



## **MEDITERRANEAN MENU**

Starting at \$35/ per person for Buffet

### **Mediterranean Display**

Assorted Homemade Hummus, Pita Chips, Tabbouleh, Olive Tapenade

### **Stuffed Grape Leaves**

A Delicious Stuffing of Tomatoes, Rice, Onions, and Lemon Juice  
Wrapped in a Grape Leaf, Slowly Braised

### **Seafood Seviche**

A Combination of White Fish, Shrimp, and Scallops, Marinated in Lime  
Juice and Severed in a Cucumber Cup with Chive Sour Cream

### **Spanakopita**

A Greek Combination of Feta Cheese, Spinach, Garlic, and Onions  
Wrapped in Buttery Phyllo Dough

### **Marinated Grilled Lamb Chops**

With Olive Tapenade

## **DINNER**

### **Greek Salad**

Field Greens with Tomatoes, Cucumbers, Red Onions, Black Olives,  
and Feta Cheese, with a Red Wine Vinaigrette

### **Moroccan Beef Stew**

Moroccan Spiced Beef Seared and Braised in Brown Veal Stock and  
Red Wine, over Israeli Cous Cous

### **Lemon Chicken**

Oven Roasted Chicken Marinated in Fresh Herbs, Olive Oil, and Lemon  
Juice

### **Roasted Fingerling Potatoes**

with Capers and Red Onions

### **Sauteed Baby Spinach with Shallots**