



EVENTS & WEDDINGS MENU

PASS AROUND HORS D'OEUVRES

Goat cheese & blueberry Crostini
Falafel with green tahini
Vegetable stuffed grape leaves
Seviche cups
Tzatziki cups w/Julienne Vegetables
Spinach boreca bites

Vegetable spring rolls
Israeli cigars
Mini meatballs
Garlic cheese bites- grilled Halloumi
cheese on herbed butter baguette
Beef ala Wellington
Mini croissants

MEDITERANEAN GRAZING TABLE

Hummus w/zatar
Roasted red pepper dip
Tzatziki
Tabouleh
Babaghanoush
Falafel
Grape leaves
Pita chips
Mini Naan Bread
Olives & pickles
Local & Imported Cheese

Breadsticks
Fruits & Nuts
Fig Jam
Dried Fruits
Baby Carrots
Cucumbers
Celery
Cherry Tomatoes
Peppers
Artisian Crackers

SIDE DISHES

Lemon Potatoes
Oven Roasted Vegetables
Mujadarra – Lentil rice topped with
caramelized onions
Saffron Rice
Herb roasted potatoes
Whipped roasted garlic mashed
potatoes
Chef's Vegetables (seasonal) Pasta
and broccoli
Penne a la Vodka
Couscous

DESSERT

Variety of cupcakes, cookies, baklava, halva &
fresh fruits

SMORES STATION

Mini campfires, Chocolate, Marshmallows,
Graham Crackers

APPETIZERS

Falafel with green tahini
Roasted garlic chickpea
salad with cilantro & lemon
Roasted red pepper hummus
w/pita Classic hummus
w/pita
Green olive tapenade
Latkas
Moroccan carrots

Vegetable and rice stuffed
grape leaves Spinach and
feta boreca bites
Vegetable Spring Rolls
Triple Fries – fried
cauliflower, sweet potatoes
and Idaho potatoes

SIGNATURE SALADS

Israeli Salad
Couscous salad
Tahini Salad
Tabouleh
Babaganough
Red cabbage
Chickpea salad

Lentil Salad
Garden Salad
Greek salad
Fattoush Salad
Mediterranean pasta salad
Beet and Goat Cheese Salad
Mango, Cucumber Israeli
Salad

MAIN COURSE

CHICKEN ENTREES

Roasted Chicken w/Sumac onions
Chicken Francese
Chicken Marsala
Chicken Parmesan
Lemon Chicken
Chicken Tajin
Schnitzel

VEGETARIAN, VEGAN

Stuffed Cabbage in roasted garlic
and tomato sauce
Stuffed Peppers slow braised in
Pomodoro sauce
Shakshuka
Eggplant Parmesan
Shepherd's pie (V)
Chickpea Tajin
Vegetarian/Vegan Lasagna

MEAT ENTREES

Shawarma
Beef Bourguignon
Kufta in homemade roasted
pepper and garlic tomato sauce
Bulgarian Meatballs with
cannellini beans
Vodka or Swedish meatballs
Lamb Haneeth

SEAFOOD

Creamy Mushroom Salmon
Forester Salmon Lemon
Garlic Shrimp
Moroccan Striped Bass





PASTA STATION

Penne a la vodka
Pasta primavera
Alfredo pasta
Pesto pasta
Creamy tomato rigatoni
Pasta Bolognese
Creamy gruyere gratin
Cheese tortellini
Spinach and Mushroom Ravioli

MIMOSA STATION

Sparkling wine
Orange Juice
Pineapple Juice
Mango Juice
Fresh Fruit

MAKE YOUR OWN GYRO STATION

Chicken and Lamb gyro meat
with grilled onions
Tzatziki
Pickled Red Cabbage
House salad
Hummus
Grilled Vegetables
Rice
Pickles Gyro Bread
Hot Sauce

TEA AND COFFEE STATION

Colombian roast coffee
Decaffeinated Blend
Premium Tea Selection
Milk, Cream, Almond Milk
Sweeteners
Coffee stirrers
To Go Cups

