

Heenat Salma Outdoor Tailored Catering Menu

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مزرعة حيدة سالمة
heenat Salma farm

Farm 280, P.O.Box 90205, Um El Qahab, Shahaniya, Doha, Qatar
@heenatsalma

Heenat Salma Outdoor Tailored Catering Menu

PACKAGE PRICE: 350 QAR (Min 20 PAX)
TABLE SET-UP AND DECORATION: 150 QAR
SERVICE STAFF: 150 QAR/4HRS

Bread

(choose any 4 options from below)

rustic baguette
olive ciabatta
mixed herb sour dough
beetroot ciabatta
oat bread
pumpkin seed bread roll
beetroot ciabatta
mini baguette
multi cereal bread roll
sumac and zaatar epi

Dressings

(choose any 2 options from below)

balsamic vinaigrette
lemon and mustard vinaigrette
date molasses vinaigrette
honey mustard vinaigrette
mint and lemon vinaigrette
tomato reduction vinaigrette

Dips

(choose any 4 options from below)

roasted squash and dill
sundried tomato and olive with labneh
basil hummus
roasted pepper and walnut with honey
shanklish cheese with vegetables
grilled eggplant with tomato and garlic chips
date and labneh
moutabel
chickpea hummus

Salads

(choose any 3 options from below)

rocket and halloumi salad
tomato and nabulsi cheese with basil
farm mixed vegetables with olives and cheese
pickled beetroot salad
Heenat Salma date salad
grilled courgette, tomato, and rocket tahini
quinoa with sundried tomato and orange
fattoush salad

Drawn by A. Al-Mutairi

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Hot appetisers

(choose any 2 options from below)

potato and kholrabi au gratin
kebbeh
chicken mussakhan
mixed mini fattayer
chicken tikka wrap
lamb arayees
cauliflower with tahini and chard pesto

Main course

(choose any 3 options from below)

spatchcocked baby chicken with harra sauce
ginger and kafir lime grilled chicken
with red curry sauce
butter chicken with papadum
sweet chili and olive chicken
lemon grass marinated lamb shank
with herb jus
mixed grill (shish tawok, lamb kebab,
lamb or beef kofta)
rolled lamb shoulder with mushroom sauce
braised lamb with sumac and oregano yoghurt
kibbeh bin laban

Sides

(choose any 2 options from below)

grilled vegetables
vegetable saloona
roasted potato wedges
jeera rice
bukhari rice
vermicelli rice
machboos rice
herb and saffron rice

Desserts

(choose any 4 options from below)

date umm ali
fruit pavlova
honey almond cake
apple pie
zucchini loaf
date loaf
apple tart
beetroot pie
gawa layer cake
raspberry babka
rhubarb cake

Add on tray option

half local lamb with machboos rice or khabsa	_____	(1,200 QAR)
whole local lamb with machboos rice or khabsa	_____	(1,900 QAR)
spatchcocked chicken on freekeh rice	_____	(650 QAR)
mixed grilled sea food with paella	_____	(1,650 QAR)

Drawn by A. Al-Najjar

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About our table settings

The ambiance of our table setting is one of the primary appeals of dining at Heenat Salma Farm: soft, warm lighting envelops the space, casting a charming glow that sets the perfect mood. Every detail, from the furniture to the decor, embraces our commitment to sustainability and authenticity. Crafted from locally sourced, ethically harvested materials such as wood, stone, and plants, our setup resonates with the essence of nature. Handmade wooden furniture, textiles adorned with traditional patterns, and artisanal pottery are thoughtfully placed throughout the event space, infusing every corner with a touch of genuine craftsmanship and a deep connection to our surroundings.

Drawn by A. Al-Masri

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