00
- Mini Veal Kebab / Or Satey	Sweet & Sour Sauce	51.00
- Mini Beef Kebab / Or Satey	Pepper Sauce	50.00
- Mini Kofta.....	Tehina Salad	15.00
- Mini Beef – Chicken – Veal Sausage	Mustard	10.00
- Breaded Chicken Wings	Tartar Sauce	14.00
- Breaded Fish Finger	Tartar Sauce	30.00
- Breaded Chicken Finger	Tartar Sauce	28.00
- Vine Leaves	Yoghurt Salad	3.00
- Mini Kobeiba	-----	10.00
- Mini Samboussec “Cheese, Meat , Spinach	-----	13.00
- Spring Roll.....	Soy Sauce	13.00

Sandwich Corner

All sandwiches served with pickles

	Mini Sand	Medium Sand	Large Sand
	L.E	L.E	L.E
<u>COLD SANDWICHES</u>			
- Cheese	16.00	48.00	64.00
- Roast Beef	16.00	48.00	64.00
- Smoked Beef	16.00	48.00	64.00
- Cold cuts	16.00	48.00	64.00
- Smoked Turkey	16.00	48.00	64.00
- Tuna	16.00	48.00	64.00
- Roasted Chicken	20.00	60.00	80.00
- Smoked Salmon	40.00	140.00	210.00
- Shrimps	40.00	140.00	210.00
-Club Sandwich	-----	-----	100.00
 <u>HOT SANDWICHES</u>			
-Grilled Chicken	25.00	50.00	85.00
-Breaded Chicken “ Pané”	25.00	50.00	85.00
- Shish Tawook	25.00	50.00	85.00
-Chicken Fahita	25.00	50.00	85.00
- Chicken Shawerma	25.00	50.00	85.00
- Beef Shawerma	25.00	50.00	85.00
- Grilled Kofta	25.00	50.00	85.00
- Beef Fahita	25.00	50.00	85.00
- Breaded Kofta “ Pané”	30.00	60.00	90.00
- Beef Burger “homemade”	35.00	70.00	100.00
- Steak sand.“Mushroom , cheese”	60.00	120.00	150.00
- Hot Dog	14.00	45.00	65.00
- Breaded Fish fillet “ pane”	45.00	95.00	130.00
- Grilled Fish fillet	48.00	95.00	130.00
- Fried Shrimps	40.00	140.00	210.00

CHOICE OF BREAD“ White , Sesame , Laugen , Baraka , Farmer“

SANDWICH SIZE : ☆ Mini Sandwich : round Ø 6 , or petit pain 8 cm

☆ Medium Sandwich : small soft parissette 15 cm , big bread roll Ø 12 cm

☆ Large Sandwich : Soft Parissette 20 cm

Appetizers فواتح شهية

Platter Of Mixed

Cold And Hot Appetizers

- A** - Grilled Kofta with tehina
- Kobieba with raisins
- Vin leaves with yoghurt
- Cheese Samboussec

أطباق متنوعه

من فواتح الشهية الباردة والساخنة

- كفته مشويه مع الطحينه
- كبييه بالزبيب
- ورق عنب مع الزبادى
- سامبوسك بالجبن

L.E 110.00

- B** - Tomato Cheese with crackers
- Vin leaves with yoghurt
- Spring Roll with tomato sauce
- Beef Sausage with mustard
- Grilled Kofta with tehina

- سلاطة الجبن بالطماطم مع الخبز المحمص
- ورق عنب مع الزبادى
- سبرينج رول مع صوص الطماطم
- سوسيس بقرى مع المسترده
- كفته مشويه مع الطحينه

L.E 133.00

- C** - Twin Burger
- Tomato cheese with crackers
- Vin leaves with yoghurt
- Chicken Finger with tartar sauce
- Spring Roll with tomato sauce
- Onion rings with chilly sauce

- قطعتان ميني بيرجر
- سلاطة الجبن بالطماطم مع الخبز المحمص
- ورق عنب مع الزبادى
- اصابع الدجاج البانيه مع صوص التارتار
- سبرينج رول مع صوص الطماطم
- حلقات البصل بصوص الشيلى

L.E 184.00



معجنات وفواتح شهيه ساخنه Pasta & Hot Appetizers

Spaghetti Bolognaises	90.00	اسباجتى بولونيز
Lasagne Al Forno <i>gratinated with cheese</i>	98.00	لازانيا خضراء تعد جراتان بالجبن
Penne with tomato sauce ,mushrooms and black olive	81.00	بيننا بصوص الطماطم مع المشروم والزيتون الأسود
Cannelloni with meat and vegetables <i>gratinated with cheese</i>	97.00	كانيلونى باللحم و الخضروات يعد جراتان بالجبن
Macaroni Béchamel <i>gratinated with cheese</i>	87.00	مكرونه بشاميل تعد جراتان بالجبن
Musacca with meat <i>gratinated , served with white rice</i>	87.00	مسقعه باللحم المفروم تعد جراتان تقدم مع الأرز الأبيض
Meat Balls in brown sauce , <i>served with white rice</i>	121.00	كريات اللحم بالصوص البنى تقدم مع الأرز الأبيض



B.B.Q ركن المشويات

Grilled Boneless Chicken leg <i>With oriental rice and vegetables and Shami Bread</i>	180.00	وراك الدجاج المخلى مع الأرز بالخلطه و الخضروات والخبز الشامى
Shish Tawook <i>With rice and ratatouille and shami bread</i>	180.00	شيش طاووق مع الأرز و التورلى و الخبز الشامى
Grilled Oriental Kofta <i>With rice and tehina and shami bread</i>	152.00	كفته شرقى مشويه مع الأرز والطحينه و الخبز الشامى
Chicken Kebab and Kofta <i>With rice and tehina and shami bread</i>	166.00	كباب دجاج و كفته مع الأرز و الطحينه و الخبز الشامى
Fish kebab with calamari <i>with sayadeia rice and tehina and shami bread</i>	221.00	كباب السمك والكالامارى مع ارز صياديه و سلاطة طحينه و الخبز الشامى

Seated Lunch/Dinner
Only inside Le Chantilly Restaurant



Proposal "1"
For 20 Person and More

Large Variety of Salads

Served in the middle of the table

*"Salad Panaché , Tehina , yoghurt with cucumber and mint
Potatoes with jerkings , Coleslaw , Salad Russ"*



Chicken Florentinne

*Chicken breast , stuffed with cheese and Spinach
In capper sauce*

With Veal Escalopini

*In creamy mushroom sauce
Served with home made buttered noodles*



Profiterole Suchard

*Profiterole filled with ice cream
glazed with hot chocolate sauce and toppings*

Price Per Person inside Restaurant L.E 334.00

All inclusive Service Charge and Vat

All prices are all inclusive Vat

Seated Lunch/Dinner
Only inside Le Chantilly Restaurant



Proposal "2"
For 20 Person and More

Large Variety of Salads

Served in the middle of the table

*"Salad Panaché , Tehina , yoghurt with cucumber and mint
Potatoes with jerkings , Coleslaw , Salad Russ"*



*Grilled marinated chicken leg in mustered sauce
With Veal Escalopini in creamy mushroom sauce
Served with Café De Paris buttered noodles*



*Fruit Salad with ice cream
In wafer basket
With toppings*

Price Per Person inside Restaurant L.E 357.00
All inclusive Service Charge and Vat

All prices are all inclusive Vat

Seated Lunch/Dinner
Only inside Le Chantilly Restaurant



Proposal “3”
For 20 Person and More

Large Variety of Salads

Served in the middle of the table

*“Salad Panaché , Tehina , yoghurt with cucumber and mint
Potatoes with jerkings , Coleslaw , Salad Russ”*



Piccata Melanaise
with Chicken breast in parsley sauce
served with fozelli in creamy basil sauce



Cassata Rainbow
With dried fruits on a bed of strawberry sauce
with toppings

Price Per Person inside Restaurant L.E 357.00
All inclusive Service Charge and Vat

All prices are all inclusive Vat

Seated Lunch/Dinner
Only inside Le Chantilly Restaurant



Proposal "4"
For 20 Person and More

Large Variety of Salads

Served in the middle of the table

*"Salad Panaché , Tehina , yoghurt with cucumber and mint
Potatoes with jerkings , Coleslaw , Salad Russ"*



Chicken Cordon Blue

*Chicken Breast stuffed with cheese and smoked beef
With Beef Medallion in pepper sauce
Served with white rice and sautéed vegetables*



*Brownis with vanilla ice cream
with hot chocolate sauce and toppings*

Price Per Person inside Restaurant L.E 374.00
All inclusive Service Charge and Vat

All prices are all inclusive Vat

Seated Lunch/Dinner
Only inside Le Chantilly Restaurant



Proposal "5"
For 20 Person and More

Large Variety of Salads

Served in the middle of the table

"Salad Panaché , Tehina , yoghurt with cucumber and mint

Potatoes with jerkings , Coleslaw , Salad Russ"



Mixed Grilled with B.B.Q sauce

Veal kebab , Chicken kebab and Oriental kofta
served with oriental khalta rice and ratatouilly



Om Ali

Price Per Person inside Restaurant L.E 368.00
All inclusive Service Charge and Vat

All prices are all inclusive Vat



Snack Box

La Chesa

LE. 56.00

- 1 Croissant
- 1 Cheese Pate
- 1 Danish
- Cocktail Napkin & Fork

Le Chalet

LE. 69.00

- 1 Cheese Pate
- 1 Cold cut sandwich
- 1 Danish
- Cocktail Napkin & Fork

Le Chantilly

LE. 98.00

- 3 Mini cold sandwiches
with pickles
- 1 Slice Pizza Margharita
- 1 Fresh Fruit
- Cocktail Napkin & Fork

Le Chateau

LE. 121.00

- 3 Mini hot sandwiches with
pickles "Shawerma, Kofta, Sausage"
- 1 Slice Quiche with onion & mushroom
- 1 Apple strudel
- Cocktail Napkin & Fork



Sandwich Box

Isis

LE. 98.00

- Fresh Mixed Salad w/Lemon
- Smoked Turkey Sandwich
(15CM)
- Fresh Fruits in season
- Napkin & Fork

Amenhoteb

LE. 112.00

- 2 Sandwiches with pickles
(15CM)
 - Cheese with butter
 - Sausage with mustard (Hot dog)
- Fresh Fruits in season
- Napkin & Fork

Radamis

LE. 123.00

- 2 Sandwiches with pickles
(15 CM.)
 - Chicken Shawerma with tehina
 - Cold Cuts with mayonnaise
- Danish Pastry
- Napkin & Fork

Totmosis

LE. 144.00

- Coleslaw Salad
- Twin Burger Sandwich with
pickles in Chantilly sesame roll
- Jelly with Fruits
- Napkin & Fork

Cleopatra

LE. 121.00

- 2 Sandwiches with pickles
(15 CM.)
 - Roast beef with tartar
 - Beef Shawerma with tehina
- Fresh Fruits in season
- Napkin & Fork

Hatchepsut

LE. 127.00

- 2 Sandwiches with pickles , French fries
(15 CM.)
 - Tuna salad with mayonnaise
 - Breaded Chicken with tartar
- Jalousie with fruits
- Napkin & Fork



Lunch Box

Raa

LE. 133.00

- Fresh Mixed Salad with lemon
- Meat Balls in tomato sauce
- White rice
- Bread Roll
- Fresh Fruit in season
- Cover

Ramsis

LE.138.00

- Fresh Mixed Salad with lemon
- Sliced Beef in brown sauce, rice, vegetables
- Bread Roll
- Fresh Fruit in season
- Cover

Tut Ank Amoun

LE.146.00

- Coleslaw Salad
- Breaded Chicken Finger, rice, vegetables
- Bread Roll
- Chocolate Mousse
- Cover

Nefertiti

LE.152.00

- Fresh Mixed Salad w/Lemon
- Kofta Pané /or Grilled, rice, vegetables
- Bread Roll
- Fruit Jelly
- Cover

Mycerinos

LE. 181.00

- Fresh Mixed Salad w/Lemon
- Chicken Emincé w./vegetables in Soy sauce, rice
- Bread Roll
- Cream Caramel
- Cover

Kephren

LE. 183.00

- Fresh Mixed Salad w/Lemon
- Breaded Chicken, rice vermicelli, vegetables
- Bread Roll
- Fruit Salad
- Cover

Amon

LE. 196.00

- Fresh Mixed Salad w/Lemon
- Chicken Cordon Blue rice, vegetables
- Bread Roll & Butter
- Profiterole with chocolate mousse
- Cover

Cheops

LE.204.00

- Tehina Salad
- Grilled Chicken Kebab & Kofta, oriental rice, vegetables
- Shami Bread
- Rice Pudding
- Cover



Coffee Break **For 25 guests & More**

PROPOSAL "1"

- *Fresh Karkadé , Lemon Juice*
- *Buttered Croissant*
- *English Cake*
- *Tea & Nescafe*

PROPOSAL "2"

- *Fresh Orange , Lemon Juice*
- *Salaissants*
- *Buttered Croissant*
- *Cheese Paté*
- *Danish Pastry*
- *Tea & Nescafe*

PROPOSAL "3"

- *Fresh Orange , Lemon Juice*
- *Feuilleté de luxe*
- *Buttered Croissant*
- *Cheese Paté*
- *English Cake*
- *Danish Pastry*
- *Tea & Nescafe*

PROPOSAL "4"

- *Fresh Orange , Lemon juice*
- *Premium salaissants "choux with salmon - éclair with cheese"*
- *Buttered Croissant*
- *Mini pizza*
- *Olive paté*
- *Danish pastry*
- *Chocolate cake*
- *Assorted gâteau soirée*
- *Tea & Nescafe*

PROPOSAL "5"

- Fresh fruit juice "Orange, Lemon, Karkadé"
- From the Bakery :
Buttered croissant, stangle, cheese and olive paté
- Assorted mini sandwiches "Roast beef, Cheese, Tuna"
- Mixed premium salaisant "Choux, Corné, Éclair"
- Mixed gateau soirée
- Assorted Danish pastry
- Petit four special
- Tea & Nescafe

SERVICE STAFF

We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes
- No tables and chairs

TRANSPORT

To - from the event inside Cairo and Giza

PRICE

For 25 persons or more, all inclusive

Proposal "1" : per person LE. 112.00

Proposal "2" : per person LE. 156.00

Proposal "3" : per person LE. 190.00

Proposal "4" : per person LE. 200.00

Proposal "5" : per person LE. 259.00



Cocktail Reception For 25 guests & More

All food Pass around by the waiter

PROPOSAL "1"

COLD CANAPÉS:

- ✦ *Roast beef with tartar amuse bouche*
- ✦ *Mini choux with salmon mousse*
- ✦ *Mini corné with cheese*
- ✦ *Mini Eclair with smoked beef*

HOT CANAPÉS :

- ✦ *Mini Pizza*
- ✦ *Mini Quiche*
- ✦ *Chicken wings with tartar sauce*
- ✦ *Mini Kobia with raisins*

SWEETS :

- ✦ *Assorted gateau soirée*
- ✦ *Mixed cookies*

PROPOSAL "2"

COLD CANAPÉS

- ✦ *Smoked salmon amuse bouche*
- ✦ *Roast beef with tartar amuse bouche*
- ✦ *Mini Vol au Vent with blue cheese*
- ✦ *Mini Éclair with smoked turkey*

HOT CANAPÉS

- ✦ *Chicken kebab on skewer with B.B.Q sauce*
- ✦ *Mini beef cipolata with mustard*
- ✦ *Mini Kobia with raisin*
- ✦ *Deep fried fish finger with tartar sauce*

SWEETS :

- ✦ *Assorted gateau soirée*
- ✦ *Mixed oriental pastry*

PROPOSAL "3"

COLD CANAPÉS

- ✧ *Smoked salmon amuse bouche*
- ✧ *Shrimp amuse bouche*
- ✧ *Mini Vol au Vent with creamy tuna*
- ✧ *Micro pretzel with cheese*
- ✧ *Air dried beef*

HOT CANAPÉS

- ✧ *Deep fried chicken wings with tomato sauce*
- ✧ *Wine leaves with yogurt*
- ✧ *Chicken kebab on skewer with B.B.Q sauce*
- ✧ *Spring roll with sweet & sour sauce*
- ✧ *Fish finger with tartar sauce*

SWEETS :

- ✧ *Assorted Swiss chocolate*
- ✧ *Mixed ice cream pralines*
- ✧ *Assorted gateau soirée*

BEVERAGES :

See Attached Beverage list - Price As per consumption

STAFF:

All service staff needed for food and beverage.

SERVICE MATERIALS :

Use of linen, china, cutlery, glasses and Ice cubs

TRANSPORT

To - from the event inside Cairo and Giza

PRICE:

For 25 persons or more, all inclusive

Proposal "1" → *All inclusive per person* LE. **179.00**

Proposal "2" → *All-inclusive per person* LE. **248.00**

Proposal "3" → *All-inclusive per person* LE. **322.00**

Seated Lunch / Dinner **For 25 guests & More**

PROPOSAL "1"

Fresh Mixed Salad with choice of dressing

Assorted Bread rolls and Butter

☆ ☆ ☆

*Beef Emincé in brown sauce with mushroom
served with white rice and sautéed vegetables*

☆ ☆ ☆

Baba with fruits

PROPOSAL "2"

Fresh Mixed Salad with choice of dressing

Assorted Bread rolls and Butter

☆ ☆ ☆

*Chicken Breast in parsley sauce
served with parsley rice and sautéed vegetables*

☆ ☆ ☆

*Profiterole filled with chocolate mousse
served with hot chocolate sauce*

PROPOSAL "3"

Fresh Mixed Salad with choice of dressing

Assorted bread roll and butter

☆ ☆ ☆

*Veal Piccata in creamy mushroom sauce,
served with buttered noodles and sautéed vegetables*

☆ ☆ ☆

Refreshing Fruit Salad with toppings

PROPOSAL "4"

*Smoked Salmon with traditional garnishes
served with toast bread*

☆ ☆ ☆

Fresh Mixed Salad with choice of dressing

Assorted bread rolls and butter

☆ ☆ ☆

*Chicken Breast in creamy mushroom sauce
served with white rice and sautéed vegetables*

☆ ☆ ☆

Apple Strudel with Vanilla sauce

PROPOSAL "5"

Rich Hors D'Oeuvre

*including Smoked Salmon and Shrimps with cocktail sauce
with traditional garnish
served with toast bread*

☆ ☆ ☆

Fresh Mixed Salad with choice of dressing

Assorted bread rolls and butter

☆ ☆ ☆

*Beef Medallion in pepper sauce
served with croquette potatoes and sautéed vegetables*

☆ ☆ ☆

*Crepes with Fruit Filling gratinated with vanilla creme
served with vanilla ice cream*

All prices are all inclusive Vat

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes*
- No tables and chairs*

TRANSPORT

To - from the event inside Cairo and Giza

PRICE

For 25 persons or more, all inclusive without beverage.

Proposal "1" : per person LE. 374.00

Proposal "2" : per person LE. 414.00

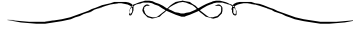
Proposal "3" : per person LE. 472.00

Proposal "4" : per person LE. 679.00

Proposal "5" : per person LE. 788.00



Lunch / Dinner Buffet For 25 guests & More



PROPOSAL "1"

- ☆ **3 Different Salads** with choice of dressings
"fresh mixed salad, coleslaw, potatoes salad"
- ☆ **Assorted Bread and Butter Display**
- ☆ **Beef Stroganoff**, in brown sauce
- ☆ **Grilled- Chicken** in parsley sauce
- ☆ **Veal Emincé** in creamy mushroom sauce
- Side Dishes:**
 - White rice*
 - Sautéed vegetables*
- ☆ **Profiterole** with chocolate mousse served with chocolate sauce
- ☆ **Cream Caramel**

PROPOSAL "2"

- ☆ **3 Different Salads** with choice of dressings
"fresh mixed salad, coleslaw, salad Russ"
- ☆ **Assorted bread roll and butter**
- ☆ **Chicken Emincé** in stroganoff sauce
- ☆ **Veal Piccata** in creamy mushroom sauce
- ☆ **Beef Escalopini** in brown mushroom sauce
- Side Dishes:**
 - Buttered noodles*
 - Sautéed vegetables*
- ☆ **Profiterole** with chocolate mousse served with chocolate sauce
- ☆ **Fruit Jelly**

PROPOSAL "3"

- ☆ *Assorted Eastern and Western Salads* with choice of dressings
"fresh mixed salad, coleslaw, potatoes salad, Greek salad, baba
ghanoug and tabboula"
- ☆ *Assorted bread roll and butter*
- ☆ *Mixed Dolma* including vine leaves, courgette and eggplant
- ☆ *Beef Medallion* in pepper sauce
- ☆ *Chicken Kebab* on skewer
- ☆ *Veal Kebab* on skewer
served with B.B.Q sauce

Side Dishes:

- Gratinated potatoes*
- Oriental khalta rice*
- Sautéed vegetables*
- ☆ *Om Ali*
- ☆ *Fruit Salad* with topping

PROPOSAL "4"

- ☆ *Cold Platter of Home Made Delicatessen* including roast beef, cold
cuts and air dried beef ... garnished
- ☆ *3 Different Salads* with choice of dressings
"salad panache, vegetables salad, potatoes salad"
- ☆ *Assorted bread roll and butter*
- ☆ *Cannelloni* with meat and vegetables gratinated with tomato cheese
- ☆ *Veal Escalopini* in lemon sauce
- ☆ *Sliced Beef* in brown mushroom sauce
- ☆ *Chicken Cordon Blue*
- ☆ **Side Dishes:**
 - White rice*
 - Sautéed vegetables*
- ☆ *Fruit Salad* with toppings
- ☆ *Apple Strudle* with vanilla Sauce

PROPOSAL "5"

- ☆ *Smoked Salmon Platter* with traditional garnish, served toast bread
- ☆ *3 Different Salads* with choice of dressings
"salad panache, vegetables salad, potatoes salad"
- ☆ *Assorted bread roll and butter*
- ☆ *Lasagne Al Forno*
- ☆ *Veal Piccata* with creamy mushroom sauce
- ☆ *Chicken Breast* in parsley sauce
- ☆ *Fish Fillet* in dill sauce

Side Dishes:

- White rice*
- Croquette potatoes*
- Sautéed vegetables*
- ☆ *Crepes with Fruit Filling* gratinated with vanilla cream
- ☆ *Profiterole* with custard cream served with hot chocolate sauc
- ☆ *Assorted Mini French Pastry*

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

- We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes*
- No tables and chairs*

TRANSPORT

To - from the event

PRICE

For 25 persons or more, all inclusive without beverage

Proposal "1" : per person LE. 483.00

Proposal "2" : per person LE. 500.00

Proposal "3" : per person LE. 535.00

Proposal "4" : per person LE. 564.00

Proposal "5" : per person LE. 736.00



International Dinner Buffet *For Person*



COLD BUFFETYOUR CHOICE OF

- ☆ *Cold sliced roasted turkey Nicely laid out in Mirror
Garnished with fruit*
- ☆ *Smoked salmon platter, richly garnished, served with toast bread and butter*
- ☆ *Fresh Garden Salad :*
*“ Large variety of Eastern and Western salads with choice of 3 different
sauce”*
- ☆ *Bread Display*

ITALIAN STATIONYOUR CHOICE OF

“Cooked at the buffet upon request plain or with meat or chicken or fish ”

- port. *Different pasta cooked with different kinds of sauces*
- *White and green noodles*
 - *White and green ravioli*
 - *Penné*

All pasta served with tomato, creamy mushroom and basilic sauce

CHINESE CORNER

“Cooked at the buffet with choice of beef or meat or chicken or fish “

- ...port. *with vegetables in Soya sauce*
the Chinese way served with white rice or steamed rice

SHAWERMA STATIONYOUR CHOICE OF

- ... kg. *Beef shawerma on skewer*
- ... kg. *Chicken shawerma on skewer*
carved at the buffet served with traditional mixture,
with tehina and pickles with Shami bread
and different types of bread roll

CRAVING STATIONYOUR CHOICE OF

- ... pcs. *Veal legs, glazed in the oven with garlic and rosemarie carved at the buffet, served with pepper sauce and creamy mushroom sauce*
- ...whole *Grilled lamb on skewer, flamed with Cognac, carved at the buffet, served with garlic mint sauce*
- Side dishes :**
 - *Vermicel with khalta*
 - *Roasted potatoes with onion*

SWISS CORNERYOUR CHOICE OF

-pcs. *Assorted home made beef, chicken and veal sausage*
 - *Grilled at the buffet*
 - *Served with mustard and onion sauce*
 - *Roësti potatoes and spätzli*

B.B.Q STATIONYOUR CHOICE OF

- ...pcs. *Beef kebab on skewer with vegetables*
- ...pcs. *Chicken kebab on skewer with vegetables*
- ...pcs. *Grilled oriental kofta*
 - *Served with B.B.Q sauce*
 - *Oriental rice*
 - *Sautéed vegetables*
 - *Tehina and Baladi salad*

HOT STATIONYOUR CHOICE OF

- ... port. *Beef Mignon in pepper sauce*
- ...port. *Veal Escalopini in mushroom creamy sauce*
- ...port. *Chicken breast/ leg in stroganoff sauce*
- ...port *Fish fillet in orange sauce*
- Side dishes :**
 - *Rich oriental khalta rice*
 - *Sautéed vegetables*
 - *Gratinated potatoes*
- ... pcs. *Wine leaves with meat served with yoghurt cucumber salad*

DESSERT BUFFETYOUR CHOICE OF

...port.	<i>Cream caramel with fruit decoration</i>
...port.	<i>Profiterole with chocolate mousse served with hot chocolate sauce</i>
...port.	<i>Crepes Suzette flamed at the buffet, served with vanilla ice cream</i>
...port.	<i>Crepes filled with fruits, gratinated, served with vanilla ice cream</i>
...port.	<i>Om Ali</i>
...port.	<i>Rice Pudding with ice cream</i>
...port	<i>Refreshing fruit salad</i>
...port	<i>Fresh fruit display</i>
...pcs.	<i>Chocolate and fruit tarts</i>
... pcs.	<i>Assorted gateau soirée</i>
... pcs.	<i>Mixed mini oriental pastries</i>

ORIENTAL WAGON & ENTERTAINMENTYOUR CHOICE OF

- *Different wagon's stationed all around the food court*
 - A) *Yellow beans "Termes"*
 - B) *Koshary*
 - C) *Hommos Shami*
 - D) *Belila*
 - E) *Sweet potatoes "Batata"*
- *Erksous Man*
- *Bread Maker with farmer oven*

BEVERAGES

*Provided by your party Or
See Attached Beverage list - Price As per consumption*

SERVICE STAFF:

*We provide you with all service staff needed including waiters,
bar tender and back area stewards*

SERVICE MATERIALS:

- *Use of linen, cutlery, glasses, china and ice cubes*

TRANSPORTATION

Of staff consumables and materials to – from the event

TABLES AND CHAIRS

- *Round tables, high tables, Arabic brass tables, chairs ... upon request*

PRICE :

*For all above mentioned offer , LE. ...
Due upon number of person and food stations
Subject to 14% tax*

All prices are all inclusive Vat

BEVERAGE LIST



SOFT DRINKS

☆ <i>Fresh fruit Juice</i>		
“ Orange , Lemon , Strawberry , Guava, Mango , Karkadé	84.00	<i>Per Liter</i>
☆ <i>Tomato Juice</i>	72.00	<i>Per Liter</i>
☆ <i>Mineral Water</i> (1.5 liter)	35.00	
☆ <i>Soft Drink</i>		
▪ Cola , Sprite	26.40	
▪ Soda water , Tonic	31.20	
☆ <i>Tea , Nescafe incl. Sugar & Milk</i>	27.60	

All prices are all inclusive Vat

Company Snack Box

WEEK "1"

Sunday:

- Fresh mixed salad with lemon
- Breaded chicken leg, rice , vegetables
- Danish Pastry

Monday:

- Two sandwiches served with pickles
 - * Roast beef with tartar
 - * Veal sausage with mustard
- French Pastry

Tuesday:

- Fresh mixed salad with lemon
- Macaroni Béchamel
- Fresh fruits

Wednesday:

- Two sandwiches served with pickles
 - * Gouda cheese , tomato , onion and lettuce
 - * Beef shawerma with tehina
- Cream Caramel

Thursday:

- Salad Panache (Baladi) with lemon
- Grilled kofta with Penne in tomato sauce
- Danish Pastry

WEEK "2"

Sunday:

- Fresh mixed salad with lemon
- Roasted chicken leg, white rice , vegetables
- French Pastry

Monday:

- Fresh mixed salad with lemon
- Beef Emincé in brown sauce with green pepper, rice , vegetables
- Danish Pastry

Tuesday:

- Two sandwiches served with pickles
 - * Cold cuts with onion , green pepper
 - * Chicken shawerma with tehina
- Mille feuille jalousie

Wednesday:

- Coleslaw salad
- Kofta pane, white rice, vegetables
- English Cake

Thursday:

- Two sandwiches served with pickles
 - * Tuna with green pepper and onion
 - * Braded chicken with tartar sauce
- Jelly with fruits

WEEK "3"

Sunday:

- *Coleslaw salad*
- *Club sandwich with chicken, Cold Cuts, lettuce and tartar sauce*
- *Rice Pudding*

Monday:

- *Fresh mixed salad with lemon*
- *Lasagne Verdi, gratinated*
- *English Trifle*

Tuesday:

- *Tehina salad*
- *Breaded chicken Fingers, Red rice, vegetables*
- *Danish croissant*

Wednesday:

- *Fresh mixed salad with lemon*
- *Sliced beef fillet in brown sauce, rice and vegetables*
- *Jelly with fruits*

Thursday:

- *Two sandwiches served with pickles*
 - * *Gouda cheese with tomato and cucumber*
 - * *Breaded chicken with tartar sauce*
- *French Pastry*

WEEK "4"

Sunday:

- *Fresh mixed salad with lemon*
- *Grilled Kofta with rice and vegetables*
- *Profiterole with chocolate mousse*

Monday:

- *Chef salad with cheese, chicken, cold cuts*
served fresh mixed salad with lemon
- *Bread roll*
- *Dounts with jam*

Tuesday:

- *Baladi salad with lemon*
- *Chicken kebab and kofta, red rice*
- *Cream Caramel*

Wednesday:

- *Fresh mixed salad with lemon*
- *Pizza with vegetables, cheese, olive and smoked turkey*
- *Apple Pie*

Thursday:

- *Coleslaw salad*
- *Two Beef burger sandwich (Homemade Burger)*
- *Fresh Fruits*

PRICE L.E 82.80+ TRANSPORTATION CHARGE

All prices are all inclusive Vat

BUFFET

Proposal "1"

*" Fresh Mixed Salad , Cole slaw , Baba ghanoug ,
Salad Russ , Greek Salad"*

☆☆☆

Penne Alexandria

☆☆☆

Assorted bread roll and butter

☆☆☆

Beef Emince in brown sauce with mushroom

Chicken breast in creamy mushroom sauce

Grilled oriental kofta

Served with

White rice, Sautéed vegetables , Roasted potatoes

☆☆☆

Fruit salad , Cream Caramel , Gateau Soiree

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

- We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes*
- No tables and chairs*

TRANSPORT

To - from the event

PRICE

**For 25 persons or more, all inclusive without beverage
per person LE. 430.00**

All prices are all inclusive Vat

Proposal “2”

“ Fresh Mixed Salad ,potato salad , tabboula , Cole slaw , Beet Root ”

☆☆☆

Macaroni Béchamel

☆☆☆

Assorted bread roll and butter

☆☆☆

Veal Emince in creamy mushroom sauce

Beef Escalopinin in pepper sauce

Mini Cheese Burger , gratinated with cheese

Served with

White rice ,Sautéed vegetables ,Mashed potatoes

☆☆☆

Profiterole with chocolate mousse

Fruit Salad

Gateau Soiree

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

- We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes*
- No tables and chairs*

TRANSPORT

To - from the event

PRICE

For 25 persons or more, all inclusive without beverage

Per person LE. 550.00

All prices are all inclusive Vat

Proposal “3”

*“ Fresh Mixed Salad , Macaroni Salad , yoghurt cucumber mint salad,
Greek Salad , Salad Russ”*

☆☆☆

Lasagne Verdi , gratinated

☆☆☆

Assorted bread roll and butter

☆☆☆

Veal Picatta in creamy mushroom sauce

Beef fillet in pepper sauce

Chicken breast in parsley sauce

Served with

Gratinated Potatoes, Risi Bisi, Sautéed vegetables

☆☆☆

Om Ali, gratinated

Cream Caramel

Oriental Pastry

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

- We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes

- No tables and chairs

TRANSPORT

To - from the event

PRICE

For 25 persons or more, all inclusive without beverage

Per person LE. 590.00

All prices are all inclusive Vat

Proposal “4”

Cold Platter of Home made delicatessen

“ Roast Beef , Cold cuts , Smoked Turkey “

☆☆☆

“Rocket walnut salad , Beet root , Salad Russ, Panache salad”

☆☆☆

Assorted bread roll and butter

☆☆☆

Whole Roasted turkey , on a bed of oriental khalta rice

Veal Picatta in creamy mushroom sauce

Beef Emince in brown sauce

Chicken Florentine , stuffed with spinach and cheese

Served with

Buttered noodles Café de Paris, Risi Bisi , Sautéed vegetables

☆☆☆

Fruit Salad

Cream Caramel

Om Ali

Gateau Soiree

BEVERAGES

See Attached Beverage list - Price As per consumption

SERVICE STAFF

- We provide you with all service staff needed for food and beverage services

SERVICE MATERIAL

- Use of linen, cutlery, china, glasses and ice cubes

- No tables and chairs

TRANSPORT

To - from the event

PRICE

For 25 persons or more, all inclusive without beverage

All prices are all inclusive Vat

Per person **LE. 650.00**

All prices are all inclusive Vat