



# *Vip Menu*

Designed as the ultimate culinary experience, The VIP menu combines grandeur with flavor, offering a journey across Italian, Asian, Mediterranean, and global cuisines. From grazing indulgences to refined mains and dazzling desserts, every detail is crafted to impress.

NAWARA

# *Grazing Table*

## **HONEYCOMB BRIE WHEEL**

Creamy Brie cheese paired with sweet, golden honeycomb

## **BRESAOLA TOWER WITH CORNICHONS**

Layers of cured bresaola and tangy cornichons

## **CREAMY SALMON TART**

Buttery tart filled with smooth cream cheese and topped with delicate smoked salmon

## **SHRIMP COCKTAIL DISPLAY**

Chilled shrimp with cocktail sauce

## **FESTIVE CHEESE ROLL**

Creamy cream cheese rolled in a crunchy pistachio and cranberry crust

## **GOURMET IMPORTED CHEESE SELECTION**

A curated assortment of premium cheeses from around the world

## **CAPRESE COTURE**

Each element shines on its own—silken mozzarella, sun-kissed cherry tomatoes, and vibrant pesto—arranged with grace

## **BREAD AND CRACKERS SELECTION**

An assortment of artisan breads and crispy crackers

# *Salads*

## **ENDIVE & WALNUT SALAD**

Crunchy endive, toasted walnuts, and tangy blue cheese, dressed with a light olive oil vinaigrette

## **EXOTIC MANGO SALAD**

Black rice , mango, basil, green onion, and mixed greens drizzled with sweet balsamic sauce

## **CRANBERRY SALAD**

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

## **DILL-INFUSED ARTICHOKE SALAD**

Artichokes, cornichons, corn and dill in a light vinaigrette

## **RUSTIC TUSCAN SALAD**

Vibrant baby arugula , caramelized bell pepper and kalamata olives topped with Parmesan shavings with a rich balsamic mayo dressing

# *Main Dish*

## **CARVING STATION**

### **FILLET TENDERLOIN**

Juicy beef tenderloin topped with 2 sauces: rich chestnut sauce and prune sauce  
served with sautéed veggies

### **PISTACHIO-CRUSTED RACK OF LAMB**

Tender lamb rack with a pistachio crust, served with roasted potatoes and rosemary  
sauce.

### **GOLDEN ROASTED WHOLE VEAL LEG**

Slow-roasted veal leg with saffron rice and toasted nuts

## **ITALIAN STATION**

### **SPINACH & RICOTTA RAVIOLI**

Homemade ravioli stuffed with creamy ricotta and spinach, served in a rich mushroom  
cappuccino sauce.

### **TRUFFLE CREAM RIGATONI**

Rigatoni in a rich, truffle-infused cream sauce

### **PORCINI RISOTTO**

Creamy porcini mushroom risotto served in a parmesan wheel

### **HERBED CHICKEN PROVENÇAL**

Tender Chicken breasts in a creamy spiced tomato, butter sauce.

### **EGGPLANT PARMIGIANA**

Thin eggplant slices rolled with rich tomato sauce and melted cheese — baked to  
golden perfection.

# *Main Dish*

## **SEAFOOD STATION**

### **DELICATE SEABASS**

Dipped in almond broth sauce finished with capers and served with green rice

### **MEDITERRANEAN PAELLA**

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

### **GRILLED KING SHRIMP**

Grilled jumbo shrimp infused with saffron delivering a golden aroma served over black wild rice

## **ASIAN STATION**

### **STIR FRY TERIYAKI BEEF**

Beef strips in teriyaki glaze and colored pepper

### **SWEET & SOUR CHICKEN**

Tender chicken in a tangy-sweet sauce and colored peppers.

### **CHINESE FRIED RICE**

Wok- tossed rice with veggies, eggs, and soy sauce in classic Chinese style

### **ASIAN VEGGIE NOODLE**

Stir-fried noodles with mixed vegetables and sweet sauce.

## **MEDITERRANEAN STATION**

### **MOROCCAN PIGEON PASTILLES**

Tender pigeon with spiced almonds in crisp filo pastry, finished with cinnamon sugar.

### **CARAMELIZED STUFFED ONIONS**

Slow-roasted onions filled with a savory mix of herbs, rice, and pomegranate molasses

### **GARLIC YOGURT CHICKEN FATTEH**

Layered crispy bread, eggplant, chick peas and chicken with garlicky yogurt, and toasted almonds

# *Dessert*

## **OVEN-FRESH MAA'MOUL**

A warm, syrup-soaked semolina dessert

## **ICE CREAM STATION ( 3 flavors)**

Rose delight

Pistachio mistika

Vanilla crunchy caramel

## **MINI PISTACHIO BITES**

Cream-filled pistachio treats

## **SEASONAL FRUIT PAVLOVA**

Crispy meringue topped with cream and fresh seasonal fruits.

## **ÉCLAIR BITES**

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

## **BERRY MILLE-FEUILLE**

Flaky pastry with pastry cream and seasonal berries.

## **SWEET SHOT COLLECTION**

A trio of mini indulgences — cheesecake, chocolate mud cake, and cream brûlée in elegant shot glasses.

## **PROFITEROLE**

Caramelized chaux pastry filled with Chantilly cream and drizzled with a rich creamy chocolate sauce

Price per person: **EGP 7,250** 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*

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