

Park Hyatt Jeddah

Ladies Wedding Menu III

Price per person: SAR 815.00 net

Pre set on the tables

Flavored assorted grissini
Belgium Flavored chocolate
Varieties of mini canapés (36 pcs per plates)

Bread Display

Freshly baked international breads, Arabic pita bread

Cold Oriental Mezza

Hummus, Mutabbal bil rouman, Baba Ganouj, Tabouleh, Fatoush, oriental salad, Turkish bitilkan, Beet roots with feta and rocket, Stuffed vine leaves, Najel Tajen, Samaka harra beyroutia, Labneh biljouz, Cucumber with yogurt, Stuffed baby marrow dolma, Moussaka badenjan.

Selections of International Salads

Steamed pawns, zucchini, citrus dressing
Salmon and double cream roll, chives and mint
Selection of assorted smoked fish lemon segment, capers, onion
Poached veal, confit of onion, bell pepper stew
Beef Salad, eggplant stew
Grilled asparagus with shaved parmesan and balsamic reduction
Tomato mozzarella with basil
Buttered couscous, sweet and sour bell pepper

Fresh Salad Station with condiments

Mixed greens, Rocha, Romaine lettuce
French and Italian dressings, cocktail sauce, Caesar dressing, aged balsamic, olive oil
Cucumber, Cherry tomato, sun dried tomato, baby corn, Kalamata and green olives
Turnip and mixed pickles

Arabic and international cheeses

Display of Mujadela, shelal, Ekawi, Cheddar, Gouda, Swiss cheese, Lavosh

Hot oriental Mezza

Crispy fried kibbeh
Spinach pie
Cheese rolls
Meat sambousek
Vegetable spring roll

Main Dishes

Lobster tail thermidor
Sautéed king prawns, artichokes, cherry tomato, basil
Filet of Hammour, baby buttered vegetables
Slow roasted prime rib eye, porcini mushroom sauce, parsley
Grilled lamb cutlets, roasted fennel, natural jus
Beef goulash, sweet paprika, parsley
Green asparagus and truffle essence lasagna
Grilled fennel
Roasted Potato and bell pepper
Oriental rice
Saffron rice

From the charcoal grill

Selection of Lebanese mix grill and Indian tandoori

Pasta Station with a chef

Selection of homemade pasta tomato, cream, vegetables, chicken, beef, shrimps

Sushi and sashimi station

Fresh tuna, salmon, California rolls, wasabi and soy sauce

Whole Lamb Quzi Station with Bukhari rice (1for 50 guests)

Desserts & Fruits corner

Whole and cut fruits of the season
Raspberry cheese cake
Strawberry crème brulée
Hazelnut chocolate cake
Date Cake
Raspberry pannacotta
White forest cake
Lemon almond tart
Mohalabia
Brownies
Summer pudding
Konafa with keshta, Basbosa

Mix baklawas, Balah al sham, Awamat

Strawberry pineapple tower

Rice crispy

Um Ali

Chocolate fountain

Profiterole tower

Crocantbouche tower

Beverages

Soft drinks, still and Sparkling water, fresh squeezed juices (orange, watermelon, kiwi, mango, strawberry), freshly brewed coffee, leaf tea.