

Elite Menu

Majestic Wedding Cake

Our majestic 5-layer wedding cake perfectly designed to impress.
This stunning cake is served with our traditional
Wedding drinks, setting the tone for a memorable celebration.

European Gourmet on Tables

Chicken Liver Pâté
Pistachio-crusted, served with fresh cream and delicate aspic
Roast Beef
Thinly sliced, drizzled with premium olive oil and herbs
Artisan Local Cheese Display
A selection of fine cheeses paired with seasonal fruits
Accompanied by
Warm saj bread, crisp lavash, and traditional baladi

Global Inspirations

Mexican Street Corn Salad Cotija cheese, lime, chili powder
Jerk Spiced Mango & Black Bean Salad Avocado, lime crema
Mango-Avocado Lime Shooter Layered mango, avocado mousse
Orange & Beet Carpaccio Citrus segments, pistachios
Guacamole Shot Lime, avocado, tajín spice rim
Prawn & Mango Salsa Jar Lime-cilantro dressing
Caprese Salad Jar Cherry tomatoes, mini mozzarella, pesto
Sushi-Inspired Jar Sushi rice, avocado, pickled ginger
Charred Broccoli & Almond Salad Lemon-tahini dressing
Roasted Carrot & Lentil Salad Harissa dressing, almonds
Edible Flower Salad Jars Layered vibrant ingredients

Artisan Dressings & Condiments

Thousand Island, Aged Balsamic Vinaigrette,
Classic French, Herbaceous Italian
Featuring: Parmesan Croutons, Shavings of Cheese, Cornichons,
Silverskin Onions, Spanish Capers, Marinated Olive Medley

Artisanal Bread Selection

A handcrafted assortment of freshly baked breads

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The Pasta Atelier

Compose your culinary masterpiece with:

Premium Pasta: Penne, Fettuccine, Fusilli

Gourmet Toppings: Garlic Confit, Mushrooms, Tender stem Broccoli, and more

Signature Sauces: Garlic & Extra Virgin Olive Oil, Rustic Italian Marinara, Velvety Alfredo

Shawerma Station

Juicy shawerma, served with a side of fresh vegetables
and tahini sauce (available for 100 guests)

Live Chinese Cooking Station

Wok-Fired Delights:

Stir-fried egg noodles with seasonal vegetables

Sautéed beef Kung Pao with ginger and soy glaze

Sweet & sour chicken with bell peppers and pineapple

Carving Station

One Whole Turkey (for 50 persons)

To be served with Rice or Vermicelli

Hot Entrées

Zurich-Style Beef Emince

Pan-Seared Fish Fillet

Creamy Pan-Fried Chicken Lemon

Accompaniments

Fragrant Basmati Rice with Toasted Nuts

Seasonal market vegetables

Château Potatoes with Fresh Herbs

Golden Vegetables Spring Rolls

Decadent Desserts

Chocolate Fountain

Dipping Items: Strawberries, Grapes, Biscotti, Marshmallows,

Profiteroles with crème pâtissière

Obra cake

Gâteau Soirée (assorted mini cakes)

Fresh fruit tartlets

Classic tiramisu

Assorted mousses in elegant glasses

Cream brulee

Seasonal fresh fruit display

Croque-en-Bouche (caramelized cream puffs)

Lemon meringue tart

Live station Flambéed crêpe Suzette