

OPEN BUFFET LUNCH MENUS (TURKUAZ HALL)

MENU I Anatolian Flavors Menu	MENU II Anatolian Signature Menu	MENU III Anatolian Prestige Menu
BEEF COURSE <ul style="list-style-type: none"> Grilled Turkish Meatballs – Traditional seasoned beef meatballs, grilled to perfection 	BEEF COURSES (2 VARIETIES) <ul style="list-style-type: none"> Mititei Meatballs - <i>Grilled minced meatballs with garlic and spices.</i> Julienne Kebab - <i>Sautéed sliced beef with vegetables</i> 	BEEF COURSES (3 VARIETIES) <ul style="list-style-type: none"> Sautéed Beef – Tender beef with spices Beef Döner - <i>Marinated beef cooked on a vertical rotisserie.</i> Mini Adana Kebab - <i>Spiced minced meat skewers.</i>
CHICKEN COURSE <ul style="list-style-type: none"> Sautéed Chicken - <i>Tender chicken sautéed with mild spices.</i> 	CHICKEN COURSE <ul style="list-style-type: none"> Chicken Fajita - <i>Grilled chicken with peppers and onions.</i> 	CHICKEN & SEAFOOD COURSES (2 VARIETIES) <ul style="list-style-type: none"> Chicken Döner - <i>Marinated chicken cooked on a vertical rotisserie.</i> Grilled Salmon Skewers
VEGETARIAN COURSE <ul style="list-style-type: none"> Vegetable Gratin - <i>Seasonal vegetables baked in a creamy sauce.</i> 	VEGETARIAN COURSE <ul style="list-style-type: none"> Vegetable Gratin - <i>Seasonal vegetables baked in a creamy sauce.</i> 	VEGETARIAN COURSE <ul style="list-style-type: none"> Vegetable Gratin - <i>Seasonal vegetables baked in a creamy sauce.</i>
SIDE DISH <ul style="list-style-type: none"> Butter Rice Pilaf 	SIDE DISHES (2 VARIETIES) <ul style="list-style-type: none"> Butter Rice Pilaf Pasta 	SIDE DISHES (3 VARIETIES) <ul style="list-style-type: none"> Butter Rice Pilaf Bulgur Pilaf Mashed Potatoes
SALADS (2 VARIETIES) <ul style="list-style-type: none"> Selection of Fresh Seasonal Salads 	SALADS (2 VARIETIES) <ul style="list-style-type: none"> Selection of Fresh Seasonal Salads 	SALADS (2 VARIETIES) <ul style="list-style-type: none"> Selection of Fresh Seasonal Salads
DESSERT <ul style="list-style-type: none"> Chef's Selection of Desserts 	APPETIZERS (2 VARIETIES) <ul style="list-style-type: none"> Tarator - <i>Yogurt with walnuts and garlic.</i> Steamed seasonal vegetables 	APPETIZERS (4 VARIETIES) <ul style="list-style-type: none"> Stuffed Meatballs - <i>Bulgur shell filled with minced meat (İçli Köfte)</i> Artichokes in Olive Oil- <i>Mediterranean vegetable dish.</i> Spinach Borani - <i>Spinach with yogurt and garlic.</i> Eggplant with Tahini Yogurt - <i>Roasted eggplant with tahini yogurt.</i>
BEVERAGES <ul style="list-style-type: none"> Soft drinks and juices. 	DESSERTS (2 VARIETIES) <ul style="list-style-type: none"> Selection of desserts. 	DESSERTS (3 VARIETIES) <ul style="list-style-type: none"> Selection of desserts.
BREAD VARIETIES <ul style="list-style-type: none"> Assorted Fresh Breads. 	SEASONAL FRUITS <ul style="list-style-type: none"> Fresh fruits. 	SEASONAL FRUITS <ul style="list-style-type: none"> Fresh fruits.
	BEVERAGES <ul style="list-style-type: none"> Soft drinks and juices. 	BEVERAGES <ul style="list-style-type: none"> Soft drinks and juices.
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Total Price Per Person: 50 USD	Total Price Per Person: 65 USD	Total Price Per Person: 95 USD