



INTERNATIONAL BUFFET MENU



SILVER PACKAGE |

AED 295 PER PERSON

SALAD BAR

lollo rosso, romaine, local rocca, butter leaves, red leaves, carrots, bell peppers, tomatoes, cucumber, sweet corn, white beans, red beans, lemon wedges, and parmesan cheese

DRESSINGS

oil and vinegar, italian balsamic dressing, creamy french dressing, vinaigrette dressing, caesar dressing, cocktail sauce

COMPOUND SALADS

asian thai sesame beef salad

greek salad, onions, mixed capsicum, olives, tomatoes

peach, artichoke, oven blushed tomatoes and black olive salad

beetroot with palm heart, goat cheese, walnuts and citrus segments salad

sprout salad with mixed mediterranean salad

hummus

fattoush

ASSORTED BREAD ROLLS AND ARABIC BREAD WITH BUTTER

MAIN COURSE

angus ribeye of beef steak with mushroom sauce

duxelle stuffed chicken breast with thyme jus

grilled lamb chops with ratatouille

goan prawn curry

stir fried hakka noodles with vegetables

thai green chicken curry

mediterranean grilled vegetables

herb roasted potatoes

steamed basmati rice

DESSERTS

sticky toffee pudding

apple crumble with custard sauce

red velvet cake

chocolate brownie

vanilla panna cotta

seasonal sliced fresh fruits

GOLD PACKAGE |

AED 325 PER PERSON

SALAD BAR

lollo rosso, romaine, local rocca, butter leaves, red leaves, carrots, bell peppers, tomatoes, cucumber, sweet corn, white beans, red beans, lemon wedges, and parmesan cheese

DRESSINGS

oil and vinegar, italian balsamic dressing, creamy french dressing, vinaigrette dressing, caesar dressing, cocktail sauce

COMPOUND SALADS

curried potato salad, sweet potatoes, celery, cilantro and scallions' seasoned with salt and pepper

cyprriot salad with greek dressing and feta cheese

thai beef salad with chilli bean garlic soy sauce

tomato and mozzarella salad, aged balsamic vinegar with pesto dressing

seafood cocktail salad, with quail egg and dill lemon dressing

hummus

baba ganoush

fattoush

rocca salad

ASSORTED BREAD ROLLS AND ARABIC BREAD WITH BUTTER

WARM STARTERS

vegetable spring rolls

chicken buffalo wings with bbq sauce

assorted dipping, sweet chilli sauce, tahini, bbq sauce

MAIN COURSE

angus beef filet, crushed root vegetables, champignon gravy

chilli chicken with cashew nuts and mixed bell peppers

sliced roast leg of lamb, garlic crushed potatoes with rosemary jus

scottish pan seared salmon fillet, wilted cherry tomatoes and broccoli, lemon butter sauce

spinach and cheese cannelloni in tomato sauce

baked potato gratin

buttered mixed vegetables

steamed basmati rice

DESSERTS

sticky toffee pudding

apple crumble with custard sauce

berry fruit tart

red velvet cake

double chocolate brownie

mango mousse cake

seasonal sliced fresh fruits

PLATINUM PACKAGE | AED 365 PER PERSON

30 MINUTES PASS-AROUND CANAPES

chicken satay
vegetable spring rolls

SALAD BAR

lollo rosso, romaine, local rocca, butter leaves, red leaves, carrots, bell peppers, tomatoes, cucumber, sweet corn, white beans, red beans, lemon wedges, and parmesan cheese

DRESSINGS

oil and vinegar, italian balsamic dressing, creamy french dressing, vinaigrette dressing, caesar dressing, cocktail sauce

COMPOUND SALADS

smoke duck breast and shrimp tempura salad with honey mustard dressing

thai beef salad with chilli bean garlic soy sauce

seafood cocktail salad, with quail egg and dill lemon dressing

pasta salad, capers, sun dried tomato and olive salad

hummus

baba ganoush

fattoush

muhammara

vegetable salad with feta and olives

rocket and onion salad with sumac

ASSORTED BREAD ROLLS AND ARABIC BREAD WITH BUTTER

WARM STARTERS

spinach fatayer

vegetable samosa

chicken buffalo wings with bbq sauce

assorted dipping, sweet chilli sauce, tahini, bbq sauce

MAIN COURSE

angus striploin beef steak with roasted baby potato, peppercorn sauce

thyme herb & garlic marinated baby chicken with thyme jus

roast rack of lamb with haricot bean ragout

norwegian salmon fillet with sun dried tomatoes, vegetable couscous and tomato caper lemon sauce

goan prawn curry

spinach and cheese cannelloni in tomato sauce vegetable au gratin (seasonal vegetable)

batata harra

steamed basmati rice

DESSERTS

creme brulee

sticky toffee pudding

apple crumble with custard sauce

berry fruit tart

red velvet cake

carrot cake

double chocolate brownie

sliced seasonal fresh fruits



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