

CORPORATE CATERING COLLECTION
JORDAN

PROFESSIONAL HOSPITALITY

Catering Services

Exceptional Catering for Exceptional Events

From the first morning coffee to a memorable business lunch, we bring professional hospitality directly to your event.

RANGE CATERING COLLECTION

Professional hospitality, thoughtfully presented.

A refined catering collection created for the rhythm of modern business gatherings.

From welcoming coffee breaks to generous lunch buffets, every selection supports meetings, conferences, seminars, workshops and corporate events with freshness, reliability and attention to detail.

01

COFFEE BREAK COLLECTIONS

Classic Morning, Rich Morning, Rich Coffee Break and Vegetarian Coffee Break.

02

LUNCH BUFFET COLLECTION

Soups, salad bar, pickles, olives, oriental mezza and international salads.

03

MAIN COURSE COLLECTION

Jordanian, Middle Eastern, international, contemporary, seafood and vegetarian selections.

04

FINISHING STATIONS

Daily pasta, recurring sides, dessert collection and bread station.



Flexible catering collections replace fixed weekly schedules, allowing selections to be curated around each event.

01

MORNING COFFEE BREAK

A fresh and welcoming start to every meeting.

1

CURATED ROTATING SELECTION

Classic Morning

- Plain Croissant
- Cheese Croissant
- Zaatar Croissant
- Chocolate Croissant
- Pineapple Danish
- Strawberry Danish
- Kiwi Danish
- Apple Danish
- Chocolate Muffins
- Vanilla Muffins
- Orange Muffins
- Dry Fruit Muffins
- Coconut Cookies
- Chocolate Chip Cookies
- Chocolate Cookies
- Vanilla Cookies
- Grissini with Zaatar
- Grissini with Paprika
- Salted Grissini

Selections may vary according to the event schedule and availability.



2

MORE SUBSTANTIAL

Rich Morning

A fuller morning selection suited to long meetings, conferences and corporate workshops.



SAVORY HIGHLIGHTS

- Smoked Turkey Sandwich
- Mini Pizza
- Labneh with Pesto Sandwich
- Spinach Fatayer
- Cheese Cheddar Sandwich
- Potato Halfa
- Beef Mortadella with Tomato Sandwich
- Cheese Fatayer

COMPLETING THE COLLECTION

Plus the corresponding pastries, muffins, cookies and grissini from the Morning Coffee Break Collection.

Selections are curated to suit the timing, format and guest profile of the event.

02

RICH COFFEE BREAK

A refined selection of sweet, savory and fresh flavors.

B

BAKERY & PASTRIES

- Plain Croissant
- Cheese Croissant
- Kiwi Danish
- Apple & Raisin Danish
- Black Chocolate Donuts
- Dry Fruit Muffins
- Mini French Pastries
- Assorted Cookies

S

SAVORY BITES

- Cheese Fatayer
- Mini Pizza
- Smoked Salmon Sandwich
- Grilled Vegetable Sandwich

F

FRESH & HEALTHY

- Vegetable Crudité
- Sliced Seasonal Fruits
- Fruit Yogurt
- Roasted Nuts



OPTIONAL ENHANCEMENTS

Additional Selections



Enhance a coffee break with optional items selected according to the requirements of the event.

- Mozzarella & Tomato Skewer
- Grilled Halloumi Bite
- Musakhan Rolls
- Crudité with Basil Dip
- Fresh Fruit Cuts
- Pana Cotta
- Amuse Bouche

Additional items may be selected. Pricing is calculated per piece / per person in JOD.

03

VEGETARIAN COFFEE BREAK

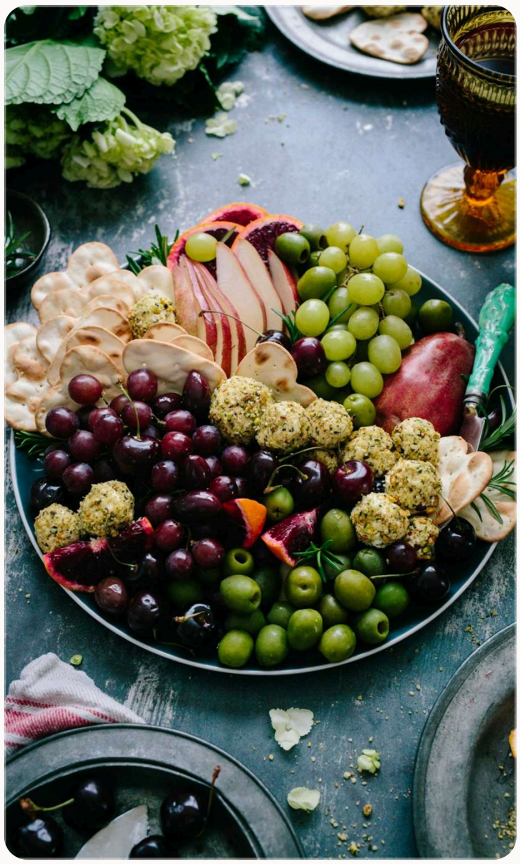
Fresh, balanced and thoughtfully prepared for every guest.

SAVORY SELECTION

- Grilled Vegetable Sandwich
- Spinach Fatayer
- Grissini with Zaatar
- Grissini — Plain

FRESH & LIGHT

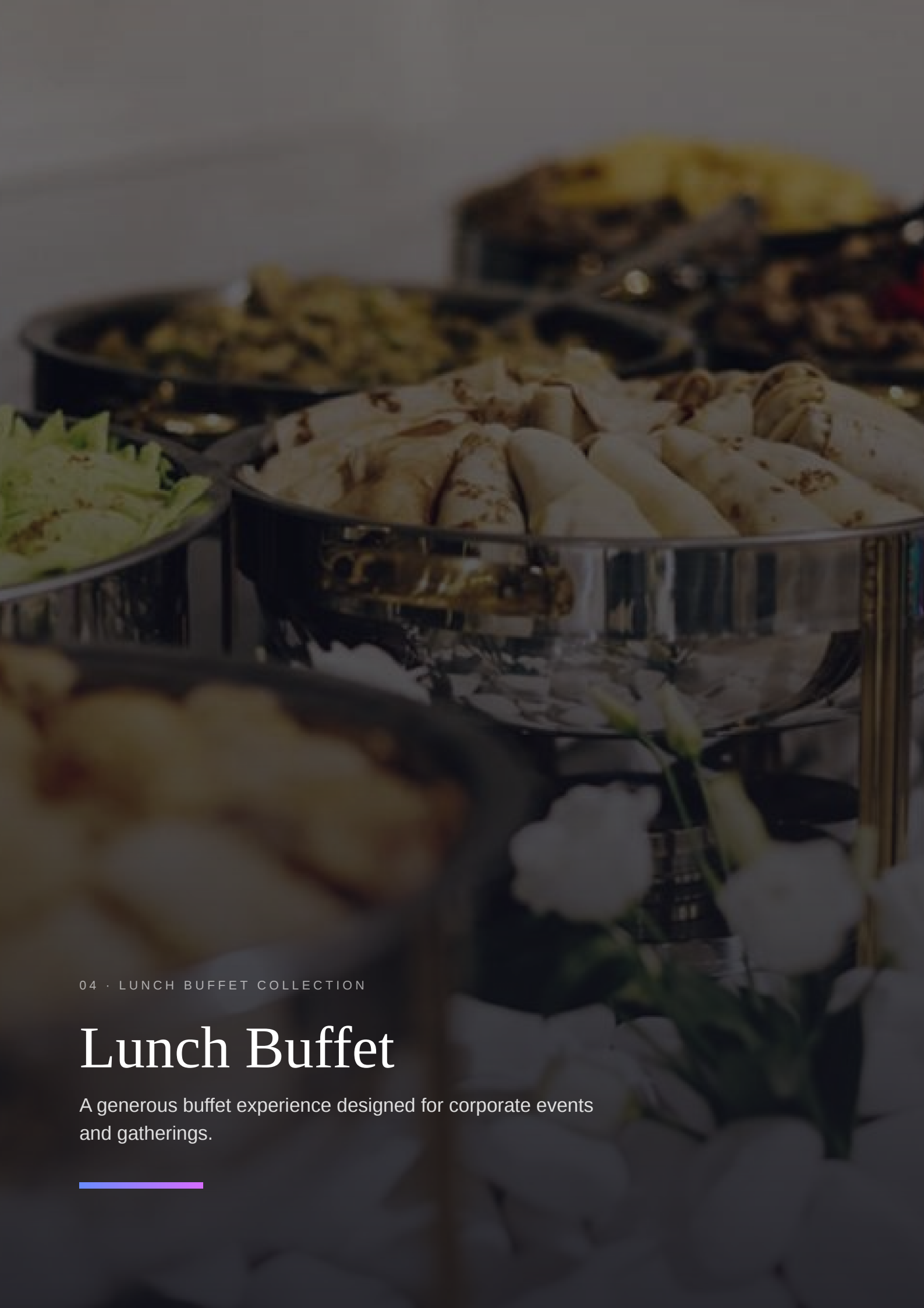
- Vegetable Crudité
- Sliced Seasonal Fruits
- Fruit Yogurt
- Dried Fruits



BEVERAGES

All Coffee Break selections are served with:

- Assorted Teas
- American Coffee
- Two Refreshing Juice Options



04 · LUNCH BUFFET COLLECTION

Lunch Buffet

A generous buffet experience designed for corporate events and gatherings.

Rotating selections, curated for every event.

The buffet offers rotating selections inspired by the supplied menus, allowing Range Event Management to create varied experiences for different events.

SOUPS

- Chicken Cream Soup
- Chicken Freekeh
- Lentil Soup
- Sweet Corn Soup
- Vermicelli Soup
- Vegetable Soup
- Mushroom Soup

SALAD BAR & DRESSINGS

- Lettuce
- Rocca
- Tomato
- Cucumber
- Sweet Pepper
- Carrots
- Croutons
- Vinegar
- Olive Oil
- Balsamic
- Ranch
- French Dressing

Fresh
SALAD COMPONENTS

Varied
ROTATING SOUP CHOICES

Flexible
EVENT-LED CURATION

LUNCH BUFFET · COLD SELECTION

A balanced start to the buffet.

P

PICKLES & OLIVES

- Green Olive
- Black Olive
- Stuffed Olive
- Cucumber
- Turnip
- Jalapeño

O

ORIENTAL MEZZA

- Hummus
- Tabbouleh
- Mutable

I

INTERNATIONAL SALADS

- Pasta Salad
- Potato Salad
- Coleslaw



Jordanian & Middle Eastern Favorites

A generous collection of regional dishes for memorable corporate lunches and gatherings.

- Mandi Rice with Chicken
- Freekeh with Chicken
- Kabsa with Chicken
- Makluba with Chicken
- Ozzie with Chicken
- Sayadieh
- Maftoul
- Shakrea
- Shish Barak
- Musakhan
- Kofta with Tahini
- Kabab Halaby



International & Contemporary Selections



- Biryani Rice with Chicken Masala
- Chicken Curry
- Chicken Sweet & Sour
- Chicken Butter Masala
- Grilled Chicken with Mushroom Sauce
- Morocco Chicken
- Chicken Stir-Fry
- Beef Stroganoff
- Salisbury Steak with Gravy
- Lamb Stew with Okra
- Lamb Stew with Green Beans

International comfort and contemporary flavors expand the buffet collection for diverse corporate guest profiles.

Seafood Selection



- Grilled Fish with Lemon Sauce
- Farid Fish with Herbs
- Grilled Fish with Creamy Sauce
- Spicy Fish
- Mix Seafood with Lemon Sauce
- Mix Seafood with Garlic Sauce

Seafood selections are presented as part of the rotating Lunch Buffet Collection.

06 · VEGETARIAN SELECTION

Thoughtful variety, clearly identified.

- Basmati Rice with Butter
- Vegetables Lasagna
- Roasted Potato with Oregano
- Vegetables Sauté
- Moussaka
- Wedges Potato with Butter
- Corn Flower Frittata
- Spicy Potato with Herbs

- Cannelloni Provencal
- Parmentier Potato with Herbs
- Maftoul
- Potato Belanger
- Koshari
- Spring Roll
- Roasted Potato with Paprika



Vegetarian selections are marked with the Range vegetarian symbol throughout the collection.

Daily Pasta Selection

Two kinds of Italian pasta daily, with vegetarian pasta included.

A recurring selection of accompaniments brings variety, balance and familiar comfort to the lunch buffet.

RECURRING SIDE SELECTIONS

- Roasted Potato with Oregano
- Wedges Potato with Butter
- Spicy Potato with Herbs
- Parmentier Potato with Herbs
- Roasted Potato with Paprika
- Vegetables Sauté



Elegant finales, beautifully served.



- White Chocolate Brownies
- Fruit Jelly
- Strawberry Mousse
- Chocolate Cake
- American Cheesecake
- Umm Ali

A composed dessert collection adds a polished closing note to the lunch buffet.

09 · BREAD STATION

Freshly presented at the buffet.

Arabic Bread

Soft Roll

Focaccia

Roasted Toast

A simple, considered bread selection to accompany the Lunch Buffet Collection.



CORPORATE HOSPITALITY

Designed for the way business gathers.

Professional catering collections for formal, focused and memorable corporate occasions in Jordan.

01

PROFESSIONAL MEETINGS

Welcoming coffee breaks and well-paced business lunches.

02

CONFERENCES

Flexible collections suited to full agendas and varied guest groups.

03

CORPORATE EVENTS

Premium hospitality with a polished, professional presentation.

04

SEMINARS

Refreshment options that complement concentrated sessions.

05

WORKSHOPS

Substantial morning options and rotating lunch selections.

06

BUSINESS GATHERINGS

Thoughtful food choices arranged around guests and schedule.



YOUR EVENT · YOUR GUESTS · YOUR SCHEDULE

Planning your catering collection.

Range Event Management presents catering as a flexible collection—not a fixed Saturday-to-Friday menu—so the service format and food categories can be shaped around each business gathering.

01 · CHOOSE THE FORMAT

Select from Classic Morning, Rich Morning, Rich Coffee Break, Vegetarian Coffee Break or Lunch Buffet.

02 · CURATE BY CATEGORY

Build a balanced experience across bakery, savory, fresh, salads, mains, pasta, sides, desserts and bread.

03 · INCLUDE VEGETARIAN CHOICES

Use the dedicated vegetarian coffee break and lunch buffet selections to provide thoughtful variety.

04 · ADD OPTIONAL ENHANCEMENTS

Additional Coffee Break items may be selected according to event requirements.

SELECTION & AVAILABILITY

Selections may vary according to the event schedule and availability. Additional Coffee Break items may be selected, with pricing calculated per piece / per person in JOD.

Freshness

WELCOMING SELECTIONS

Reliability

PROFESSIONAL HOSPITALITY

Detail

ELEGANT PRESENTATION

CONTACT RANGE

Let's Cater Your Next Event

From intimate business meetings to large conferences, Range Event Management delivers professional catering solutions designed around your event, your guests and your schedule.

CONTACT RANGE

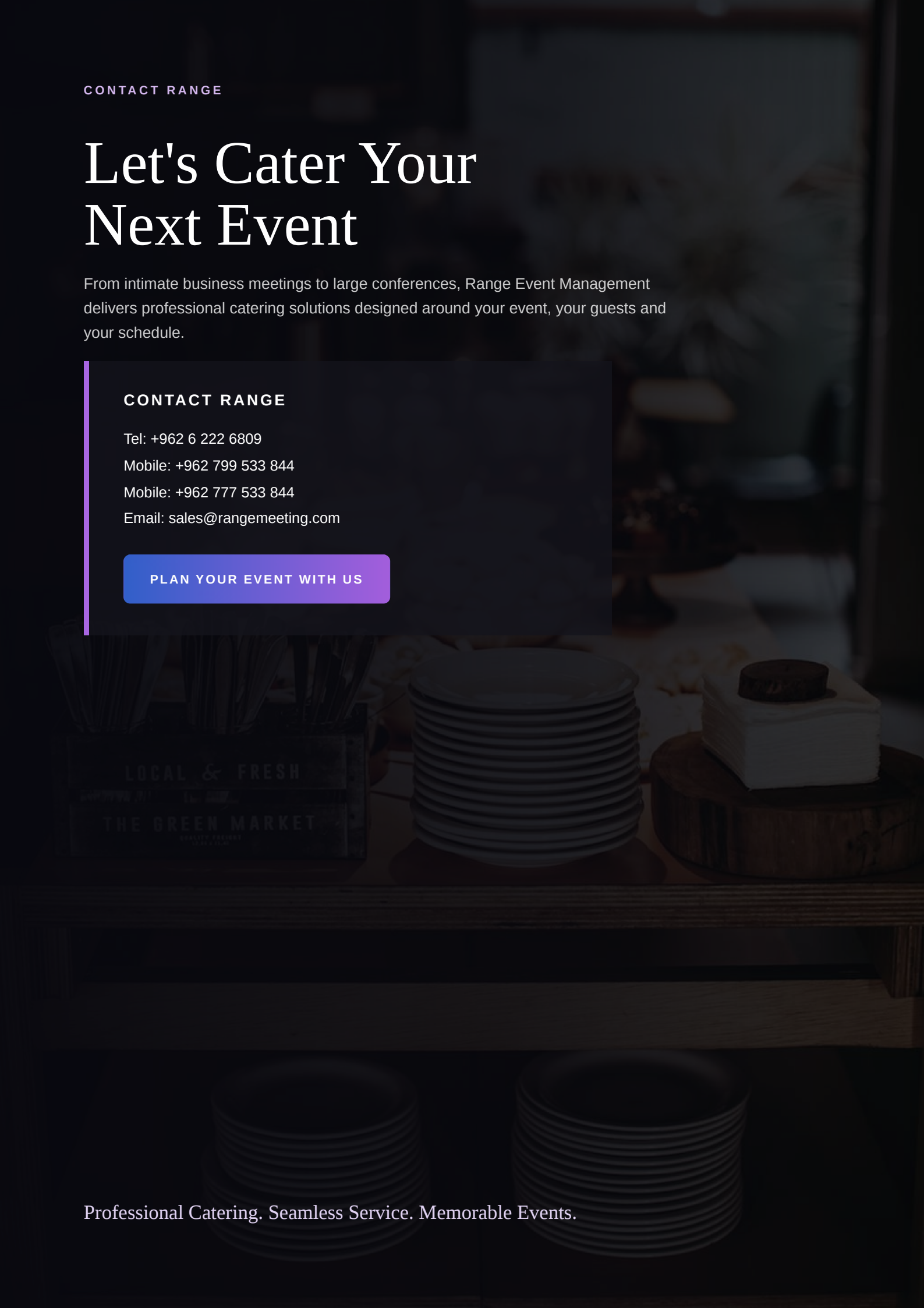
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PLAN YOUR EVENT WITH US



Professional Catering. Seamless Service. Memorable Events.