

"Tex - Mex"

Large Selection of Rolls, Bread and Butter from our Bakery

Selection of Cold Roasted and Smoked Meats Garnished with Fruits

Taco Station

With Soft Tortilla's, Shredded Lettuce, Guacamole,
Sour Cream, Chopped Tomato and Onions

Mushroom and Scallion Salad

Leaf Salad with Sweet Corn, Onion, Peppers and Chick Peas
Tossed in House Dressing

Beet Root Salad with a Light Yoghurt-Garlic-Cream

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Assortment of Local and International Cheeses from the Board

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Southern Fried Chicken pieces with a Creole Sauce

Pork Escalopes Served on Honey - Mustard Sauce

Beef Chimi-Changa's

Mexican Rice, Bean Mousse

Fresh Market Vegetables

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Cooking Station

Beef and chicken Fajitas - You choose the Fajita Filling!

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Flan de Coco

Fresh Fruit Salad

Bread Pudding with Rum and Raisins

AMD 15.500 per person

Dinner Buffet No 2

Large Array of Rolls, Bread and Butter, Tomato herb spread

Salmon Trout Medallions

Graved Lax

Roast Beef-Saddle with "Sauce Verte"

Assorted Cold Cuts with Pickled Vegetables

Pork and Prune Terrine with Cumberland Sauce

Curried Chicken and Peach Salad

"Gypsy Salad" with Beef and Peppers in a Fiery Sauce

Selection of Local Greens with Lemon Vinaigrette

Potato and Bacon Salad

Chicken Filet with Basil Cream Sauce

Pot Roasted Leg of Lamb and Garlic Gravy

Tomato Rice

Gratin Potatoes

Market Fresh Vegetables

Cooking Station

Stir fried Beef julienne with Vegetable

White and Dark Chocolate Mousse

Apple Strudel with Vanilla Rum Sauce

Fresh Whole Armenian Fruit Basket

AMD 15.500 per person

Armenian Specialty Theme

Assortment of Cold Cuts

Roasted and Smoked Pork, Salami, Smoked Tongue
Basturma, Soughuk, Erebuni Fillet

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Selection of Cheeses

Gouda, Roquefort, Lori, Sulguli white and smoked

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Black and Green Olives

Lemon

Assortment of Greens

Variety of Sea Food to Include:

Smoked Sturgeon, Boiled Sturgeon, Marinated Salmon

Tomato and Cucumber Salad

Fresh Green Chili Pepper

Stolichny Salad

Mushroom Salad

Crab and Rice Salad

Bread Assortment including fresh Baked Rolls, Bread and Lavash

Poached Salmon Trout with Lemon Wedges

Echmiadzin Dolma

Pork Chop and Fried Potato

Grilled Tomato, Eggplants, Peppers and Chile

Fresh Fruit Platter

Pachlava and Gata

AMD 15.500 per person

" Bella Notte"

Melon Segments with Parma Ham Sails

Sliced Veal with a Herb and Garlic Vinaigrette

Air dried Salami and Mortadella with Mixed Pickles

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Choice of Breads including Grissini, Foccacio and other Favorites

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Tomato and Mozzarella Salad with Basil

Tri Colore Pasta Salad with Roasted Vegetables

Caesar Salad with Garlic Croutons and Shaved Parmesano Reggiano

Mixed Seafood Salad in Wine Marinade

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Chicken Breast "Florentine" with Sun Dried Tomatoes

Osso Bucco

Herb Polenta

Grilled Zucchini and Eggplant

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Pasta Cooking Station

Select from different Pastas and combine with Choice of three

Sauces

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Tirami su

Fruit Salad with Iced Zabaione

Pear and Cinnamon Tart with Whipped Cream

AMD 15.500 per person

Dinner Buffet no3

Freshly baked bread rolls, dark loaves, Baguette, Foccatio

Butter | Tomato Olive spread

Carpaccio from Salmon

Roast Beef with sauce tartar

Assortment of pickles

Chicken Galantine

Onions Apricot chutney

Beef Salad

Beef | paprika | corn | fiery sauce

Sliced Chicken

Pineapple | Paprika | Coriander

Potato Bacon Salad

Onion | pickled cucumber

Lettuce and Marol

Salad Condiments | French, thousand island, blue cheese dressing

Grilled marinated vegetable

Parmesan | marinated olives

Chicken Breast

Tomato olive stew

Trout filet

Dill Sauce

Tomato Rice

Gratin Potatoes

Penne Pasta

Tossed in Tomato sauce

Fresh seasonal marked Vegetable

Live Carving Station

Roasted leg of lamb

Light Garlic red wine sauce

International Cheese Board

Nuts | Grapes

Mini Chocolate Tortino

Vanilla Sauce |

Orange Cake

Fruit Skewer dipped in Chocolate and Cocos

Pomegranate Mousse

Sour cream

Caramel Flan

Whipped Cream

Sliced fruits

Nuts

AMD 20 400