



# MEDITERRANEAN

## STATIONED HORS D'OEUVRES

Crostini Bar | kale pistachio dip, artichoke parmesan dip, tapenade, wild mushrooms, crumbled blue cheese, herb and chili-spiced mozzarella, house-made ricotta, herb goat cheese

## BUFFET DINNER

Baby greens | fennel seed roasted squash, feta cheese, fresh dill, chickpeas, pine nuts, pickled onions, za'atar cucumbers, sliced radish, honey- shallot red wine vinaigrette

Chicken tagine | dried apricots, cilantro, olives, preserved lemon

Aromatic couscous | toasted almonds, ginger, garlic, herbs

Roasted seasonal vegetable platter | Mediterranean salsa verde on the side | Grilled eggplant | herbed yogurt, pickled red onion

*\*Please inquire for pricing*



# MEZZE COCKTAIL PARTY

## STATIONED HORS D'OEUVRES

Mezze Station | assorted house-made dips, seasonal crudité, pickled vegetables, minted feta, dolmas, toasted seasoned pita chips

Worldly cheeses | artisan cheeses, toasted nuts, olives, seasonal jam, crackers, house-made crostini

## PASSED HORS D'OEUVRES

Prosciutto roulades | fig marmalade, goat cheese

Quinoa-lentil cake | spiced yogurt

Basil and lemon shrimp | chilled

Citrus crab | cucumber relish, crispy cups

Filet crostini | blue cheese, balsamic caramelized onions

## PASSED SWEET BITES

Lemon tartlet | toasted meringue

Dark chocolate bark | dried cherry, walnut

*\*Please inquire for pricing*