

# *Fresh Baked items*

Available Daily at our Pastry & Bakery Shop



## BAKERY CORNER

- Croissant plain (Per Pcs.)
- Croissant with cheese (Per Pcs.)
- Cheese pate (Per Pcs.)
- Olive pate (Per Pcs.)
- Meat pate (Per Pcs.)
- Sausage pate (Per Pcs.)

## SALAISSENT:

- Mixed Salaisent, Feuillette de luxe and Mini pizza (Per Kg.)
- Premium Salaisent “Choux, Cheese corne and Éclair (Per Kg.)
- Mini vol au vent mixed Tuna, Blue cheese, Tomato cheese (Per Kg.)
- Mini vol au vent with salmon mousse (Per Kg.)

## PIZZA & QUICHE:

- Mini pizza (Per Pcs)  
Cup Or 4 × 4 CM.
- Mini Quiche “Mushroom, Onion, Vegetables” (Per Pcs)  
Cup Or 4 × 4 CM.

☆ *To place your order*

*Please contact shop manager*

*- 02-2415 5620*

*- 012- 7515 5335*

## SWEETS

- Micro Danish (Kg.)
- Small Danish (Pcs.)
- Big Danish (Pcs.)
- Slice Cake “English, Marble, Biscuit, Chocolate” (Pcs.)
- French Pastry / 15 Diff. kind (Pcs.)
- Gateau Soirée (Kg.)
  
- Petit Four Special (Kg.)
- Petit Four Premium (Kg.)
- Swiss Chocolate pralinne (Kg.)
- Ice Cream pralinne (Pcs.)

### Special order 2 days before

- Oriental pastry Soirée
- Sweet Items in small bowls ....choice of:
  - Profiterole
  - Fruit jelly
  - Fruit salad
  - Cream caramel
  - Rice pudding

☆ *To place your order*

*Please contact shop manager*

**- 02-2415 5620**

**- 012- 7515 5335**

## *Cold & Hot Snacks*

### *Prepared to your order*

#### **COLD CANAPES**

	SMALL L.E
* Cheese cubes “Gouda Cheese”	40.00
* Cheese cubes “Emental Cheese”	60.00
* Roast beef with tartar	45.00
* Smoked Turkey	40.00
* Veal liver mousse	40.00
* Smoked Salmon	75.00
* Anchovies	70.00
* Caviar	90.00
* Shrimps	75.00
* Tuna	55.00

#### **HOT CANAPES**

	Served with Dipping	Price /pcs. LE.
- Mini Chicken kebab/ Or Satey.....	B.B.Q Sauce	75.00
- Mini Veal Kebab / Or Satey .....	Sweet & Sour Sauce	90.00
- Mini Beef Kebab / Or Satey .....	Pepper Sauce	90.00
- Mini Kofta.....	Tehina Salad	45.00
- Mini Beef – Chicken – Veal Sausage .....	Mustard	35.00
- Breaded Chicken Wings .....	Tartar Sauce	40.00
- Breaded Fish Finger .....	Tartar Sauce	70.00
- Breaded Chicken Finger .....	Tartar Sauce	65.00
- Vine Leaves .....	Yoghurt Salad	5.00
- Mini Kobeiba with nuts and raisins	-----	35.00
- Samboussec “Cheese, Meat , Spinach”	-----	40.00
- Spring Roll with vegetables	Soy Sauce	40.00
- Spring Roll with Chicken & Vegetables	Soy Sauce	50.00
- Mini Burger	Tomato Ketchup	75.00

☆ Price Not Including Service Trays

☆ All prices include 14% VAT.



## Sandwich Corner

- Prepared to your order in different types of bread
- All sandwiches served with pickles

### COLD SANDWICHES

**L.E**

#### ☆ *Micro sandwiches*

**Price per Box**

**365.00**

#### ☆ *Mini sandwiches*

- Cheese
- Roasted chicken
- Roasted beef
- Tuna
- Smoked turkey
- Tomato cheese "Veg"

**Price per piece**

**55.00**

- Smoked salmon salad

- Shrimps

**Price per piece**

**65.00**

### HOT SANDWICHES

#### ☆ *Mini sandwiches*

##### • *Vegetarian sandwiches*

- Eggplant
- Potatoes
- Mushroom Shawerma

**Price per piece**

**45.00**

##### • *Non Vegetarian sandwiches*

- Grilled Chicken
- Breaded Chicken "Pané"
- Shish Tawook
- Chicken Fahita
- Chicken Shawerma
- Beef Shawerma
- Grilled Kofta
- Beef Fahita
- Breaded Kofta "Pané"
- Hot Dog

**Price per piece**

**55.00**

- Beef Burger "homemade"
- Steak sand. "Mushroom, cheese"
- Breaded Fish fillet "pane"
- Grilled Fish fillet
- Fried Shrimps

**Price per piece**

**65.00**

☆ All prices include 14% VAT.



## *Breakfast Buffet* **For 50 guests & More**

### **PROPOSAL "1" ... NON VEGETARIAN BUFFET**

- ☆ *Fresh fruit juice “Orange, Lemon with mint & Guava”*
- ☆ *Herbal tea and Nescafe*  
*Served with sugar and hot milk*
- ☆ *Small buttered Croissant*
- ☆ *Small cheese Pate*
- ☆ *Mixed premium Salaisent including:*  
*“Corne with Cheese, Choux with Tuna & Vol au vent with tomato cheese”*
- ☆ *Mixed mini sandwich (3 Pcs. per person) in diff. types of bread, Served with pickles*
  - Roasted Beef
  - Smoked Turkey
  - Tuna
  - Cheese
- ☆ *Small Omelet, Decorated with cherry tomato*
- ☆ *Roasted beef sausage*
- ☆ *Assorted Bread & Butter display*
- ☆ *English cake*
- ☆ *Mixed gateau soiree*

#### **SERVICE STAFF**

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

#### **SERVICE MATERIAL**

- *Use of linen, cutlery, china, glasses, napkins, ice cubs*
- *Tables and chairs **not included***

#### **TRANSPORTATION**

- *To - from the event inside Cairo and Giza*

#### **PRICES**

***Per person L.E 655.00***



## PROPOSAL "2" ... VEGETARIAN BUFFET

☆ *Fresh fruit juice “Orange, Lemon with mint & Guava”*

☆ *Herbal tea and Nescafe*  
*Served with sugar and Coffee mate*

☆ *Small buttered Croissant*

☆ *Small cheese Pate*

☆ *Small olive pate*

☆ *Mixed Salaisent, Mini pizza, Cheese corne & Mini vol au vent with tomato cheese*

☆ *Mixed mini sandwich (4 Pcs. per person) in diff. types of bread*

*Served with pickles & Pearl onion*

- *Potatoes*

- *Cheese*

- *Eggplant*

- *Mushroom shawerma*

☆ *English & Marble cake*

☆ *Mixed micro Danish pastry*

### SERVICE STAFF

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

### SERVICE MATERIAL

- *Use of linen, cutlery, china, glasses, napkins, ice cubs*
- *Tables and chairs **not included***

### TRANSPORTATION

- *To - from the event inside Cairo and Giza*

### PRICE

***Per person L.E 525.00***

☆ All prices include 14% VAT.



## *Cocktail Reception* **For 25 guests & More**



**All food Pass around by the waiter**

### PROPOSAL "1"

**One piece each item per person**

**COLD CANAPÉS:**

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

**HOT CANAPÉS :**

- ✧ *Mini Pizza*
- ✧ *Mini Quiche*
- ✧ *Grilled Chicken wings with tartar sauce*
- ✧ *Mini Kobieba with raisins*

**SWEETS :**

- ✧ *Assorted gateau soirée*
- ✧ *Mixed cookies*

### PROPOSAL "2"

**One piece each item per person**

**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 dipping*
- ✧ *Mini beef cipolata with mustard dipping*
- ✧ *Mini Kobieba with nuts & raisin*
- ✧ *Deep fried fish finger with tartar sauce dipping*

**SWEETS :**

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

## PROPOSAL "3"

*One piece each item per person*

### COLD CANAPÉS

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

### HOT CANAPÉS

- ✧ *Deep fried chicken wings with sweet & sour sauce dipping*
- ✧ *Wine leaves with yogurt dipping*
- ✧ *Chicken kebab on skewer with B.B.Q sauce*
- ✧ *Cheese Samboussec with mint*
- ✧ *Fish finger with tartar sauce dipping*

### SWEETS :

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

### BEVERAGES :

*See Attached Beverage list - Price As per consumption*

### STAFF:

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

### 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 Without beverages**

Proposal "1" → All inclusive per person **LE. 448.00**

Proposal "2" → All-inclusive per person **LE. 623.00**

Proposal "3" → All-inclusive per person **LE. 784.00**





## *Coffee Break* **For 25 guests & More**

### **PROPOSAL "1"**

- *Fresh Karkadé , Lemon Juice*
- *Buttered Croissant*
- *English Cake*
- *Herbal Tea & Nescafe*  
*Served with sugar & hot milk*

### **PROPOSAL "2"**

- *Fresh Orange , Lemon Juice*
- *Salaissants*
- *Buttered Croissant*
- *Cheese Paté*
- *Danish Pastry*
- *Herbal Tea & Nescafe*  
*Served with sugar & hot milk*

### **PROPOSAL "3"**

- *Fresh Orange , Lemon Juice*
- *Feuilleté de luxe*
- *Buttered Croissant*
- *Cheese Paté*
- *English Cake*
- *Danish Pastry*
- *Herbal Tea & Nescafe*  
*Served with sugar & hot milk*

### **PROPOSAL "4"**

- *Fresh Orange , Lemon, Guava juice*
- *Premium salaissants "choux with tuna - éclair with cheese"*
- *Buttered Croissant*
- *Mini pizza*
- *Olive paté*
- *Danish pastry*
- *Chocolate cake*
- *Assorted gâteau soirée*
- *Herbal Tea & Nescafe*  
*Served with sugar & hot milk*

## PROPOSAL "5"

- Fresh fruit juice “Orange, Lemon, Karkadé”
- From the Bakery :
  - Buttered croissant*
  - Cheese pate*
  - Olive pate*
- Assorted mini sandwiches “Roast beef, Cheese, Tuna”
- Mixed premium salaisant “Choux, Corné, Éclair”
- Mixed gâteau soirée
- Assorted micro Danish pastry
- Petit four special
- Herbal Tea & Nescafe
  - Served with sugar & hot milk*

### 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 14% VAT.**

**Proposal "1" : per person LE. 353.00**

**Proposal "2" : per person LE. 428.00**

**Proposal "3" : per person LE. 465.00**

**Proposal "4" : per person LE. 495.00**

**Proposal "5" : per person LE. 705.00**



## *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*
- ☆ *Veal Emincé in creamy mushroom sauce*
- ☆ *Grilled Chicken breast in parsley sauce*
- ☆ *Beef Stroganoff, in brown sauce with mushroom, onion & green pepper*
- Side Dishes:**
  - Colored noodles*
  - Sautéed vegetables*
- ☆ *Profiterole with chocolate mousse served with chocolate sauce*
- ☆ *Cream Caramel*

### *PROPOSAL "2"*

- ☆ *3 Different Salads with choice of dressings*  
*"Greek salad with olive oil and basil, salad Russ, Beetroot salad"*
- ☆ *Assorted bread roll and butter*
- ☆ *Veal Piccata in creamy mushroom sauce*
- ☆ *Chicken Emincé in stroganoff sauce*
- ☆ *Beef Escalopini in pepper sauce*
- Side Dishes:**
  - White rice with peas*
  - Sautéed vegetables*
- ☆ *Profiterole with chocolate mousse served with hot chocolate sauce*
- ☆ *Fresh fruit kebab*

## PROPOSAL "3"

☆ *Assorted Eastern salads, marinated*

*"Fattoush with semaa, yoghurt salad, Eggplant salad"*

☆ *Assorted bread roll and Shami bread with butter*

☆ *Macaroni béchamel, gratinated*

☆ *Beef Or Chicken shawerma, with traditional mixture*

*Served with Tehina salad and pickles, with mini roll and shami bread*

☆ *Mixed grill:*

*- Chicken kebab on skewer*

*- Grilled oriental Kofta*

*- sliced beef in brown mushroom sauce*

**Side Dishes:**

*Oriental khalta rice*

*Roasted potatoes with herbs*

*Sautéed vegetables*

☆ *Om Ali*

☆ *Cream caramel*

## 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*

## PROPOSAL "6"

*Recommended for open air zone*

*Your choice of: Different type of cold, hot and food stations*

*Please contact our catering department concerning*

- Number of guests*
- Choice of food station*

*See attached the choice of international dinner buffet*

### **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. 1110.00**

**Proposal "2" : per person LE. 1230.00**

**Proposal "3" : per person LE. 1343.00**

**Proposal "4" : per person LE. 1470.00**

**Proposal "5" : per person LE. 1830.00**



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

### PROPOSAL "1"

*Fresh Mixed Salad* with choice of dressing

*Assorted Bread rolls and Butter basket*

☆ ☆ ☆

*Chicken Breast* in parsley sauce

*served with parsley rice and sautéed vegetables*

☆ ☆ ☆

*Profiterole* filled with chocolate mousse

*served with hot chocolate sauce*

### PROPOSAL "2"

*Fresh Mixed Salad* with choice of dressing

*Assorted Bread rolls and Butter basket*

☆ ☆ ☆

*Beef Emincé* in brown sauce with mushroom, onion & green pepper

*Served with white rice and sautéed vegetables*

☆ ☆ ☆

*Baba* with fruits

### PROPOSAL "3"

*Fresh Mixed Salad* with choice of dressing

*Assorted bread roll and butter basket*

☆ ☆ ☆

*Veal Piccata* in creamy mushroom sauce,

*served with buttered noodles and sautéed vegetables*

☆ ☆ ☆

*Refreshing Fruit Salad* with toppings

## PROPOSAL "4"

### **"Oriental dinner"**

*Salads & Appetizers, served in the middle of the tables*

*"Fattoush, Cole slow, Beetroot and Kobia with nuts and raisins,  
Vine leaves, Yoghurt salad, Sausage Alexandrian, Mixed dolma*

☆ ☆ ☆

*Assorted bread rolls and Shami bread with butter*

☆ ☆ ☆

*Mixed grill: Chicken kebab, Kofta*

*Sliced beef in brown sauce*

*Oriental khalta rice & Sautéed vegetables*

☆ ☆ ☆

*Om Ali, gratinated*

*Fresh fruit kebab*

## PROPOSAL "5"

*Smoked Salmon with traditional garnishes*

*Served with toast bread*

☆ ☆ ☆

*Fresh Mixed Salad with choice of dressing*

*Assorted bread rolls and butter basket*

☆ ☆ ☆

*Beef scaloppine in pepper sauce*

*served with white rice and sautéed vegetables*

☆ ☆ ☆

*Apple Strudel with Vanilla sauce*



## PROPOSAL "6"

### ***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 basket*

☆ ☆ ☆

### ***Beef Medallion*** in brown mushroom sauce

*With **Chicken breast** in creamy mushroom sauce  
served with croquette potatoes and sautéed vegetables*

☆ ☆ ☆

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

## PROPOSAL "7"

### ***"Swiss dinner"***

***Swiss cheese fondue***

*The traditional style*

*Served in the middle of the table*

☆ ☆ ☆

*Assorted bread and butter*

☆ ☆ ☆

***Beef fillet** with café de Paris butter*

*Genevoise style*

*Served in the middle of the table*

*With green salad and French fries*

☆ ☆ ☆

***Crepe suzette flambé***

*Served with vanilla ice cream*

## **BEVERAGE**

*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. 812.00**

**Proposal "2": per person LE. 945.00**

**Proposal "3": per person LE. 1015.00**

**Proposal "4": per person LE. 1309.00**

**Proposal "5": per person LE. 1624.00**

**Proposal "6": per person LE. 1862.00**

**Proposal "7": per person LE. 1883.00**



## *International Dinner Buffet*

### **COLD & HOT APPETIZERS ... YOUR CHOICE OF:**

- ☆ *Vine leaves with yoghurt cucumber mint salad*
- ☆ *Small kobieba with nuts and raisins*
- ☆ *Samboussec "Cheese Or Meat Or Vegetables"*
- ☆ *Mini Kofta with Tehina dipping*
- ☆ *Mini Chicken kebab with B.B.Q sauce dipping*
- ☆ *Mini Quiche with Mushroom and Onion*
- ☆ *Chicken wings ... - Breaded with tartar sauce*  
*- Grilled with chili sauce*
- ☆ *Mini beef sausage with mustard*

### **COLD BUFFET ... YOUR CHOICE OF**

- ☆ *Fresh Garden Salad :*  
*"Large variety of Eastern and Western salads with 3 different sauces"*
  - *Fresh green salad*
  - *Greek salad*
  - *Fattoush with semaa*
  - *Tabboula salad*
  - *Rocket salad*
  - *Quinoa salad with vegetables*
  - *Cole slow*
  - *Beetroot salad*
  - *Salad Russ*
  - *Potatoes salad*
  - *Eggplant salad*
- ☆ *Cold sliced Roasted Turkey nicely laid out in mirror*  
*Garnished with fruits or vegetables*
- ☆ *Large variety of Homemade Delicatessen*  
*With traditional garnishes, your choice of:*
  - *Roasted beef*
  - *Cold cuts*
  - *Air dried beef*
  - *Smoked turkey*
  - *Salami*
  - *Veal liver mousse*
- ☆ *Mixed cheese platter with classical garnished*
- ☆ *Smoked salmon platter*  
*With traditional garnished*  
*Served with toast bread and butter*
- ☆ *Bread and butter Display*

## PASTA STATION .....ITALIAN STYLE

***“Cooked at the buffet upon request***

***Plain or with meat or chicken or fish”***

*Your choice of:*

*“Penna, Farfalle, White and green noodles”*

*Served to your order with:*

- Creamy mushroom sauce
- Pesto sauce
- Tomato basil sauce

*With grated cheese*

## CHINESE CORNER

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

☆ *With vegetables in Soya sauce  
the Chinese way served with:*

- White Rice
- Or steamed rice
- Or glass noodles

## SHAWERMA STATION ... YOUR CHOICE OF

- ☆ *Beef shawerma on skewer*
- ☆ *Chicken shawerma on skewer  
carved at the buffet served with traditional mixture,  
With Tehina salad and pickles  
With mini soft roll & mini Shami bread*

## CARVING STATION ... YOUR CHOICE OF

- ☆ *Whole Beef fillet Rotie,  
Served with pepper sauce & brown mushroom sauce*
- ☆ *Veal leg, glazed in the oven with garlic and Rosemarie  
Served with pepper sauce and creamy mushroom sauce*
- ☆ *Roasted lamb leg, glazed in the oven with garlic and Rosemarie  
Served with garlic-mint sauce*
- ☆ *Whole Grilled lamb on skewer, flamed with Cognac,  
Carved at the buffet, served with garlic-mint sauce*

***Side dishes... Choice of:*** - Oriental khalta rice  
- Vermicelli with khalta  
- Roasted potatoes with onion  
- Gratinated potatoes  
- Sautéed vegetables

## SWISS CORNER .....YOUR CHOICE OF

- ☆ Assorted homemade sausages... beef, chicken, veal, Frankfurter
  - Grilled at the buffet
  - Served with mustard and onion sauce
  - Garnished with Roësti potatoes Or spätzli

## B.B.Q STATION .....YOUR CHOICE OF

- ☆ Veal kebab on skewer with vegetables
  - ☆ Chicken kebab on skewer with vegetables
  - ☆ Grilled oriental kofta
  - ☆ Beef Sausage
- Served with Tehina salad, Baladi salad and B.B.Q sauce*

### **Side dishes:**

- Oriental khalta rice
- Sautéed vegetables

## HOT STATION .....YOUR CHOICE OF

- ☆ Chicken breast/ leg in stroganoff sauce
- ☆ Chicken curry with fruits toppings
- ☆ Veal Escalopini in mushroom creamy sauce
- ☆ Veal Emince Zurichoise
- ☆ Beef Medallion in pepper sauce – Or brown mushroom sauce
- ☆ Beef Emince in brown sauce with mushroom, onion and green pepper
- ☆ Beef fillet Wellington, with brown sauce
- ☆ Fish fillet in Lemon sauce

### **Side dishes:**

- Oriental khalta rice
- Sautéed vegetables
- Gratinated potatoes
- Roesti potatoes

## DESSERT BUFFET ... YOUR CHOICE OF

- ☆ *Cream caramel with fruit decoration*
- ☆ *Profiterole with chocolate mousse served with hot chocolate sauce*
- ☆ *Crepes Suzette flamed at the buffet, served with vanilla ice cream*
- ☆ *Crepes filled with fruits, gratinated, served with vanilla ice cream*
- ☆ *Om Ali, Gratinated*
- ☆ *Rice Pudding with ice cream*
- ☆ *Refreshing fruit salad*
- ☆ *Fresh fruit display*
- ☆ *Chocolate fountain*
- ☆ *Apple pie with vanilla ice cream*
- ☆ *Fresh strawberry with toppings and vanilla ice cream (in season)*
- ☆ *Apple strudel with vanilla sauce*
- ☆ *Chocolate and fruit tarts*
- ☆ *Assorted gateau soirée*
- ☆ *Mixed mini oriental pastries*

## 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*

# BEVERAGE LIST



## SOFT DRINKS

☆ <i>Fresh fruit Juice</i>	120.00	<i>Per Liter</i>
- Orange		
- Lemon		
- Strawberry		
- Guava		
- Mango		
- Karkadé		
☆ <i>Tomato Juice</i>	120.00	<i>Per Liter</i>
☆ <i>Mineral Water</i>	32.00	<i>Small Bott.</i>
	43.00	<i>Big Bott.</i>
☆ <i>Soft Drink</i>		
▪ Cola , Sprite	65.00	<i>Can / Bott.</i>
▪ Soda water , Tonic	80.00	<i>Can / Bott.</i>
▪ Sparkling water	46.00	<i>Per Bott.</i>
☆ <i>Herbal Tea , Nescafe with Sugar &amp; hot Milk</i>	55.00	<i>Per person</i>
☆ <i>Espresso, Cappuc cino</i>	90.00	<i>Per person</i>
Min. 30 Persons		

☆ All prices include 14% VAT.