



BUFFET RECEPTION MENU SELECTOR



COLD ENTRÉES

WORLD SALADS (MIN. 5 PORTIONS)	PORTION
- Fresh baby piccolo mozzarella with cherry tomato and pesto sauce	17,000 L.L
- Bresaola, rocca, artichoke and Parmesan cheese with balsamic sauce	20,000 L.L
- Rocca, fresh mushrooms and Parmesan cheese with lemon sauce	11,000 L.L
- Antipasti marinated grilled vegetables (zucchini, eggplant, asparagus, endives, carrots, bell pepper)	15,000 L.L
- Crab Hawaiian salad (granny smith apple, pineapple, mango, strawberry, sweet corn, avocado) with Xérès vinaigrette	14,000 L.L
- Asian crispy chicken salad (roman lettuce, carrot, cucumber, crispy noodles) with soya sesame sauce	15,500 L.L
- Chicken Caesar salad with Parmesan cheese and roman lettuce	16,500 L.L
- Trio of sucrine lettuce, green and red endive Waldorf salad (apple, blue cheese, walnut, cranberry) with lemon mustard sauce	16,500 L.L
- Mediterranean red & white quinoa salad (cranberry, feta, celery, tomato, cucumber, dried raisins, parsley and mint) with lemon sauce	15,000 L.L
- Chicken red & white quinoa salad (avocado, sun dried tomatoes, bell pepper, fresh coriander and parsley) with balsamic sauce	16,500 L.L
- Exotic red & white quinoa salad (mango, pineapple, granny smith apple, avocado, bell pepper, coriander) with raspberry Xérès sauce	18,000 L.L
- Goat cheese salad (special homemade focaccia bread, rocca, cherry tomato, fresh mushroom) with balsamic sauce	15,000 L.L
- Colored salad (endives, asparagus, fava beans, cherry tomato, fresh mushroom, green peas, grilled artichoke) with raspberry vinaigrette	18,000 L.L
- Asian teriyaki beef salad (Chinese cabbage, mange-tout, bamboo shoot, carrot, zucchini, cucumber, toasted sesame) with Asiatic sauce	17,000 L.L
- Perigourdine salad (foie gras, smoked duck magret, duck gizzard, extra fine greens beans) with raspberry vinaigrette	26,000 L.L
- Crab salad (avocado, orange, endive, carrot) with a cocktail sauce	13,000 L.L
- Asiatic seafood & squid ink pasta salad (shrimps, calamari, mussels, ginger pickles, sesame, shitake mushrooms) with Asiatic sauce	20,000 L.L
- Lentil salad (mango, radish, cherry tomato, cucumber, coriander, apple) with apple vinegar sauce	11,000 L.L
- Lacquered duck salad (grapefruit, orange, mesclun) with plum sauce	22,000 L.L
- Shrimp Mango Ceviche with jalapeno & coriander	16,500 L.L

COLD ENTRÉES

ENTRÉES

Vegetarian nem (Piece)	3,000 L.L
Shrimp nem (Piece)	4,000 L.L
Anti pasti marinated grilled vegetables (Portion)	15,000 L.L
Crab & avocado cake (5 Portions)	75,000 L.L
Goat cheese & antipasti cake (5 Portions)	75,000 L.L
Salmon mille feuilles (20x20 cm)	135,000 L.L
Salmon cheesecake (20x20 cm)	120,000 L.L
Fish, salmon & crab terrine (24 Portions)	165,000 L.L
Marinated fresh salmon (1 Kg)	145,000 L.L
Marinated fresh salmon Japanese style (1 Kg)	155,000 L.L

HOT ENTRÉES

Goat cheese spicy tomato tartlet (Diam. 26 cm)	95,000 L.L
Goat cheese feuilleté with onion jam (Diam. 26 cm)	95,000 L.L
Asparagus quiche (Diam. 26 cm)	80,000 L.L
Four cheeses quiche (Diam. 26 cm)	90,000 L.L
Spinach quiche (Diam. 26 cm)	60,000 L.L
Feta spinach quiche (Diam. 26 cm)	65,000 L.L
Wild mushrooms quiche (Diam. 26 cm)	80,000 L.L
Salmon quiche (Diam. 26 cm)	110,000 L.L
Lorraine quiche (Diam. 26 cm)	75,000 L.L
Onion & bacon quiche (Diam. 26 cm)	65,000 L.L
Salmon feuilleté with sauce à l'Americaine (Diam. 26 cm)	90,000 L.L
Shrimp vermicelli (Portion)	3,500 L.L
Brie cheese en croûte (1 Kg)	75,000 L.L
Four cheese baklawa	80,000 L.L
Cheese and soujouk baklawa (Diam. 26 cm)	85,000 L.L
Manti (Diam 26 cm)	65,000 L.L
	PORTION
Cep mushrooms risotto	24,000 L.L
Asparagus lime risotto	22,000 L.L
Squid ink risotto	23,000 L.L
Seafood risotto	25,000 L.L
Spinach ricotta ravioli	23,000 L.L
Cep mushroom ravioli	29,000 L.L

THE LEBANESE COLLECTION

COLD MEZZE (MIN. 5 PORTIONS)

PORTION

Tabbouleh	6,000 L.L
Fattouche Halime	7,000 L.L
Rocca zaatar	6,000 L.L
Hommos	6,000 L.L
Baba Ghannouj	6,000 L.L
Eggplant Mousakaa	5,000 L.L
Bemieh bil zeit	7,000 L.L
Loubieh bil zeit	6,000 L.L
Beetroot salad	7,000 L.L
Kebbet addas	7,000 L.L
Fasolia bil zeit	5,000 L.L
Fasolia moutaballeh	5,000 L.L
Horro' esba3o	5,000 L.L
Artichoke & fava beans a la Provençale	5,000 L.L
Eggplant raheb	7,000 L.L
Kebbet samak	26,000 L.L
Bourghol bil banadoura	3,000 L.L
Hindbeh	6,000 L.L
Kebbet batata	4,000 L.L
Kolkas bil tehini	6,000 L.L
Tajine	6,000 L.L
Samkeh harra Hammour Traboulsieh	Selon Arrivage
Samkeh harra Beyrouthieh	Selon Arrivage
Seabass fish with sauce	Selon Arrivage
Moudardara	5,000 L.L
Shanklish	5,000 L.L
Vine leaves dolma (1Kg)	44,000 L.L
Zucchini dolma (1 Kg)	44,000 L.L
Eggplant dolma (1 Kg)	44,000 L.L

HOT MEZZE

DOZEN

Kebbeh Halabieh	24,000 L.L
Kebbeh vichney	27,000 L.L
Kebbeh sajieh	24,000 L.L
Kebbeh eggplant or Kebbeh pumpkin	27,000 L.L

THE LEBANESE COLLECTION

Kebbeh with spicy goat labneh	27,000 L.L
Meat sambousek	18,000 L.L
Cheese rakakat	15,000 L.L
Spinach fatayer	18,000 L.L
Sfiha Baalbeckieh	20,000 L.L
Chicken mousakhan with yogurt dip	20,000 L.L
	PORTION
Batata harra	5,000 L.L
Hommos awarma	9,000 L.L
Chicken shawarma	22,000 L.L
Beef shawarma	24,000 L.L
Foul moudammas	5,000 L.L
Hommos balila	5,000 L.L
Makanek	9,000 L.L
Soujouk	8,000 L.L
Chicken wings à la Provençale	7,000 L.L
Chicken ras asfour	9,000 L.L
Samak bizri (on season)	Selon Arrivage

MAIN DISHES

(MIN. 5 PORTIONS)	PORTION
Shrimp Biryani <i>Saffron and delicate curry sauce with Basmati rice</i>	25,000 L.L
Shrimp Thai style <i>Coconut milk - penang curry sauce with Basmati rice</i>	25,000 L.L
Shrimp à l'Américaine <i>Tomato, wine, garlic and herbs sauce with Basmati rice</i>	27,000 L.L
Sole fish rolls with orange <i>Stuffed with salmon mousse, orange Bigarade sauce with wild & Basmati rice</i>	24,000 L.L
Paella <i>With fish, mussels, shrimps, calamari and sea food</i>	28,000 L.L
Paella premium <i>Regular paella with U10 shrimp</i>	35,000 L.L
Paella royal <i>Regular paella with a half-lobster</i>	50,000 L.L
Beef Teriyaki <i>Thin-sliced Beef tenderloin marinated our special sauce with bamboo shoots, shiitake mushrooms and vegetables</i>	24,000 L.L
Wellington beef with foie gras (Australian Meat) 2Kgs	300,000 L.L
Wellington beef with foie gras (American Meat) 2 Kgs <i>Center-cut filet mignon with foie gras and mushroom duxelles wrapped with a brioche, served with vegetables</i>	450,000 L.L
Waldorf tenderloin 2 kgs <i>Center-cut filet mignon stuffed with blue cheese, apple, raisins and cranberries, served with gravy sauce and vegetables</i>	350,000 L.L
Gigot a la cuillere with rosemary potatoes and vegetables 3.5 Kgs <i>Served with seasoned roasted potatoes and vegetables</i>	260,000 L.L
Beef Bourguignon <i>Slow-cooked in wine, mingling with carrots, onions and mushrooms in a rich, savory stock.</i>	24,000 L.L
Entrecote sauce Café de Paris (Kg) <i>Served with potato dauphinois or rosti</i>	100,000 L.L
Veal blanquette <i>Slow-cooked in roux sauce, mingling with carrots, onions and mushrooms in a rich, savory stock.</i>	46,000 L.L
Veal ribs <i>Cooked in Calvados with apple and pear compote served with cranberry chutney and potato Anna.</i>	44,000 L.L
Veal paupiettes <i>Cooked in Calvados with apple and pear compote served with cranberry</i>	54,000 L.L

MAIN DISHES

Beef Strogonov <i>Thinly sliced beef fillet sautéed and mixed with onions, mushrooms, sour cream, and herbs, served with mashed potatoes or rice.</i>	24,000 L.L
Coq au vin <i>Braised with wine, bacon and mushrooms, served with mashed potatoes</i>	29,000 L.L
Roast farm chicken with foie gras <i>Stuffed with foie gras mousse, basil sauce served with tagliatelle pasta</i>	24,000 L.L
Chicken rolls with vegetables <i>Stuffed with green peas, cheese and mushrooms, served with tagliatelle and basil sauce</i>	25,000 L.L
Chicken with plums <i>Cooked with Porto, bacon, almond, broccoli, served with couscous</i>	26,000 L.L
Lemongrass chicken <i>Stir-fried with chili and soya sauce, served with Basmati rice</i>	26,000 L.L
Peking duck <i>Served with chinese crêpes and hoisin sauce</i>	28,000 L.L
Duck magret à l'orange <i>Seared duck breast served with a rich brown sauce sweetened with orange and accompanied with fresh orange slices.</i>	27,000 L.L
Quails with raisins <i>Cooked with foie gras, grapes and golden grapes</i>	24,000 L.L
Cochon au lait with choucroute (1 Kg) <i>Whole roasted suckling pig served with sauerkraut, sausages, charcuterie, and potatoes.</i>	160,000 L.L
Cannelloni with spinach & ricotta	16,000 L.L
Cannelloni with meat & tomato sauce	18,000 L.L
Penne with chicken, aurora cream sauce	22,000 L.L
Penne four cheeses	23,000 L.L
Lasagna with vegetables	16,000 L.L
Lasagna Bolognese	18,000 L.L
Gnocchi (pesto- pink sauce- butter)	22,000 L.L
Spaghetti marinara with shrimps	24,000 L.L
LEBANESE MAIN DISHES	
Chicken frikeh	24,000 L.L
Lamb gigot frikeh	28,000 L.L
Fish syadyeh	29,000 L.L
Ouzi with its bones with rice (Min.10 Kgs)	60,000 L.L
Oriental Chicken	24,000 L.L
Côtelettes with zucchini and vine leaves	33,000 L.L
Eggplant makloubet with kafta and vichney sauce	24,000 L.L
Moughrabieh	25,000 L.L
Kebbe Arnabieh	24,000 L.L

DESSERTS

10 PORTIONS

Tarte gourmande	70,000 L.L
Chocolate halawe tart	72,000 L.L
Two chocolates tart	65.000 L.L
Red fruits tart	85.000 L.L
Mango tart	67.000 L.L
Kiwi tart	65.000 L.L
Al Khalil tart	72.000 L.L
Al Bacha tart	72.000 L.L
Apple Tatin	62.000 L.L
Osmaliyeh tatin	65.000 L.L
Apple Strudel	65.000 L.L
Caramel mille feuilles	67.000 L.L
Strawberry mille feuilles	67.000 L.L
Red fruits mille feuilles	75.000 L.L
Vanilla mille feuilles	65.000 L.L
Chocolate mille feuilles	65.000 L.L
Chocolate charlotte	62.000 L.L
Strawberry charlotte	65.000 L.L
Concerto cake	72.000 L.L
Chocolate sin	72.000 L.L
Chocolate moelleux cake with crème Anglaise	67.000 L.L
St Honoré	67.000 L.L
Chocolate St Honoré with mini pommes d'amour	72.000 L.L
Succès red fruits	75.000 L.L
Succès coco pineapple	72.000 L.L
Tiramisu	62.000 L.L
Srawberry bavarois	65.000 L.L
Fraisier	67.000 L.L
Black forest	62.000 L.L
Paris Brest	72.000 L.L
Financier pistachio raspberry	77.000 L.L
Baba au Rhum	62.000 L.L

DESSERTS

	55.000 L.L
Peanut butter brownies	55.000 L.L
Red velvet cake	62.000 L.L
Nutella cake	72.000 L.L
Cheesecake baklawa	72.000 L.L
Caramel cheesecake	77.000 L.L
Blueberries cheesecake	77.000 L.L
Snickers and oreo cheesecake	
	PIECE
	7.000 L.L
Assorted design cup cakes	5,000 L.L
Pommes d'amour	7,000 L.L
Bride and groom lollypop cookies	

These Lebanese Pound Prices are subject to change and inclusive of the 10% VAT



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