

Premium 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.

Deluxe Canapé Pass Around Cold Canapé

Cocktail Sandwiches (Cheese, Chicken)
Skewer: Caprese (Mozzarella, Grape Tomatoes & Fresh Basil with Balsamic)

Hot Canapé

Chicken Wing (Fried, Buffalo, Orange, Teriyaki, Rotisserie, or Lemon Pepper)

The Mezzeh Gallery on tables

Labneh Elegance
Spiced Cheese
Hummus Royale
Smoky Baba Ghanoush
Beetroot with Green Apple
Cheese sambuusa & Golden Kobbbeba
Accompanied by
Warm saj bread, crisp lavash, and traditional baladi

Signature Salad Creations

Balila Salad Warm chickpeas, garlic, lemon, cumin.
Za'atar Roasted Carrot Salad Lentils, tahini-lemon dressing.
Harissa-Roasted Cauliflower Salad Dates, almonds, yogurt.
Armenian Lentil & Bulgur Salad Parsley, scallions, cumin.
Salad "Taco" Cups Lettuce cups, spiced fillings.
Greek Goddess Jar Feta, olives, oregano dressing.
Rainbow Buddha Jar Sprouts, purple cabbage, tahini.
Vegan Shawarma Jar Spiced cauliflower, garlic sauce

Fresh Market Salad Station

A vibrant selection of freshly prepared salsas, from fiery Pico de Gallo to sweet peach and habanero, served with crisp tortilla chips.

Artisan Dressings

Thousand islands, vinaigrette, French, Italian, Basil Pesto

Mexican Taco & Quesadilla Station A flavorful station featuring:

Seared Beef Tenderloin & Garlic Salsa
BBQ-Caramelized Onions, Grape Tomatoes, Green Tabasco
Three-Cheese Blend, Pineapple-Chili Salsa
Avocado Salad, Crispy Lemon Whiting, Tomato-Jalapeño Salsa
Grilled Chicken, Sweet Corn & Coriander Salsa, Roasted Bell Peppers & Cheese

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The Pasta Atelier

Compose your culinary masterpiece with:

Premium Pasta: Penne, Fettuccine, Fusilli

Gourmet Toppings: Garlic Confit, Mushrooms, Tenderstem Broccoli, and more

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

The Carving Spectacle

Whole Roasted Turkey

A succulent bird stuffed with nuts,
and fragrant herbs, served with rosemary jus and quince compote.

Chef's Specialties

Fish Paupiette: Delicate fillet with lemon beurre blanc

Provençal Grilled Chicken: Marinated in herbs de Provence

Beef Tenderloin Medallions: Perfectly seared with peppercorn jus

Mixed Grill Orientale: Marinated chicken and spiced kofta

Hot Entrées

Fish Florentine: French-style, spinach & cream

Spinach & Cheese-Stuffed Chicken

Beef Stroganoff

Live BBQ Station

Grilled Beef Kofta & Marinated Chicken Skewers (Shish Tawouk)

Marinated Vegetable Skewers

Accompaniments

Fragrant Basmati Rice with Toasted Nuts

Seasonal market vegetables

Château Potatoes with Fresh Herbs

Golden Vegetables Spring Rolls

Decadent Desserts

A Sweet Finale featuring:

Fresh seasonal fruit display

Chocolate Fountain

Dipping Items: Strawberries, Grapes, Biscotti, Marshmallows,

Warm apple strudel with vanilla sauce

Rich chocolate mousse

Zesty lemon pie with meringue

Classic crème brûlée

Espresso mousse cup

Oriental Treasures: Kounafa, basbousa, and baklava