

Park Hyatt Jeddah

Men' Wedding Menu II

Price per person: SAR 540.00 net

Bread Station

Freshly baked soft, hard, rye rolls and Arabic bread

Cold Oriental Mezzeh

Hommos, Mutabal bi roman, Tabouleh, Fattouch, Mohamara
Stuffed wine leaves, Baba ghanouj, Okra bil Zeit,
Moujardara, Green Bean stew, Fava beans stew
Cucumber with yogurt, Batata Harra,

Hot Oriental Mezzeh

Fried kebbe,
Meat sambousek,
Cheese rolls,
Safiha baalbakieh
Sujuk with cherry tomato and coriander

Appetizers

Calamari Salad, potatoes, tomatoes with malt vinegar dressing
Selection of smoked fish with sour cream and fish herbs
Prawns salad, broccoli, lime dressing
Tuna with onion confit and borlotti beans
Cherry tomato and baby mozzarella with pesto
Grilled green asparagus, parmesan shaves, aged caramelized balsamic vinegar
Spourt, garden cress, green olive
Marinated shrimps, melon Carpaccio, lime dressing
Turkey and goat cheese roll, fresh herbs, balsamic reduction
Green beans salad, balsamic dressing, crispy veal bacon

FRESH SALAD CORNER

Assorted lettuces, tomatoes, cucumbers, Lemon juice, balsamic vinegar,
French dressing, Italian dressing, cocktail sauce
Toasted pine seeds, sesame seeds, sunflower seeds, pumpkin seeds, sliced mixed chili

Pickles and Olives

Turnip, cauliflower and cucumber pickled
Green red and black olives

Arabic Cheeses

Mujadela, Shelal, Labnah with oil, Shanklish, cachcaval, Halloumi and Feta cheese

Main Course

Paper crusted veal tenderloin, potato, bell pepper
Filet of King Fish, chili, lemon garlic
Roasted beef tenderloin, cherry tomato, confit of onion, natural jus
Morroccan Lamb Tajine with dried prunes
Sun dried tomato and mozzarella stuffed chicken breast
Sumac marinated tiger prawn, onion, cherry tomato and coriander
Kibbeh bel laban
Vegetable gratin
Penne araabiata
Lamb Kabsa
Chicken biryani
Fish curry
Steamed rice
Boiled new potatoes with horseradish cream and chives

From the charcoal grill

Selection of Lebanese mix grill and Indian Tandoori

Ouzi with oriental rice (1 for each 50 guest)

Desserts & Fruits Corner

Whole and cut fruits of the season
Chocolate profiterole tower
Strawberry tower, mascarpone cream
Dark Chocolate mousse
White chocolate mousse
Pistachio bavaroise cream
Mango mouhalabya
Rice pudding with almond nougatine
Selection of arabic sweet
Ginger crème brûlée
Lemon meringue tarte
New York cheesecake
Chocolate truffle cake
Ricotta cherry tart with pistachios
Summer berry pudding
Mixed chocolate profiteroles
Black forest cake
Um ali

Beverages

Mineral water
Soft Drinks
Selection of Fresh juices (orange, watermelon, pomegranate and carrot)

Freshly brewed coffee, leaf tea, herbal infusion and fruit tisane

All prices are expressed in Saudi Riyals and are based on net prices