

WESTIN WEDDING MENU / 450 EGP**Cold Mezza served on the table**

Fatoush: Traditional Lebanese mixed vegetables with fried bread, sumac, lemon and olive oil

Hummus: Chickpea paste mixed with tahini, lemon, olive oil

Labneh: Aged, fermented yoghurt with extra virgin olive oil and Lebanese herbs

Tabbouleh: Parsley, tomatoes, mint, lemon juice

Zatunia: Pickled green olives, micro greens and watercress

SALAD BAR

Assorted seasonal lettuce, cucumber, tomato, peppers, sliced onion, olives, pickled vegetables, marinated eggplant, grilled vegetables and feta

DRESSINGS

Caesar, Mary rose, blue cheese, balsamic, maple syrup and pomegranate

LIVE SALAD STATION

Lettuce, Caesar dressing, baguette croutons, Grana Padano shavings, poached shrimps, chicken breast

Appetizers

Muhamarah

Greek salad

Cold cuts (turkey ham, beef salami, smoked beef)

Roast carrot with fennel and orange

Smoked chicken, pomegranate, apple and curried mayonnaise

Seared calamari with olive oil and lemon

Russian potato salad

Caprese salad

Roast root vegetables with honey vinaigrette

Hot Mezza

Beef and cheese sambousk

Fried mini kobeba

Vine Leaves

BREAD SELECTION

Home baked selection of Oriental and Western breads, extra virgin olive oil, basil pesto, sundried tomato pesto, olive tapenade and aged balsamic

MAINS

Baked sea-bass with roast eggplant and tomato

Grilled chicken breast with mozzarella & mushroom

Seared beef tenderloin medallions with roasted cherry tomatoes and rosemary

Beef lasagne

Saffron rice with almonds

Roast Mediterranean vegetables

Roast new potatoes with garlic and thyme

Baked chicken cannelloni with tomatoto, mozzarella, basil and parmesan

FROM THE CARVERY

Roast turkey with gravy and cranberry sauce

With your choice of saffron rice or caramelized pumpkin, or grilled apple and cantaloupe

(1 Turkey for 50 pax)

PASTA STATION

Penne, spaghetti and linguini

Roast tomato sauce and basil pesto

Shaved parmesan, garlic oil, chilli oil, fried capers

DESSERT

Selection of gateaux

Dark and white chocolate mousse

Individual apple tartlets with cinnamon

Lemon tartlets

Linzer tart

Fruit tartlet

Coffee crème brulee

ORIENTAL SWEETS

Basboussa with toasted nuts

Kunafa with cream

Zalabia

Umm Ali with nuts and cream

Seasonal sliced fruits

Imported and local whole fruit display