



Massaya
FAQRA

WEDDING'S MENU, SUMMER 2017
POND GARDEN

STATION	ITEMS	UPGRADES
WELCOME	Focaccia with thyme Crackers assortment Labneh, cheese & olives Vegetables from the garden	Large Western cheese selection Crackers assortment Oysters Selection of Salmon (smoked, sashimi, dyed with beetroot)
FRESH	Chicken Caesar salad Rocket, fresh mushrooms, raspberries, vinegar Mikti, mozzarella, cherry tomato salad Quinoa tabouleh, garbanzo beans Pasta Salad	Additional salads could be charged separately such as seafood salad
STARTERS	Pasta with tomato sauce Grilled eggplant with tomatoes Grilled zucchini with feta cheese Grilled halloumi with pestou sauce Friké with grilled nuts Grilled vegetables with sauya sauce	Grilled camembert Cheese & Cold cut station Quiches
LEBANESE STATION	Purée nimoise Mouhamara Large beans with cumin & sun-dried tomatoes Potato Kebbé with walnuts	
MAIN COURSE	Pumpkin kebbé Salmon fish Poulet au whisky & green olives Beef filet mignon with pepper sauce	Paella Lamb gigot à la ficelle (with mushroom sauce) Roasted sucking pig Roasted lamb Grilled foie gras Mussels
DESSERTS	Lemon pie Chocolate pie Baba au rhum Vacherin Succès au chocolat Khchef	Profiteroles Mont Blanc Cheesecake Open spirit bar Champagne or prosecco