

## **Mexican Buffet**

### **Salads and Antipasti**

Selection of vegetarian and non-vegetarian salads  
made from quality vegetables with a choice of  
dressings and salsa

Mexican cheddar dip

Garlic tomato salsa

Oven roast chili salsa

Mango salsa

Corn salsa

Marinated vegetable salad with tomatillos

Tuna and mixed beans salad

Authentic Mexican corn salad with honey garlic dressing

Chicken salad with Mexican bean and lime dressing

Mexican fish salad with chili garlic

Salami and cheese wraps

Squid and shrimps with sweet lemon garlic

Beef tacos with jalapeños

Chicken and corn with guacamole

### **Assorted Bread**

### **Live Cooking Station**

#### **Fajitas**

Sizzling steak

Chicken

Shrimp

Vegetable

## Mexican Buffet continued...

### Carving Station

Mexican pizza  
Vegetarian pizza  
Assorted corn tortilla chips

### Soup

Mexican corn and chicken soup

### Hot Station

Chicken and bacon quesadillas  
Baked pasta with chili and red kidney beans  
Tex-Mex fish fillet  
Mexican eggplant casserole  
Mexican potato  
Chicken enchiladas  
Spicy shrimps and rice  
Chimichanga

### Desserts

Basil mousse cake  
White chocolate coriander cake  
Cinnamon *crème brûlée*  
Flourless orange cake  
Apple and orange jelly  
Strawberry and chocolate pinwheels  
Mosaic fruit rolls  
Rice pudding with raisin and cinnamon syrup

### Hot Dessert

Blueberry and peach cobbler with strawberry sauce

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## **Seafood Buffet**

### **Salads and Antipasti**

Vegetarian and non-vegetarian salads  
made from quality vegetables with a choice of  
dressings and garnishes  
Selection of assorted cheese with crackers

### **Oyster and Salmon Bar**

Fresh oysters served with red wine vinegar and salsa  
Gravlax  
Smoked salmon  
Roulade of salmon with cream cheese (Japanese)  
Sardine rolls with olives  
Stuffed squid with shrimps  
Seafood salad  
Caesar salad with anchovy fillets  
Prawn marinara salad  
Sweet chili tuna in a rice pepper roll (Thai)  
Thai squid salad with lemon and chili dressing (Thai)  
Corn and four beans salad with balsamic vinegar  
Salmon and avocado with sesame soya dressing

### **Arabic Salads**

Mutabal  
Hummus  
Tabouleh  
Stuffed vine leaves  
Loubia bil zait

### **Assorted Bread**

### **Live Cooking Station**

### **Fish Market**

Pomfret, sherry, squid and shrimps with a choice of marinades

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## Seafood Buffet Continued...

### Carving Station

Roasted whole sherry fish with saffron, lemon and mint

### Soups

Lobster bisque

Creamy sweet corn soup with crab meat

### Hot Station

Grilled fresh lobster with lemon butter sauce

BBQ Kingfish steak with mustard lemon dill sauce

Seafood paella

Tandoori shrimps and fish tikka with mint chutney

Baked whole Sultan Ibrahim fish with tahina sauce

Stir-fried rice noodles with shrimps and squid

Sautéed vegetables with herbs and garlic

Roasted diced potatoes with tomato basil pesto and shrimps

Steamed white rice

### Desserts

Guava tiramisu

Hazelnut apple cake

Marble cheese cake

Crème caramel

Lemon tart

Carrot cake

Mixed nut tart

Cherry streusel cake

Blueberry and vanilla panna cotta

Fresh cut fruit

Assorted Arabic sweets

Chocolate fountain with condiments

### Hot Dessert

Bread and butter pudding with vanilla sauce

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## **Italian Buffet**

### **Salads and Antipasti**

Vegetarian and non-vegetarian salads  
made from quality vegetables with a choice of  
dressings and garnishes

Selection of assorted cheese with crackers

Seafood salad in lemon with virgin olive oil dressing

Buffalo mozzarella and tomatoes with basil dressing

Beef Carpaccio topped with rocket leaves, marinated vegetables and  
parmesan shavings

Salmon Carpaccio with garden salad, capers and lemon dressing

Chives and cheese coleslaw

### **Assorted Bread**

### **Live Cooking Station**

#### **Pasta (your choice of sauce)**

Tomato, bolognese, carbonara, sundried sauce

### **Carving Station**

#### **Pizza**

Margherita

Roasted eggplant, sausage and Taleggio

Hawaiian chicken

#### **Soup**

Minestrone with fresh basil

## **Italian Buffet Continued...**

### **Hot station**

- Lamb Osso Bucco with oregano and orange zest
- Chicken scallopini
- Pan-fried fish with vegetable ratatouille
- Roasted broccoli with lemon zest
- Cannelloni filled with spinach, pecans and Ricotta cheese
- Eggplant parmesan
- Risotto stuffed tomatoes with artichokes and bacon
- Baked potato wedges with fresh rosemary

### **Desserts**

- Classic tiramisu
- Panna cotta with vanilla flavored coffee
- Chocolate hazelnut cake with pear compote
- Lemon blueberry loaf
- Basil mousse cake
- Double chocolate cheese cake
- Strawberry hazelnut tart
- Profiteroles
- Chocolate brownie with chocolate dip
- Tropical punch cup

### **Hot Dessert**

- Chocolate pudding with chocolate fudge

## Arabic Buffet Cold Mezzeh Station

Hummus

Mutabel

Tabouleh

Fattoush

Warak enab

Labneh

Fried eggplant with tomato and lemon coriander dressing

Fried cauliflower

Fried marrow

Cheese with zaatar

Artichoke salad

Eggplant moussaka

Mohammarah

Bamia bil zait

Lobia bil zait

Shanklesh

Cucumber with yoghurt

Potato harra

Babaganouj

Moudardara

Fasolya salad

Tomato sumac salad

Fish tagine salad

Fish harra Beyruti

Beef basturma

Spinach salad

Marinated kishke salad

Shrimps cocktail

Beetroot salad

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## Arabic Buffet Continued...

### Cold Mezze Station

Selak bil zait

Hummus Beyruti

Foul bil zait

### Vegetables

Rocca lettuce

Zaatar

Mint leaves

Mixed lettuce

Red radish

Cucumber

Spring onion

Tomatoes

### Condiments

Garlic sauce, tahina sauce, Italian vinaigrette, Thousand Island, lemon olive oil,

onion rings, lemon wedges, olives and pickles

### Soup

Lentil soup with condiments

### Hot Mezze

Lamb kebbeh

Cheese, spinach and meat fatayer

### Live Cooking Station

#### Shawarma

Chicken shawarma with condiments

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## Arabic Buffet Continued...

### Carving Station

Kharouf Mahshi

(Lamb Ouzi with its traditional rice)

### Hot Station

Arabic mixed grill (shish taouk, lamb kofta and lamb chops)

Fasouliya bil lahme with tomato sauce

Dajai moulokhiya

Kofta bil siniyah

Macaroni bil béchamel

Samak sayaidey

Sheikh el mahshi

Potato harra with chicken liver

Sautéed carrots with green beans

White rice

Vermicelli rice

### Desserts

Saffron muhalabiah

Date cake

Strawberry tart

Raspberry pavlova

Dried fruit compote

Assorted Arabic sweets (mamoul pistachios, mamoul dates, awamat, znoud al set, makaroun , katayef cheese , aych al sarya , katayef assafiry)

Fresh cut fruit

### Hot Desserts

Umm Ali

Kunafa cheese

## **Thai Buffet**

### **Salads**

- Chicken salad with lime basil
- Spicy Thai green papaya salad with peanuts
- Grilled beef salad with crispy Thai eggplant
- Spicy squid salad with chili powder dressing

### **Starters**

- Deep fried vegetable spring rolls
- Grilled beef satay with peanut sauce
- Deep fried chicken and shrimp wrapped in spicy roll skin

### **Soup**

#### **Tom yam goong**

- Traditional Thai spicy prawn soup with chili, lemongrass, galangal and lemon juice

### **Hot Station**

- Roasted duck in red curry with coconut milk
- Roasted chicken marinated with fresh turmeric and Thai herbs
- Wok fried shrimps with yellow powder and chili paste oil
- Wok fried beef with young ginger and soya bean paste
- Wok fried noodles rice stick with tamarind sauce
- Thai vegetables in Thai green curry
- Steamed Thai jasmine rice

### **Desserts**

- Boiled banana and tapioca seed with flour, coconut milk and jackfruit
- Fried banana and honey
- Seasonal cut fruit
- Boiled water chestnuts cooked with tapioca and sweet coconut milk

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## Indian Buffet

### Salads

Aloo and Anar Dhaniya ki chaat  
Rajma chole ka salad  
Malai tikka salad  
Samosa and papad ki chaat  
Choley ki chaat  
Dahi bhalla  
Caesar salad  
Vegetable raita  
Mixed lettuce, sliced onion, green chili & lemon wedges  
Achari, papad & mint chutney

### Starters

Karare Aloo  
Vegetable Shami kebab  
Murgh Malai tikka  
Mutton Seekh kebab  
Peshawari lamb chops  
Tandoori Jhinga

### Main courses

Murgh banjara  
Barra pasali masaladar (Mutton masaladar)  
Mahi curry  
Kadhai paneer  
Dal makhani  
Crispy bindi  
Mutton biryani  
Vegetable Pulao  
Naan/roti/paratha/masala kulcha/missi roti

### Desserts

Kala Jamun(Rasgulla)  
Kesari Rasmalai  
Fresh fruit salad  
Vanilla Ice cream

### Hot Desserts

Gulab Jamun  
Gajar ka Halwa

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