



## **Flavors of the Mediterranean Menu (Plated Dinner)**

### **Appetizers**

(Choose as Many as You would like Served)

#### **Dolmas**

Handrolled Grape Leaves stuffed with Rice and Marinated in Lemon Juice and Olive Oil

#### **Hummus**

Pureed Garbanzo Beans, Garlic and Ginger blended into a Dip accompanied by Pita Bread

#### **Grilled Kafta**

Mediterranean Spiced Ground Beef Grilled between a Flour Tortilla

#### **Falafel**

Broad Bean Patties, Seasoned and Fried Crispy accompanied by a Tahini Dipping Sauce

#### **Spinach Fatayers**

Delicate Pastry filled with Spinach and Mediterranean Spices, Rolled and Fried Golden Brown

### **Salads**

(Choose one)

#### **Tabouleh Salad**

Finely Chopped Parsley, Green Onion and Tomato tossed with Wheat Bulgur, Lemon and Olive Oil

#### **Fattoush Salad**

Hearts of Romaine, Tomato, Green Onion and Radish finely Chopped and tossed in a Spicy Lemon Salad Dressing and Covered with Crumbles of Toasted Pita Bread

#### **Lubia Salad**

Green Beans and Tomatoes Stewed with Garlic. Served Chilled

### **Entrees**

(Choose three)

#### **Shawarma**

Thinly Sliced Tri-Tip Steak Marinated and Slow Cooked in a Special Blend of Mediterranean Spices and served with Hummus

### **Kousa Mahshu**

Small zucchini Stuffed with seasoned Rice and Beef finished in a Light Tomato Base

### **Kabobs**

Chicken or Steak, cooked to perfection on a skewer with Onion and Bell Peppers. Served with Hummus.

### **Accompaniments**

(Choose a Starch and a Vegetable)

**Roast Potatoes with Coriander**

**Lentils and Rice**

**Saffron Rice**

**Grilled Eggplant**

**Hummus**

### **Dessert**

**Baklava**

Delicate pastry filled with Coconut, Walnuts or Pistachio slowly baked and topped with a Fine Rose Water