

## POND WEDDING PACKAGE SUMMER 2018

STATION	ITEMS	UPGRADES
WELCOME	Méli-Mélo fruits and cheese Cheese & cold cut station Focaccia with thyme Crackers assortment Vegetable assortment	Large Western cheese selection Oysters Traditional Saj
FRESH	Smoked salmon terrine Endive salad, roquefort sauce Chicken Caesar salad Rocket, fresh mushrooms, raspberries, vinegar Mikti, mozzarella, cherry tomato salad Quinoa tabouleh, garbanzo beans	Selection of Salmon (smoked, sashimi, dyed with beetroot) Salads of choice (Seafood Salad, Carrot Salad, Black rice Nicoiseetc) Grilled camembert Quiches
LEBANESE STATION	Purée nimoise Mouhamara Potato bites with herbs Large beans with cumin & sun-dried tomatoes Feuilleté sweet and sour Grilled zucchini with feta cheese Grilled vegetables with Ras el Hanout Friké with grilled nuts	Panisse with Bottarga Roasted lamb Roasted quails
MAIN COURSE	Salmon fish with tartar sauce Beef filet mignon with pepper sauce Lamb gigot à la ficelle with mustard sauce Poulet au whisky with green olives Pomodoro ricotta pasta	Mussels Grilled crab Grilled foie gras Paella Roasted sucking pig Grilled crayfish
DESSERTS	Lemon pie Chocolate pie Baba au rhum Vacherin Succès au chocolat Khchef	Profiteroles Mont Blanc Cheesecake
BAR	Open wine and arak	Champagne or prosecco Open regular bar: Additional \$20/guest Open premium bar: Additional \$30/guest