

A Sampling of Classic Lebanese

Butlered Hors D'Oeuvres

Fatayer Spinach

Flakey Pastry Shell, Spinach, Onions, Pine Nuts and Sumac

Turkish Cheese Rolls

Fresh Lor Cheese blended with Parsley, Sweet Bell Pepper and a bit of Chile in crisp & golden Phyllo

Petite Falafel Bites

Skewered with Radish & Green Onions on a bed of Tahini Sauce

Cocktail Displays

Classic Hommus Bar

Traditional, Spicy & Beet Hommus presented in Petite Martini Glasses, topped with Crumbled Feta, Paprika, EVOO and Pita Crisps

Carving Station

“Kharoof Mehshi”

Whole Leg of Lamb stuffed with Spiced Rice, Tomatoes, Pine Nuts and Mediterranean Herbs

Family Style Dinner

Tabouleh Salad

Parsley, Bulgur, Mint, Tomato, Onion, Lemon Juice, EVOO

Shrimp “Arak”

Infused with Lemon, Garlic & Cilantro Presented Over Saffron Pearled Couscous

Tender Kababs of Grilled Chicken

Peppers, Onions & Tomatoes, Garlic Paste & Tahini Sauce

Grilled Eggplant and Zucchini Rolls, stuffed with Vegetable Rice Pilaf, Tomato Sauce, Yogurt Drizzle and Fresh Mint

Fattoush Salad

*Crisp Bell Peppers, Chopped Tomatoes, Red Onion, Cucumber & Fresh Herbs tossed with Crisp Romaine Leaves
Toasted Pita Chips, Sumac & Pomegranate Molasses Dressing*

Fried Potato Crisps Dusted with Zaatar & Sea Salt

Sweet Endings

Pure Yogurt, Fresh Figs and Honey

Accented with Middle Eastern Pastries, Cookies and Baklawa

*Freshly Brewed Fair Trade, Organic Coffees & Herbal Teas
Local Dairy Cream, Crystalline Sugar, Honey and Lemon Peel*