

**COCKTAIL RECEPTION MENU
(PASS AROUND)**

COLD CANAPÉS

SMOKED SALMON ON DILL POTATO AND SALMON ROE PEARL
LUMPIA WITH ASIAN VEGETABLE AND SWEET CHILI DIP
PROFIT RÔLES WITH CHICKEN LIVER MOUSSE
SHRIMPS ON CUCUMBER CUPS
FETA CHEESE AND KALAMATHA OLIVES SKEWER

NACHOS WITH TOMATO CILANTRO SALSA
PRAWN CHIPS WITH THAI CHILI SAUCE
PANCETTA WRAPPED BREADSTICKS WITH GARLIC AIOLI
VEGETABLE CRUDITÉS WITH CHEESE DIP
ASSORTED MIX NUTS

HOT CANAPÉS

SESAME SHRIMP TERIYAKI WITH PONZU SAUCE
VEGETABLE SPRING ROLLS WITH SWEET CHILI DIP
MINI BEEF BACON QUICHE
BREADED CHICKEN WING BOXING WITH PLUM SAUCE
BEEF & CHICKEN SATE'S WITH PEANUT SAUCE

DESSERT

MINI FRESH FRUIT TARTLETS & FRENCH PASTRIES
ASSORTMENT OF SHAMIAT
MINI CRUMBLE PIES
MINI ÉCLAIR WITH VARIETY OF FILLING
FRESH FRUIT SKEWERS WITH CRUNCHY CHOCOLATE SAUCE

SOFT DRINKS / MINERAL WATER
CANNED / FRESH JUICES

TEA / COFFEE

**COCKTAIL RECEPTION DELUXE
(PASS AROUND)**

COLD CANAPÉS

SMOKED SALMON ON DILL POTATO AND SALMON ROE PEARLS
JAPANESE SUSHI NORI WITH WASABE AND PICKLED GINGER
GOOSE LIVER PARFAIT ON CORN POLENTA AND PRUNE TOPPING
LOBSTER TARTAR ON SCALLOP TIAN
SMOKED DUCK BREAST ON HONEY DEW MELON BOATS
COLD SHRIMPS IN COCONUT SHELLS WITH CHILI DIP
SÉVRUGA CAVIAR IN CUCUMBER CUPS, BLUE CHEESE ON CELERY STICKS

FROM THE LIVE BOARD

(CARVED IN FRONT OF THE GUEST)

HOME MADE GRAVLAX WITH CONDIMENTS
CRUDITÉS WITH CHEESE DIP
THAI RICE PAPER COLD ROLLS
HERBED BREAD STICKS WITH TUNA DIP
MEXICAN TOSTADAS WITH BBQ CHICKEN, KIDNEY BEANS, SOUR CREAM AND
GUACAMOLE DIP

HOT CANAPÉ

SHRIMP TEMPURA WITH GINGER SOYA DIP
THAI CHICKEN SATE WITH PEANUT SAUCE
MINI SHISH KEBABS
SESAME CRAB CAKES WITH SWEET CHILI SAUCE
MINI CHICKEN MUSSAKHAN, VOL AU VENT WITH CREAMED ASPARAGUS
FRIED BRIE CHEESE WITH MANGO CHUTNEY
SESAME BEEF TERIYAKI WITH PONZU SAUCE

CHEESE

INTERNATIONAL CHEESE BOARD WITH CRACKERS

DESSERT

ASSORTMENT OF SHAMIAT, MINI APPLE TURN OVERS
CINNAMON SABAYON IN GLASSES
CAPPUCCINO MOUSSE IN ESPRESSO CUPS
SELECTION OF FRESH FRUIT TARTLETS AND MINI FRENCH PASTRIES
CHOCOLATE VELVET DOME WITH CRÈME BRULÉE
ASSORTED CHOCOLATES, TROPICAL FRUIT SKEWER WITH MANGO SAUCE

SOFT DRINKS / MINERAL WATER
CANNED / FRESH JUICES, FRUIT PUNCH
TEA / COFFEE

ORIENTAL COCKTAIL RECEPTION

COLD CANAPÉS
BASTERMA WITH PICKLES
TABOULEH ON FRENCH BREAD
MINI COLD CHICKEN MUSSAKHAN
HUMMOUS WITH LAVOCHE POINTS
BABAGHANUGH ON MINI EGGPLANT
MARINATED FETA CHEESE & BLACK OLIVES ON SKEWERS MINI
COLORFUL BELL PEPPER DOLMAS ON LEMON GRASS SKEWER
SESAME CRUSTED MUHHAMRA BALLS ON CHINESE SPOONS & WALNUT OIL

SHOW STATION
GULF SHRIMP PYRAMID WITH COCKTAIL SAUCE
SMOKED SEAFOOD BOARD WITH CONDIMENTS
MEAT OR CHICKEN SHAWARMA WITH TRADITIONAL CONDIMENTS

HOT CANAPÉS
ASSORTED KIBBEH
ASSORTED FATTAYER
BREADED GULF SHRIMPS WITH TARTAR SAUCE
ORIENTAL CHILI CHICKEN WINGS
MINI SHISH KEBAB
AISBA BIL JEBEN
MEAT ARAYES
VEGETABLE SAMBOUSSEK

DESSERT
ASSORTMENT OF SHAMIAT
OM ALI IN ESPRESSO CUPS
MOHALABIAH IN ARABIC COFFEE CUPS
LAYALI LUBNAN
DATES STUFFED WITH ALMONDS
MINI WARBAT BIL LOZ
MINI KATAYEF BIL SAFIRI
FRESH FRUIT SKEWERS WITH CHOCOLATE SAUCE

SOFT DRINKS / MINERAL WATER
CANNED / FRESH JUICES

TEA / COFFEE
ARABIC AND TURKISH COFFEE