CATERING & BANQUET

Ramadan MENUS
Seated Open Buffet
Some seasonal modifications to the menus and pricing may apply.

Our Chef is at your disposal to propose a special menu, according to your needs or any dietary requirements.

OPEN BUFFET 1

QAR 220.00 per person

SALAD BAR

Romaine lettuce, sliced cucumber, cherry tomatoes, grated carrots, grated beetroots, olives, bread croutons

CONDIMENT

Hummus
Mutabal
Shamandar

SOUP

Fennel soup
Tomato & basilic soup

SALAD

César chicken salad
Lentils and chickpeas "harira" vinaigrette
Taboule salad
Dohasienne salad
Greek salad

FRIED

Falafels
Cheese rolls
PASTA
Regate-mushroom-pinenuts
Congliochini with pesto

VINAIGRETTE
Olive oil / lemon, olive oil balsamique, César dressing

BREAD SELECTION
Arabic Bread, Olive bread, French Baguette, Grissini, Scacche

GARNISH
Roasted potatoes
Mix sesonal vegetables

MAIN COURSE
Koffar tomato condiment
King fish coriander-sesame
Chicken briyani
Lamb confit, "zataar"
Saffron rice
Beef "strogonof"

DESSERT
Seasonal Fruit salad
IN-Q Catering

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Ispharan
Carrot cup cake
Cafe choux Chocolate
Lemon tart
Black forest
Cheese cake
Mahalabiya
Umm Ali
Sultan rice
Date
Laban

BEVERAGES
Mineral Water
3 kind of Fresh juices
1 Chilled Juice
Assortment of soft drinks
Freshly brewed coffee
Tea selection

OPEN BUFFET 2 QAR 250.00 per person
SALAD BAR

Romaine lettuce, sliced cucumber, cherry tomatoes, grated carrots, grated beetroots, olives, bread croutons

CONDIMENT

Hummus
Mutabal
Shamandar
Zataar
Pepperbell

SOUP

5 vegetables soup
Fennel soup

SALAD

MIA fatoush salad
César chicken salad
Lentils and chickpeas “harira” vinaigrette
Taboule salad
Aubergine & pinenuts salad
Greek salad

FRIED

Falafels
Samoussa
Fatayer

PASTA
Penne Arabiata
Congliochini with pesto

VINAIGRETTE
Olive oil / lemon, olive oil balsamique, César dressing

BREAD SELECTION
Arabic Bread, Olive bread, French Baguette, Grissini, Scacche

GARNISH
Roasted potatoes / Green vegetables

MAIN COURSE
Hammour olive & basil
Squid rouille sauce
Chicken Kabsa
Lamb ball coriander
Beef with mushroom sauce
Saffron rice

CARVING
Braised lamb herbs & nuts
Camel confit cardamom

DESSERT
Seasonal Fruit salad
Tiramisu
Carrot cup cake
Caramel choux
Seasonal tart
Saffron, chocolate mousse
Cheese cake
Mahalabiya
Baklava
Luqaimat
Date
Laban

BEVERAGES
Mineral Water
3 kind of Fresh juices
1 Chilled Juice
Assortment of soft drinks
Freshly brewed coffee / Tea selection