APPETIZERS

Black-Eyed Pea Hummus
Soom Tahini, Marinated Black-Eyed Peas, Dried Chilies
Served With Warm Toufayan Pita & Crudité

Eggplant Caviar
Smokey Roasted Eggplant, Fresh Mint
Served With Warm Toufayan Pita & Crudité

Tamarind Barbecue Wings
Green Onion, Buttermilk Dipping Sauce

Lamb Meatballs
Tomato & Pepper Relish, Yogurt Dipping Sauce

Potato & Pea Samosas
Spiced Potato, Peas, Crispy Shell

Exotic Mushroom “Pain Perdu”
Exotic Mushroom Mix, Parmesan Cheese

SALAD COURSE

House Vegetable Salad
Seasonal Vegetables, Tomato, Cucumber, Sweet & Sour Pickles,
Buttermilk Dressing

Kale Salad
Seasonal Fresh Fruit, Onion, Bell Pepper, Almond, Sunflower Seeds,
Sherry Vinaigrette

MAINS

Pan Roasted Fish*
Piperade, Olives, Pimenton

Herb Roasted Chicken
Zucchini Stew, Harissa

Spiced Lamb Leg* (+$3 pp)
Ras El Hanout, Freekeh, Roasted Peppers

Yellow Squash Cavatelli
Calabrian Chili, Sweet Peppers, Green Onion

Vegetable Tagine
Eggplant, Pepper, Mint, Cilantro

DESSERTS

Almond Pound Cake
Lemon, Vanilla Cream

Pistachio Bread Pudding*
Honeycomb, Crème Anglaise

Shole Zard
Saffron Rice Pudding

FOOD PRICING

$85 Per Person | Select 2 Appetizers, 1 Salad Course, 2 Mains, 1 Dessert

BEVERAGE PRICING

HOUSE: $35 Per Person | Wine, Beer & Non-Alcoholic
House Red, White, Rose, Beer, Coffee, Tea, House-Made Soda

*House beer & wine only. Select beers & wines at an additional cost.

NON-ALCOHOLIC: $25 Per Person | Coffee, Tea, House-Made Soda

ADDITIONAL INFORMATION

General
❖ Menu is for food & beverage pricing only.
❖ All dishes can be made halal, additional costs may be incurred.
❖ We are happy to offer additional options to best meet the dietary preferences of your group.

Timeline Notes
❖ To reserve the date we require a deposit at least 60 days in advance of the event. The deposit amount is flexible.
❖ We request final menu options & guest allergies at least 45 days in advance of the event.
❖ A final guest count is required at least 30 days in advance of the event.
❖ Cancellations made within a 30 day window of the event date will not be eligible for a deposit refund.

Descriptions included reflect our current seasonal offering. Ingredients may be substituted by the event date to reflect seasonal changes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.