



Kaleidoscope

INTERNATIONAL DINNER BUFFET

Selection of Salad Lettuces, Vegetables and Herbs

The following lettuces and herbs will be displayed in the cold salad counter:
Frissee, Lollow Rossow, Lollow Bionda, Local Lettuce, Coz Lettuce, Butter Lettuce, Ice Berg Lettuce, Ruccola, Radicchio, Yellow Endives, Red Endives, Cherry tomatoes

Composed Salads

- Grilled mushroom and artichoke salad with truffle oil
- Shredded beef salad with sweet peppers and roast garlic
 - BBQ chicken and walnut salad with wild rocket
- Crispy beans salad with avocado and semidried tomato
 - Potato salad with veal bacon
 - Chick pea and fennel salad
- Penne pasta salad with shrimps

Selection of Salad Dressings

- Balsamic Dressing
- Olive oil
- Vinaigrette
- Ranch Dressing
- Thousand Island Dressing

Conveyor Belt

Assorted canapé and sushi.
California Rolls (crabstick, avocado, cucumber)
takka makimono (tuna)
unagi makimono(smoked eel)
spicy tuna makimono
shake makimono (salmon)
kyuri makimono (V)(cucumber, raddish)
Condiment : soya sauce, wasabi, ginger pickles

Cheese Station

For Dinner on a cheese board are displayed different kinds of assorted cheese: Brie cheese, Gorgonzola Cheese, Mull of Kintyre, Selection of Mons Cheese, Sliced Emmenthal, bowls of whole fresh fruits grapes, cherries, peaches and mixed nut and dried fruits.
Flat bread, Grissini Lavoche and 4 kinds of Chutneys: figs chutney, apricot chutney, grape chutney, plum chutney for Cheese



Kaleidoscope

LIVE STATION ONE

SMOKE FISH AND VARIATION SALMON PREPERATION

Live carving

LIVE STATION TWO

Live Risotto Station

Exotic mix vegetable, mushroom and chicken risotto with winter truffle

Italian Pizza

4 kind of Vegetarian Pizza,
4 kind of Pizza with Meat, Poultry or Seafood

Anti Pasti

Display of seven different kind of Anti Pasto Dishes and separate Condiments:

Grilled Asparagus
Marinated Fennel
Braised Endives
Air Dried Beef
Marinated sardins
Char grilled eggplants
Roasted beetroot
Grill pumpkins

Pasta

The following fresh and dried pasta will be on display for making a la minute pasta dishes
Spaghetti, Cascarette, Penne, Fusilli, Linguini, Fettuccini,

Pasta Sauces

Pasta dishes will be cooked to order using the following pre prepared sauces:
Carbonara, - Bolognaise, - White Cream, - Cheese Cream, Herb Cream, Tomato, Arabbiata,
Pesto, Seafood Sauce

Italian Station main course

The following Italian dishes will be displayed in hot chaffing dishes:
Spinach Ricotta Cannelloni (v),
Pasta Fusil with tuna and sundried tomato,
Beef Lasagna,



Kaleidoscope

Selection Condiments

The following condiments will be on display:

Parmesan grated and shaved, Olive oil, Chili Oil, Basil Oil, Sea Salt, Crushed black pepper

Selection of Homemade Organic & Spelt Breads

Turkey chorizo, bresaola, chicken salami, lamb salami, smoked beef salami, Rye Rolls, Whole Wheat Rolls, Mini Focaccia, Mini Ciabatta, Bread Twist, Sesame Rolls, Poppy Seed Rolls, Sour Dough

These dishes will be displayed behind the Indian section

Soup of the Day,

Tomato shorba

Rotisserie/Roast

The following items will be roasted using the rotisserie and displayed on the Carving board

-Atlantis Beef Rib eye,

Sauces:

Béarnaise, Mushroom Jus, Plain Jus, Pommery Sauce, Horseradish Sauce,
Sour Cream, Dijon Mustard

Carving Station Chaffing Dishes

The following Italian dishes will be displayed in hot chaffing dishes:

-Sage Butter Pumpkin,

-Roasted potatoes with Herbs

Char grilled Nile perch (garnish eggplant salsa and crispy fried rocket)

Veal cheeks (dices of root vegetables and gremolata)

Tandoor & Indian Curry Buffet

The following Indian and Asian curry dishes will be on display in chaffing dishes:

Curries:

Saffron Pulao

Dal Makhani

Aloo Gobi

Chicken Tikka Marsala

Kadhai Gosht

Tandoor Items

TaNdoori Gobhi



Kaleidoscope

Tandoori chicken leg
Indian marinated Paneer Cheese
Selection of Homemade and Sambal's and Salsa's,
Butter Naan, , Pappdumms.
Cucumber Raita

Arabic

Oriental Rice
Mixed Arabic Kebabs – Shish Taouk, Kofta Kebab, Shish Kebab
Grilled Arabic vegetables
Assorted Arabic Hot Mezze

Dim Sum

The following Dim Sum will be on display in the Steamer:
Chicken Pau, Prawn Siew Mai, Steamed Fish
Steam rice
Thai chicken curry with baby eggplants
Sweet and sour mushroom

Salads and Sauces,

BBQ plum Sauce, Sweet Sauce Chili Sauce,
Acharr, Chili Garlic Soy sauce,
Thai beef salad
Rice noodle salad with vegetables
Egg noodle salad with chicken and hoisin

DESSERTS

Pastry Display individual cakes

Raspberrychese cake
Vanilla panna cotta
mango cake
Whipped cream
Vanilla and honey panna cotta
Apple jelly with mascarpone cream



Kaleidoscope

CHOCOLATE FOUNTAIN

With condiments

Hot pastry items:

Um ali

Pineapple crumble

Banana fritters

Chocolate volcano

Assorted of nuts in caramels

Variety of hot sauce for hot pastry

Spice sugar syrup, raspberry sauce, white
chocolate sauces, butterscotch sauce, mix

berries, chocolate sauces,

Variety of cupcakes

Variety of cakes

marshmallow and cookies

Variety of ice cream

Selection of Sliced Fruit, Fruit salad and

Whole fruits

Assorted dried fruit and Roasted Nuts