

New year's Eve Buffet Dinner



Appetizers and Salad

Composed Salads

Crab salad with egg and avocado with cranberry vinaigrette
Roasted beets, barley, fennel salad with pomegranate pearls
Quinoa cauliflower tabbouleh
Grilled balsamic marinated zucchini
Grilled artichoke hearts with sundried tomato salsa
Salmon carpaccio with raspberry vinaigrette, arugula, soft boiled quail eggs

Canapes

Pan seared queen scallops, saffron infused cauliflower puree, lamb prosciutto
Foie gras torchon with preserved plums, on brioche toast
Tomato gazpacho infused with basil
Goat cheese, broccoli quiche with crème fraîche

Cold cuts station

Smoked Seafood Platter with Condiments
(Salmon, Peppered Mackerel and Trout Fillet)
Salmon & asparagus terrine
Beef meat loaf with candied chestnuts, cranberry jelly,
Beef bresaola

Chilled seafood station

Poached marinated mussels, shrimps, calamari, octopus, French oyster
With cocktail sauce, wasabi mayonnaise, tabasco, lemon cheeks, salsa Verde

Salad Bar with Dressings and Condiments

Miscellaneous, Baby Spinach, iceberg lettuce with shredded carrot
Carrot, Tomato, Sweet Corn, Cucumber, red quinoa, roasted beetroot, black
beans, boiled asparagus, turkey bacon, gorgonzola cheese
Raspberry Vinaigrette, Crumbled Blue Cheese Dressing
Thousand Island Dressings, Lemon Extra Virgin Olive Oil

Cheese Station

International Cheese Board
Red and Green Grape
Vegetables Crudités
Dry Fruits, Dry Nuts,

Oriental Cold Mezzah

Fattoush, Hummus, Tabbouleh
Wine Leaves
Mixed dolma
Babaganouj
Muhammara
Lamb brain with tahini sauce
Zataar salad with cheese
Shanklish cheese
Baladi and shillala cheese

Hot Mezzah

Meat Kibbeh
Cheese sambusek
Vegetable spring rolls

Soup

Lobster bisque
Beef consommé

Assorted Festive Breads Loafs and Rolls
Butter and Margarine

Main Dishes

Shrimp biryani
Oriental Mixed grill
Grilled Beef medallion with seared foie gras, porcini mushroom jus
Kousa mahshi
Pan-fried Chicken Breast with turkey bacon, served on potato fondue, truffle jus
Grilled salmon roulade with asparagus risotto, buerre blanc, salmon roe, slow
roasted vine tomatoes
Stir fried chicken with pineapple, chilli, and cashewnuts
Aromatic steamed basmati rice

Under the lamp

Roasted baby potatoes with mustard, rosemary
Vegetables Medley

Live Pasta Station

Penne and spaghetti, ravioli
With choice of tomato basil sauce, mushroom cream, Bolognese
Tossed with choice of vegetables
Condiment: Basil Pesto, Grated Parmesan Cheese

Live Carving Station 3

Slow Roasted Prime Rib Beef

Rosemary Au Jus, Horse Radish, Dijon and whole Grain Mustard

Salmon en crute

With puff pastry, broccolini, roasted fennel, saffron beurre blanc

Dessert

Western side

Oreo cheese cake
Red velvet cake
Spiced pumpkin cake
Mango and pistachio mousse cake
Pecan and caramel tart
Strawberry short cake with almonds
Rocky road
Chocolate nutelle pot de creme
Pistachio crème brulee
Pannacotta with cranberry jelly

Christmas fruit cake
Chocolate fudge cake, black forest cake, apple tart, sticky date pudding

On Asian and oriental sweet corner

Pandoro
Chocolate Pannetone,
Assorted baklava
Ward al sham
Mabrooma cheese
dates mammoul
pistachio mafrouke
kesar rasmalai
milk sweets
Gulab jamun

Bake n scoop- Mix berry crumble with vanilla sauce, ,mango coulis, raspberry
coulis, granola

Um ali with condiments

On Fruits station

Whole fruits(green apple, red apple, plums, rambutan)
Cut fruits (rockmelon, honeymelon, watermelon, pineapple, fruit salad)
Turkish delights 2 varieties
2 fruit compotes
Croquembouche
Macaroons tree