

# WEDDINGS

BY  
EMAAR



# PACKAGE 1: AED 320

## BREAD STATION

Multigrain Roll, Kraft Corn Baguette, French Baguette  
Rye Bread Loaf, Arabic Bread, Ciabatta Roll

## SALAD BAR

Selection of Lettuce, Plum Tomatoes, Cucumber, Mixed Bell Peppers, Red Radish  
Carrot, Beetroot, Celery, Green Pea, Pickled Arabic Vegetables

## CONDIMENTS

Assorted Seed & Nuts, Croutons, Turkey Bacon Bits  
Artichoke, Balsamic Onions, Marinated Olives, Sundry Tomatoes  
Quinoa, Chickpea, White Beans

## DRESSINGS

Citrus Vinaigrette, Balsamic Vinaigrette, Honey Mustard Dressing, Caesar Dressing

## SALAD

Green Papaya Salad with Blanched Prawns and Sweet Chili Dressing  
Tossed Seasonal Vegetable - Avocado, Baby Spinach, Edamame, Seeds, Orange Dressing  
Buffalo Mozzarella and Heirloom Tomato Salad with Basil Pesto  
Citrus Rubbed Smoked Salmon, Baby Spinach, Quinoa, Fennel  
Mediterranean Bowl, Mixed Greens, Grilled Vegetables, Kalamata Olives, Feta Cheese  
Asparagus Salad, Cherry Tomato, Grilled Haloumi, Pomegranate, Molasses  
Moutabel, Char Grilled Eggplant with Sesame Paste and Yoghurt  
Avocado Hummus, Chickpeas, Mashed Avocado, Toasted Pumpkin Seed and Cilantro

## CARVING STATION

Slow Roasted Prime Beef Ribs

Served with Oven Baked Potatoes, Mushrooms & Balsamic Cipollini Onions  
Sautéed Green Beans with Roasted Almond

## MAINS

Cioppino – Italian Seafood Stew With Gremolata and Crostini

Pan Seared Salmon with Tarragon & Citrus Butter Emulsion

Free Range Baby Chicken with Lemon, Thyme and Portobello

Baked Lamb Leg, Orzo Pilaf Served with Harissa Sauce

Green Thai Vegetables Curry

Seasonal Sautéed Vegetables

Steamed Rice

Potato Gratin

## DESSERTS

Mahalabia

White Chocolate Passion Cake

Black Forest

Mini Lemon Tart

Cold Cheese Cake

Opera Cake

Assorted Baklava

Dates Pudding (Hot)

Seasonal Whole & Cut Fruit