



**FOUR SEASONS HOTEL**  
*Riyadh at Kingdom Centre*

## **Wedding Buffets**

### **WEDDING BUFFET I**

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#### **COLD SALADS**

*Fresh seasonal greens, selection of oils and dressings*  
*Crisp natural vegetable crudités, duo of dip*  
*Assorted garden leaves and vegetables,*  
*Arugula, romaine, iceberg*  
*Cucumber, tomatoes, carrots, red beets*  
*Celery, yellow, green and red peppers*  
*Shallot vinaigrette, creamy French dressing, thousand islands*  
*Roasted garlic and lemon–olive oil dressings*

#### **APPETIZERS**

*Smoked and Marinated Fish Selection*  
*Peppered Mackerel, Dill Cured Salmon*  
*Served with lemon, shaved onions and capers*

#### **ASSORTED INTERNATIONAL SALADS**

*Caesar salad*  
*Crisp of romaine lettuce in César dressing, foccacia bread crotons*  
*Smoked Chicken Salad, sun dried tomato, slice of green olives*  
*Roasted corn salad, sun-dried tomato dressing*  
*White Beans Salad, Shredded Tuna*  
*Potato Salad, Chives, Red Onions & wholegrain mustard*  
*Roasted Mediterranean Vegetables, Pesto*  
*Minted couscous, sun dried stone fruits, white cheese, and black olives*  
*Crisp Fennel slaw, Cider Dressing*

#### **CHILLED MEZZEH**

*Labneh, Tabouleh, Baba Ghannouj, Hommus,*  
*Mohamara, Vegetables Pickles Salad*  
*Olives Salad, Mousaka*  
*Shanklish Cheese Salad*  
*Fattouche,*

#### **HOT MEZZEH**

*Meat and Cheese Sambossah*  
*Fattayer*



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**MAIN COURSES**

*Chicken Escalopes, lemon and parsley*  
*Beef "Dawood Basha"*  
*Seafood & chicken paella*  
*Oriental mixed grill with biwas salad & crisp Antakji bread*  
*Grilled King Fish Steaks, braised fennel m saffron lemon butter sauce*  
*Marinated Grilled Boneless Chicken Legs BBQ sauce*  
*Braised Lamb, minted green peas, baby carrots, Tomato sauce*  
*Grilled Lamb Chops, Ratatouille mashed potatoes, Kalamata Olives*  
*Roast Beef Sirloin Steak, Mushroom cream*  
*Quattro Lasagna*  
*Spinach tortellini, parmesan crème sauce*  
*Gratin Potato*  
*Sautéed Seasonal Vegetables*

**DESSERT SELECTION**

*Um Ali*  
*Kounafa with Cream*  
*Atayef with Nuts and Fresh Cream*  
*Mahalabiya Pudding*  
*Basbousa*  
*Selection of Baqlawa, Basbousa*  
*Chocolate Crème Caramel*  
*Seasonal fresh fruits, passion fruit sabayon*  
*Tiramisu*  
*Citrus, stone fruit & melon, vanilla infused fruit juice*  
*Selection of Whole Fruits Display*



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**WEDDING BUFFET II**

**COLD SALAD SELECTION**

*Fresh seasonal greens, selection of oils and dressings*  
*Crisp natural vegetable crudités, duo of dips*  
*Assorted garden leaves and vegetables,*  
*Arugula, romaine, iceberg*  
*Cucumber, tomatoes, carrots, red beets*  
*Celery, yellow, green and red pepper*  
*Vinaigrette, creamy French and lemon–olive oil dressings*

**APPETIZERS**

*Smoked and Marinated Fish Selection*  
*Norwegian Salmon, Halibut, Mackerel*  
*Served With Lemon, Onions, & Capers*

**ASSORTED INTERNATIONAL SALADS**

*Feta cheese and tomato salad with red onion and Kalamata olives*  
*Cesar salad*  
*Crisp of romaine, Cesar dressing, foccacia bread croutons*  
*Roasted beetroot and horseradish salad*  
*Spiced couscous salad with marinated mushroom*  
*White bean salad with tuna in olive oil*  
*Salad “Niçoise” with quail eggs and shredded salmon*  
*Steamed prawns with chili mayonnaise*  
*Poached salmon terrine with black olives and saffron mayonnaise*  
*Steamed snapper with Asian spices and herb salad*  
*Roasted lamb loin with a confit of eggplant and roasted garlic*  
*Shrimp and avocado timbale with fresh cilantro*  
*Swiss cheese and chicken salad*

**CHILLED MEZZEH**

*Labneh, Tabouleh, Baba Ghannouj, Hummus, Okra with Coriander*  
*Mediterranean Seafood Salad with Roasted Garlic Dressing*  
*Stuffed Vine Leave, pickled Vegetables Salad*  
*Fattouche, Mohamara, Marinated Olives*  
*Oriental Chickpea Salad*

**HOT MEZZEH**

*Meat and Cheese Sambossah*  
*Fattayer and Vegetable Spring Rolls*  
*Meat and cheese Sambossah*  
*Fattayer and vegetable spring rolls*



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**MAIN COURSE SELECTION**

*Seafood Paella, Prawns and Roasted Chicken Thighs*  
*Red Snapper Sayadiah*  
*Grilled Hamour, Hara Sauce, roasted vegetables*  
*Breaded Chicken breast, Sauce Rémooulade and Herb Potatoes*  
*Sweet and Sour Cashew Chicken*  
*Grilled Lamb Chops, rosemary jus,*  
*Lamb & Okra casserole*  
*Lamb Kabsah*  
*Grilled Beef Tenderloin, oven roasted potatoes, black peppercorn cream*  
*Beef Ragout, artichokes and green olives*  
*Grilled Veal Escalope, lemon & sage*  
*Kingdom Mixed Grill & Biwas salad*  
*Mushroom fettuccini*  
*Penne Pasta Arabiatta*  
*Chinese fried rice*  
*Vegetable mousaka*  
*Sautéed Seasonal Vegetables*

**DESSERT SELECTION**

*Um Ali*  
*Kounafa with Cream*  
*Warbat with pistachio*  
*Baqlawa*  
*Atayef with Nuts*  
*Mahalabiya Pudding*  
*Almond Cake with Strawberry*  
*Znoud al sit*  
*Zlabiya*  
*Assorted Mamoul*  
*Croque En Bouche*  
*Traditional Tiramisu*  
*Chocolate Cannelloni*  
*Ricotta Cheesecake with Poached Pears*  
*Shaved spiced pineapple, lemon mascarpone mousse*  
*Seasonal fruits, lemon basil sabayon*  
*Cappuccino Cream Brulee*  
*Piedmont Pudding*  
*Assorted International Ice Creams with All the Condiments*  
*Fresh Fruits Salad*  
*Seasonal Fresh Fruits Display*



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**WEDDING BUFFET III**

**CHILLED ITEMS**

*Fresh seasonal greens, selection of oils and dressings*  
*Crisp natural vegetable crudités, trio of dips*  
*Assorted garden leaves and vegetables,*  
*Arugula, romaine, iceberg,*  
*Cucumber, tomatoes, carrots, red beets,*  
*Celery, yellow, green and red pepper*  
*French, sesame, ginger, thousand island and lemon-olive oil dressing*

**APPETIZERS**

*Smoked and Marinated Fish Selection*  
*Salmon, halibut, mackerel, graved lax*  
*Served with lemon, onions, capers, mayonnaise and red onions*

**SELECTION OF COLD CUTS**

*Smoked Chicken and Lamb Loin, Beef Pastrami*  
*Roasted Turkey Breast and Roast Beef Strip Loin*  
*Smoked chicken and lamb loin, beef pastrami*

**ASSORTED INTERNATIONAL SALADS**

*Tomato buffalo mozzarella, basil pesto, balsamic reduction m crisp frizzle*  
*Roasted bell peppers stuffed with goat & feta cheese with oregano topped with black olives crust extra*  
*virgin olive oil*  
*White Bean Salad, Semi-Dried Tomatoes and Extra Virgin Olive Oil*  
*Seafood Salad with Saffron-Fennel Dressing*  
*Thai Beef Salad, Tomato and Cucumber*  
*Poached Prawns, fresh citrus mayonnaise*  
*Lobster & Shrimp roulade, fresh dill wrap*  
*Steamed Salmon, mildly spiced vegetable Salad*  
*Grilled chicken, Avocado Mayonnaise and Coriander & chili salsa*  
*Greek Salad, marinated Feta Cheese*  
*Slow roasted Potato Salad, Tuna and Capers*  
*Couscous Salad, Dried stone fruits, minted labneh*  
*Grilled Artichoke Salad, Olives and Roasted Peppers*  
*Pumpkin Salad, Smoked Chicken and Sesame Seed Oil*



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**CHILLED MEZZEH**

*Labneh, Tabouleh, Baba Ghannouj, Hummus, Fava Beans with Coriander  
Stuffed vine leaves, Vegetable and Pickles Salad  
Mohamara, Marinated Olive Salad, Corn Salad  
Shanklish Cheese Salad  
Fattouche, Moutabal  
Okra olive oil, fava beans with yogurt & spring onion*

**HOT MEZZEH**

*Meat and Cheese Sambossah  
Fattayer, Kebbeh, Vegetable Spring Roll  
Beef sausage with tomato sauce*

**MAIN COURSE SELECTION**

*Crisp fried Prawns, tarragon Tartar Sauce  
Poached Lobster Roll On Spinach and saffron Sauce  
Seafood Paella  
Red Snapper Sayadiah  
Shrimp and Mushroom Casserole  
King doom mix grill with biwas salad  
Marinated Grilled Boneless Chicken Leg with Herbs and Chili Flakes  
Indian Chicken Curry, Potatoes & Cauliflower  
Braised Caraway Lamb Shank, Chickpea & cumin ragout  
Lamb Kabsah  
Grilled Lamb Chop, Roasted Garlic Jus  
Braised Veal Osso-Bucco  
Roast Sirloin Steak, Herbed Mushroom Sauce  
Beef Medallion, Pesto Potato, morel mushroom sauce  
Lamb and Spinach Lasagna  
Mushroom Tortellini, parmesan cream  
Quattro lasagna  
Sautéed Potatoes with Parsley and Butter  
Sautéed Seasonal Vegetables, Provencal Herbs  
Saffron rice with pine nuts & green peas*



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**DESSERTS**

*Um Ali*

*Kounafa with cream*

*Baqlawwa*

*Atayef with nuts*

*Balah al-sham*

*Znoud al sit*

*Atayef with kishta*

*Mahalabiya pudding*

*Halawat al Juben*

*Zlabiya*

*Basbousa with kishta*

*Croque en bouchée*

*Black forest cake*

*Mango bavarois*

*Chocolate sponge cake*

*Blue berry cheese cake*

*Apricot panna cotta*

*Raspberry mascarpone cake*

*Chocolate truffle cake*

*Opera slice*

*Tiramisu*

*Assorted international ice creams with condiments*

*Fresh fruits salad*

*Seasonal fresh fruits display*