



Middle Eastern Cuisine | \$42

(minimum 50 people)

Flat Breads with Hummus and Baba Ganoush,
Sautéed Eggplant with Olive Oil Coriander, Citrus, Garlic and Onions
Served on each table

Choice of 1 Soup

Chick Pea
Green Lentil and Lamb

Choice of 4 Salads:

Cucumber Salad – *Jajik*
Romaine lettuce, cucumber, tomato, onion and pita chip salad – *Fattoush*
Parsley and Crack Wheat - *Tabouleh*
Tomato Salad – *Babini*
Eggplant and Chili Salad – *Selatat Bazinjan Eswed Bel Filfil*
Mixed Fresh Vegetable Salad - *Salatit Khoda Mashakel*

Choice of 2 Starches

Arabian Rice
Saudi Rice – *Aroz*
Roast Potato with Lemon and Coriander – *Batata Bel Lamoun Walcosbara*
Lentil and Rice – *Mujadarra*

Choice of 2 Meats:

Mushroom Chicken – *Dajaj Bil Fitr*
Morrocan Veal Stew
Snapper Fish Served with Tahini Dip
Sliced Leg of Lamb with Yogurt - *Fakhitha Bel Laban*
Lamb Meatballs in a Sesame and Yogurt Mint Dip
Broiled Breast of Chicken in Olive Oil, Lemon and Garlic - *Farareej Mashwi*

Assorted Dessert Selection Custard - *Tatly*, Baklava and Fruit Cocktail with Pistachios

Freshly Brewed Regular and Decaf Coffee with Assorted Specialty Teas