Kelvin & Amira

August 8, 2078 | 5 PM

SALADS

Macaroni & Cheese Salad

Firmly cooked macaroni with seasonal herbs and a white, creamy cheese coating

Caesar Salad

Firmly cooked macaroni with seasonal herbs and a white, creamy cheese coating

Fresh Garden Salad

Rich leafy vegetables and fruits with light seasoning served with mayonnaise

MAIN COURSES

Roasted Stuffed Peppers

Red bell peppers, stuffed with chopped bits of meat-filling and vegetables.

Lamb With Wine & Herbs

Thick, juicy lamb ribs, seasoned with herbs, and complemented with red wine

Pan Seared Salmon

5 even slices of fresh salmon, served with parsley and lime sauce.

NON-ALCOHOLIC BEVERAGES

Fresh Fruit Juice

Fresh selectable choices of the following: Apple, Melon, Mango, Grapes, and Coconut

Four Seasons Juice

Seasonal fruits freshly squeezed & blended with ice.

Tropical Trio Shake

A fun, fruity concoction of pineapple, mango, orange, & guava.

ENTREES

Caviar & Truffle Toast

Crispy brown truffle toast with a satisfying crunch, topped with fresh caviar.

Buttered Lobster Bites

Crispy brown delectable lobsters with melted butter, parsley, thyme, chives, & lemon.

Spicy, Shish Kebabs

Barbeque pork chops, chicken, tomatoes, and pineapple, grilled to juicy perfection.

DESSERTS

Wedding Cake

The grand dessert for all wedding celebrations. Freshly baked with melted chocolate-filling.

Chocolate Caramel Truffles

Rich, decadent chocolate truffles with almonds & a gooey caramel center.

Blueberry Cheesecake

Rich, creamy cheesecake with a layer of whipped cream and blueberry toppings.

ALCOHOLIC BEVERAGES

Beer

Brahma Beer | Corona | Heineken

Champagne

Chardonnay | Roederer Estate Brut Veuve Clicquot | Laurent-Perrier

Cocktails

Martini | Mojito | Daiquiri

THANK YOU FOR DINING WITH US!

We would like to extend our gratitude to the people, our beloved families and friends, and event organizers, for making this event possible. And for giving us the happiest day of our lives. Have a great evening everyone and enjoy your food.