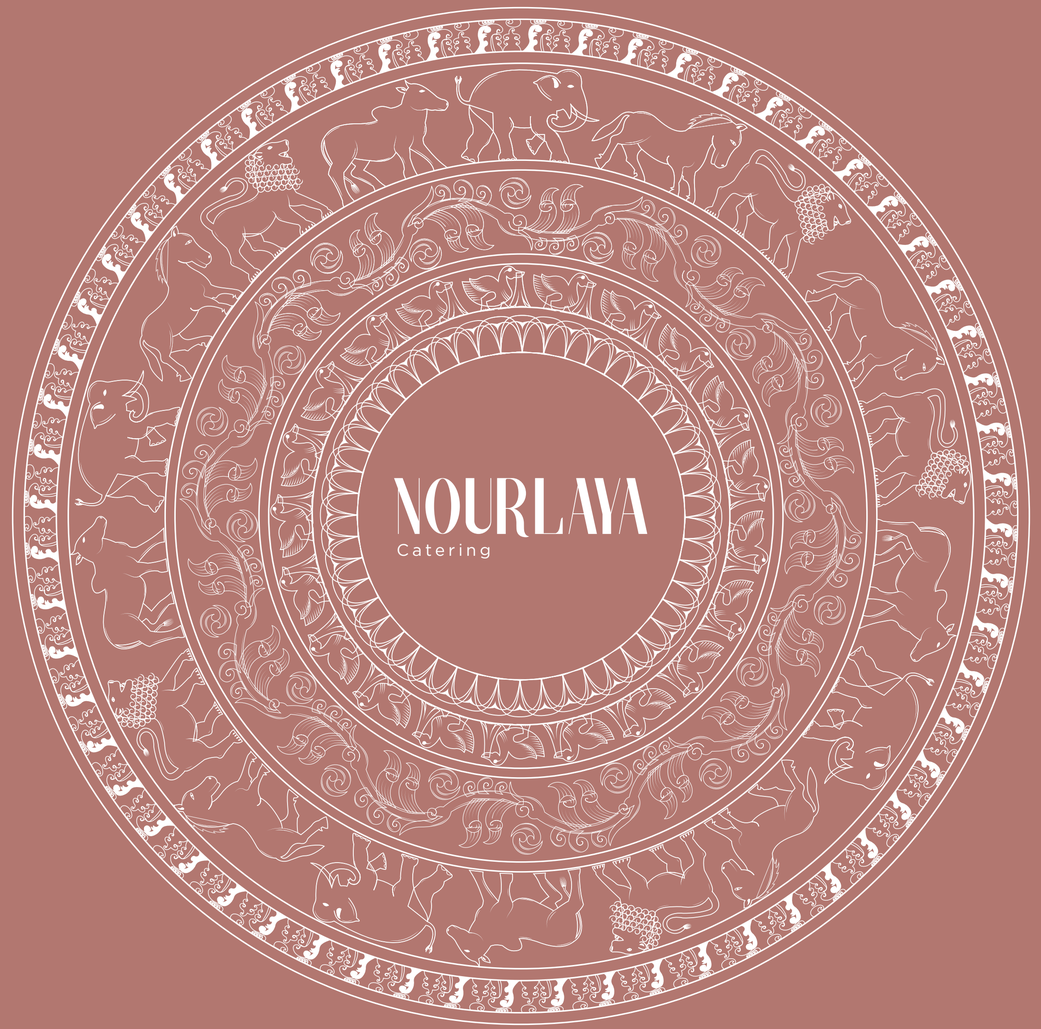
nourlaya



catering



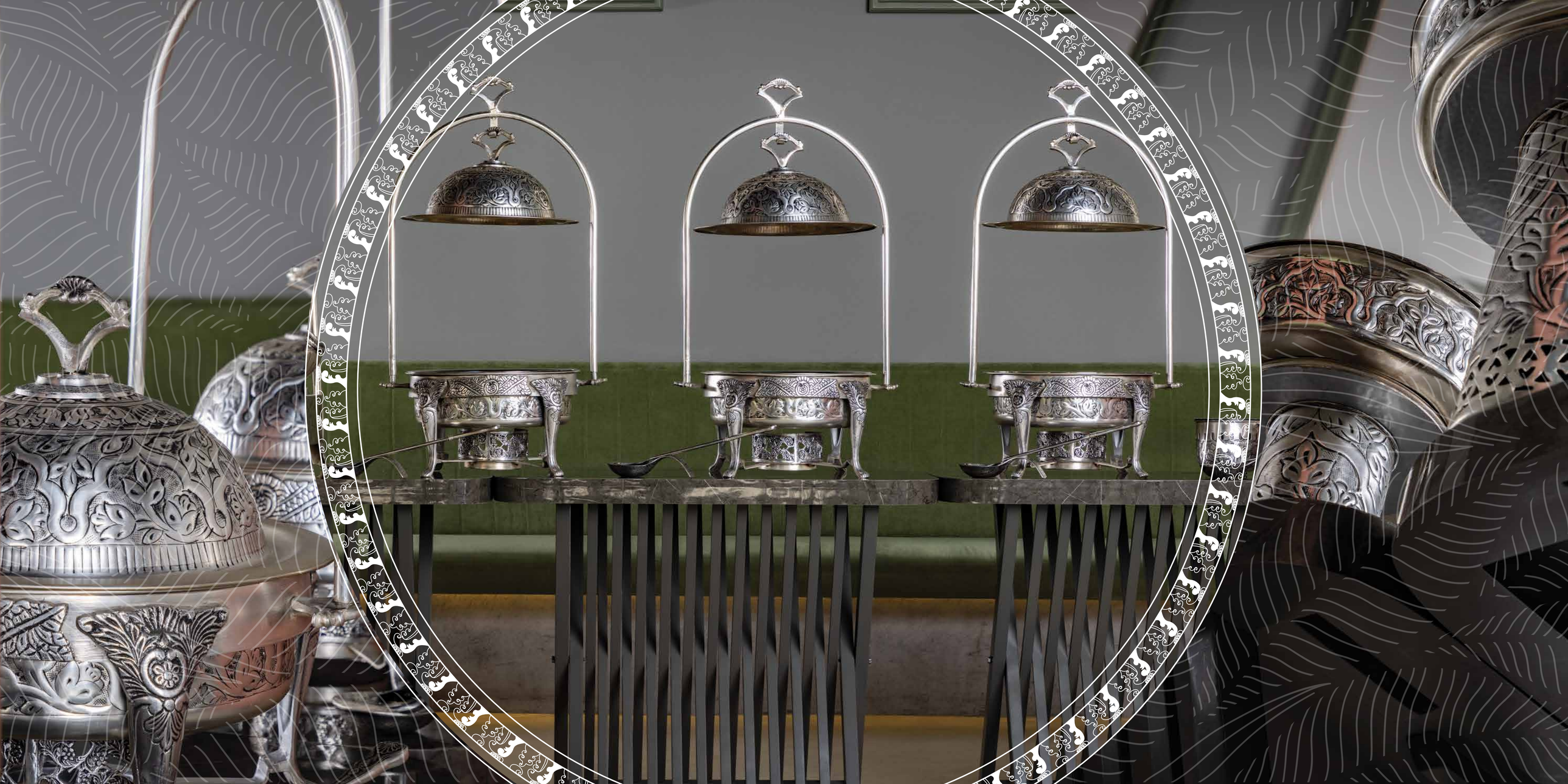
Exceptional Cuisine Outstanding Results

At Nourlaya Catering, we believe that every special occasion deserves a bespoke culinary experience that exceeds expectations. Our team of skilled artisans takes pride in working closely with clients to curate the perfect menu for any occasion, ensuring that every dish is crafted with authenticity and meticulous attention to detail. From elegant weddings to corporate events and everything in between, we strive to create an unforgettable culinary journey that will be talked about for years to come.

Our commitment to creating unforgettable memories extends beyond just the food. We understand that the ambiance and presentation of the event are equally important, which is why we offer a refined presentation that complements the exquisite taste of our dishes. We take pride in our innovative approach to cuisine, always exploring new flavor combinations and cooking techniques to deliver an exceptional dining experience.

Silver Set

For the sophisticated enthusiast





Gold Set

For the ultimate statement





Rose Gold Set

For the connoisseurs of elegance





Set Menus

Let us elevate your next event with an opulent ambiance and an expertly curated menu that will leave a lasting impression on you and your guests.

BUFFET MENU NOURLAYA

QR 220 Per Person (Minimum 20 people)

Salads
- Potato salad in sweet tamarind sauce
- Nourlaya spiced Salad
- Tandoori chicken caeser salad
- Classic salad
- Cucumber raita
- Sweetcorn salad
- Crisp green salad

Appetizers
- Mini samosa

Main Course
- Mix grill
  Chicken tikka, chicken malai kebab, green chicken tikka & gilafi kebab
- Butter chicken masala
- Kheema
- Chicken roll
- Saffron rice
- Tandoori chicken biryani
- Flaky chapati

Dessert
- Gulab jamun
- Fresh fruit salad
- Rasmalai
- Jalebi
- Saffron rice pudding
- Mini sweets

Beverages
- Fresh lemon with mint
- Fresh orange
- Fresh mango juice
- Still water
- Soft drink
- Ceyloni tea
- Karak chai

BUFFET MENU INTERNATIONAL

QR 250 Per Person (Minimum 20 people)

Salads
- Greek salad with lemon vinaigrette
- Caesar salad with honey roasted chicken
- Creamy potato salad with herb mayo dressing
- Italian dressing
- Honey mustard dressing
- Assorted olives
- Arabic pickle

Cold & Hot Arabic Mezzeh
- Hummus
- Warak enab
- Cucumber walnut yoghurt salad
- Tabbouleh bil roman
- Keebeh
- Cheese sambousek
- Spinach fatayer

Main Course
- Arabic mix grill
  Shish tawook, lamb kofta
- Butter chicken masala
- Fried chicken escalope penne with tartar sauce
- Bamya bil laham
- Grill shrimp skewer with lemon butter sauce
- Penne arrabbiata with mushroom and broccoli
- Saffron rice
- Assorted bread
- Lebanese bread

Dessert
- Um Ali Sheraton
- Fresh fruit salad glass
- Rasmalai
- Mini french pastry
- Mini mille feuille
- Classic muhalabia with pistachio

Beverages
- Fresh lemon with Mint
- Fresh orange juice
- Still water
- Soft drink
- Ceyloni tea
- Karak chai

BUFFET MENU NOURLAYA

QR 270 Per Person (Minimum 20 people)

Salads
- Aaloo chaat
- Mesculan salad with feta cheese with orange dressing
- Pasta salad with chili may
- Beetroot salad
- Seasonal green salad bondi raita
- Crisp green salad

Cold & Hot Arabic Mezzeh
- Mini samosa
- Chicken tacos

Main Course
- Mix Grill
  Chicken tikka, chicken malai kebab, green chicken tikka
- Tandoori lamb chops & lamb kofta
- Chicken tikka masala
- Smoke red prawns
- Saffron rice
- Lamb cutlet
- Lamb biryani
- Flaky chapati
- Butter naan

Live Station
- Nourlaya special home-made saffron ice-cream falooda

Desserts
- Um Ali from Sheraton
- Gulab jamun
- Fresh fruit display
- Fresh fruit salad
- Jalebi
- Saffron panacotta
- Bread pudding

Bervereges
- Fresh lemon with mint
- Fresh orange juice,
- Fresh watermelon juice
- Mango lassi
- Still water
- Soft drink
- Ceyloni tea
- Karak chai

BUFFET MENU INTERNATIONAL

QR 300 Per Person (Minimum 20 people)

Salads
- Nourlaya spiced salad
- Buffalo mozzarella caprese
- Dynamite prawns cocktail
- Crisp green salad
  Cucumber, radish, iceberg, lettuce, cherry tomato

Cold & Hot Arabic Mezzeh
- Hummus
- Warak enab
- Cucumber walnut yoghurt salad
- Tabbouleh bil roman
- Keebeh
- Cheese sambousek
- Spinach fatayer

From the bakery
- Selection of bread rolls, french baguette
- Lebanese bread

Soup
- Cream of chicken

Main Course
- Arabic mix grill
  Shish tawook, lamb kofta
- Mix Grill
  Chicke tikka, chicken malai kebab, gilafi kebab
- Butter chicken masala
- Meat balls in tomato sauce
  Dawood basha
- Pasta in pink sauce with chicken and mushroom
- Sikandari raan with biryani
- Saffron rice & roman rice
- Flaky chapati & butter naan

Live Station
- Nourlaya special home-made saffron ice-cream falooda

Dessert
- Um Ali from Sheraton
- Gulab jamun
- Fresh fruit salad-display & fruit Salad
- French pastry
- Rasmalai
- Cinnamon creme brulé
- Saffron & pistachio pannacotta

Beverages
- Mojito
- Fresh lemon with mint
- Fresh watermelon juice
- Fresh orange juice
- Still water
- Sparkling water
- Soft drink
- Ceyloni tea
- Karak chai

Nourlaya Restaurant
Musherib Downtown - Doha, Qatar

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