



Dates | Dry Fruits and Arabic Coffee

RAMADAN JUICES

Jallab | Qamar al-Din | Tamer Hindi | Laban Ayran | Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY

SOUPS

Mushroom Soup and Arabic Lentil Soup

SALADS BUFFET

Hummus | Eggplant Mutabal | Tabbouleh | Fattoush | Greek Salad | Chicken Mango Salad | Broccoli Salad | Caesar Salad | Mexican Bean Salad | Cauliflower Salad | Pasta and Tuna with Black Olives Salad | Roasted Pumpkin with Almonds flakes Couscous and Dried Fruit Salad | Grilled Seasonal Vegetables | Crab Salad

Dressings Italian | French | 1000 Island | Balsamic | Vinaigrette and Lemon

HOT MEZZAH

Vegetable spring roll | Copper Jars of Fava Beans & Balila Lebanese Style

MAIN COURSE

Roast Chicken Breast with Blueberry Sauce Fried Fish Filet with Lemon Butter Sauce Kofta Bil-sanieyh Potato Dauphinoise Lasagna Verdi Gratinated Vegetable Rainbow Biryani Rice

DESSERTS STATION

Um Ali | Fruit Salad | Assorted Baklava | Tart Tatin | Outhmaliyeh | Fresh fruit Display | Qatayef

SR 100 per person + 15% VAT



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Jallab | Qamar al-Din | Tamer Hindi | Laban Ayran Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY

SOUPS

Arabic Lentil Soup and Moroccan Harira Soup Fresh Greens & Condiments

SALADS BUFFET

Hummus | Eggplant Mutabal | Tabbouleh | Fattoush | Rocca with Feta Cheese | Shanklish Labneh with Mint | Makdous | Vine Leaves | Loubiyeh Bil Zayte | Muhammara | Mudardara | Baba Ganoush | Chicken Shawarma Salad | Fava Beans Salad | Cucumber Yoghurt | Fried Eggplant with Tahini | Fried Cauliflower with Tahini | Mixed Pickles | Moussaka

Dressings Italian, French, 1000 Island, Balsamic | Vinaigrette and Lemon

HOT MEZZAH

Fried Kibbeh | Makanek | Vegetable Sambousek | Cheese Sambousek | Jars of Fava Beans & Balila Syrian Style

MAIN COURSE

Chicken Hares | Beef Steak with pepper sauce | Fish Seyadeyeh, Veal Bill Laban | Couscous Shrimps with veg | Beans with tomatoe sauce | Saffron Roasted Potato | Bokhari Rice

DESSERTS STATION

Um Ali | Fruit Salad | Assorted Baklava | Fruit Tartelets | Mirror of French Pastries | Selection of Fruit Mousse in Verrines | Qatayef with walnuts and cream cheese | Outhmaliyeh | Fresh fruit Display | Qatayef

SR 135 per person + 15% VAT



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RAMADAN JUICES

Jallab | Qamar al-Din | Tamer Hindi | Laban Ayran | Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY WITH LIVE SAJ BREAD

SOUPS

Arabic Orzo Soup and Chicken Soup Fresh Greens & Condiments

COLD MEZZA

Hummus | Eggplant Mutabal | Tabbouleh | Fattoush | Rocca with Feta Cheese | Labneh with Mint | Makdous | WarakEnab | Loubiyeh Bill Zayte | Muhammara | Mudardara | Baba Ganoush | Fava Beans Salad | Cucumber Yoghurt | Fried Eggplant with Tahini | Fried Cauliflower with Tahini | Mixed Pickles | Moussaka

Condiments and Dressings

Romaine Lettuce, Iceberg, Sweet Corn, Carrots, Beetroot, Rocca, Cucumber & Tomato, Fresh Mint, Spring Onion, Italian, French, 1000 Island, Balsamic Vinaigrette, Lemon

HOT MEZZAH

Fried Kibbeh | Makanek | Vegetable Sambousek | Cheese Sambousek | Jars of Fava Beans & Balila Syrian Style

LIVE FALAFEL STATION

MAIN COURSE

Veal Shank served with Mushed Potato | Chicken Musakhan | Mix Grill | Lahme Bill Ajin | Okra with meat | Vermicelli Rice | Almond fish | Kibbeh Bill Laban | Penne Tomato Sauce | Salona Vegetables | Potato Harrah

DESSERTS STATION

Um Ali | Fruit Salad | Assorted Baklava | Fruit Tartelets | Mirror of French Pastries | Qatayef with wallnut and cream cheese | Outhmaliyeh with Cream Cheese | Crepe Station with the Condiments | Fresh fruit Display | Qatayef Cheese

SR 150 per person + 15% VAT



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RAMADAN JUICES

Jallab | Qamar al-Din | Tamer Hindi | Laban Ayran | Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY WITH LIVE SAJ BREAD

SOUPS

Arabic Mexican soup and seafood Soup

COLD MEZZA

Hummus | Eggplant Mutabal | Tabbouleh | Fattoush | Rocca with Feta Cheese | Shanklish | Labneh with Mint | Makdous | WarakEnab | Loubiyeh Bill Zayte | Muhammara | Mudardara | Chicken Shawarma Salad | Goat cheese salad | Cucumber Yoghurt | Fried Eggplant with Tahini | Fried Cauliflower with Tahini | Mixed Pickles | Moussaka

Condiments and Dressings Romaine Lettuce, Iceberg, Sweet Corn, Carrots, Beetroot, Rocca, Cucumber & Tomato, Fresh Mint, Spring Onion, Italian, French, 1000 Island, Balsamic Vinaigrette, Lemon

HOT MEZZAH

Fried Kibbeh | Shrimps spring roll | Vegetable Sambousek | Cheese Sambousek | Fattah bill sonbar | Jars of Fava Beans & Balila Syrian Style

LIVE CHICKEN SHAWARMA & FALAFEL STATION

MAIN COURSE

Mansaf with rice | Mashawi with Shrimp and Kabab Khashkhash | Chicken Moghrabia | Mix Mahashi | Salmon filet | Seafood ravioli pasta | Vegetables steamed | Potato Harrah

DESSERTS STATION

Um Ali | Fruit Salad | Assorted Baklava | Fruit Tartelets | Mirror of French Pastries | Qatayef with wallnut and cheese | Outhmaliyeh | Crepe Station with the Condiments | Fresh fruit Display

SR 170 per person + 15% VAT



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FRESHLY BAKED BREAD DISPLAY

SOUPS

Arabic Lentil Soup

Dressings

Italian, French, 1000 Island, Balsamic Vinaigrette and Lemon

APPETIZER SELECTION

Hummus | Eggplant Mutabal | Tabouleh | Fattoush | Vine leaves and Labneh | Tomato | Cucumber | Mixed pickles | Mixed olives

HOT MEZZAH

Vegetables and Cheese Sambousek

MAIN COURSE

Fried fish fillet sayadieh served with cumin sauce | Chicken Kabsa | Okra Edam Vegetable and Potato

DESSERTS

Crème Caramel | Um Ali | Brownies Cake | Selection of Arabic Sweets | Fresh Fruit

SR 185 per person + 15% VAT



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RAMADAN JUICES

Qamar al-Din | Tamer Hindi | Laban Ayran | Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY

SOUPS

Shrimp Clear Soup

APPETIZER SELECTION

Hummus | Eggplant Mutabal | Tabouleh | Fattoush | Vine leaves and Labneh | Tomato | Cucumber | Mixed pickles | mixed olives

HOT MEZZAH

Mixed Sambousek

LIFE STATIONS & MAIN COURSE

FROM THE GRILL "MASHAWI"

"Kebab, lamb chops, Owsal, Arais and Fish Fillet"
With BBQ and Butter Lemon Sauce
White Rice, Baked Potatoes, Sauté Vegetables
Fettuccini Pasta
Chicken Shawarma Station
With Condiment

DESSERTS

Crème Caramel | Um Ali | Kunafa with cream cheese | Selection of Arabic sweets | Fresh Fruit

SR 200 per person + 15% VAT



BUFFET MENU 7 TRADITIONAL SAUDI MENU

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Qamar al-Din | Tamer Hindi | Laban Ayran | Water and Soft Drinks

FRESHLY BAKED BREAD DISPLAY

SOUPS

Vegetables Soup

APPETIZER SELECTION

Hummus | Eggplant Mutabal | Tabouleh | Fattoush | Vine leaves Tomato | Cucumber | Mixed pickles | mixed olives

SALAD

Green Salad, Arabic Salad, Rocca Salad

HOT MEZZAH

Mixed Sambousek

MAIN COURSE

FROM THE GRILL "MASHAWI"

Fresh Whole Lamb Mufatah Way
Selig Chicken, Beef Kabsa, Canad Fish Fried
White Rice, Baked Potatoes, Sauté Vegetables
Spaghetti Tomatoes Pasta
Chicken Shawarma Station
With Condiment

DESSERTS

Crème Caramel | Um Ali | Al Asidah with Dates Selection of Arabic sweets | Lugaimat | Mamoul Dates Fresh Fruit

SR 210 per person + 15% VAT



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