



Menu Four

Menu 4 brings together elegance and variety, offering delicate canapés, fresh salads, and rich stations of Italian, Moroccan, and seafood—crowned with irresistible desserts, it's a feast designed to please every palate.

NAWARA

Cold Canapés

BRESAOLA & RICOTTA POCKETS

Delicate slices of cured beef filled with creamy ricotta cheese.

GOAT CHEESE PISTACHIO BITES

Creamy goat cheese rolled in crushed pistachios.

SAVORY SALMON PROFITEROLE

Light choux pastry filled with smoked salmon ,dill, and a touch of cream.

PINEAPPLE CHICKEN BITE

Tender chicken with sweet pineapple in a golden tart shell.

ZUCCHINI MUSHROOM ROULADE

Grilled zucchini rolled around a savory mushroom purée and sun-dried tomato filling.

Salads

CRUNCHY JAPANESE CRAB SALAD

Fresh lettuce, tender crab meat and cucumber tossed in a zesty sriracha mayo sauce.

SMOKED SALMON SALAD

Arugula leaves and creamy avocado , smoky salmon and crunchy almonds, all drizzled with a luscious honey mustard dressing.

CRANBERRY SALAD

A vibrant mix of crisp lettuce, halloumi cheese, cherry tomatoes, cranberries, and apples, tossed in a balsamic sauce.

CRISPY SHRIMP SALAD

Lettuce, creamy avocado, sweet corn, and red beans topped with crispy potatoes and finished with a creamy sweet chili sauce.

Main Dish

CARVING STATION

GOLDEN ROASTED VEAL LEG

Slow-roasted veal leg with saffron rice and toasted nuts.

BEEF TENDERLOIN

Juicy beef fillet with your choice of mushroom , pepper or dijon mustard sauce, served with seasonal veggies.

ITALIAN STATION

CLASSIC PENNE ARRABBIATA

Penne pasta tossed in a spicy tomato sauce with garlic and chili.

CREAMY FARFALLE PESTO

farfalle pasta tossed in a rich, creamy basil pesto sauce.

CREAMY MUSHROOM RISOTTO

Arborio rice cooked to creamy perfection, simmered with sautéed mushrooms and a touch of Parmesan.

SEAFOOD STATION

MEDITERRANEAN PAELLA

Traditional Spanish Paella with tender chicken, fresh seafood, corn, red beans and saffron rice.

LEMON BUTTER SALMON TORNADO

Rolled salmon glazed with herbs and dijon mustard served with lemon butter sauce and sautéed spinach.

MOROCCAN STATION

CHICKEN PASTILLES

Flaky pastry filled with tender chicken — crispy, savory, and full of flavor.

HERBED VEGETABLE COUSCOUS

Fluffy couscous with fresh herbs and seasonal vegetables.

Dessert

ÉCLAIR BITES

Mini éclairs filled with chocolate, rose, and pistachio creams — a perfect bite of flavor.

SELECTION OF TARTLETS

Crispy tart shells filled with creamy custard and topped with a colorful mix of seasonal fruits

SEASONAL FRUIT PAVLOVA

Crispy meringue topped with whipped cream and your choice of seasonal fruits

SELECTION OF SWEET SHOTS

Choc mud cake , cheese cake , ashtouta and cream brûlée

ASSORTED MACAROONS

A colorful selection of delicate French macaroons — crisp shells with luscious, flavorful fillings in every bite.

BROWNIE & ICE CREAM DUO

Warm brownies with vanilla ice cream, caramel crunch, and toasted almonds.

Price per person: **EGP 4,000** excluding VAT

The above price covers food, cutlery, plates, stations' tables, waiters, and transportation.

Minimum order quantity is 50 pax.



CAIRO

NAWARA

CATERING

Ghada By Nawara

For reservations and more information please contact us on:

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