



Buffet Style Menu

All your food will be placed on a separate table near where your group will be sitting. Once the food is placed on the table your guests can serve themselves at their leisure. Great for groups of 30 or more. (minimum 30 people)

The \$40 menu per person will include:

Sampler plate (hummus, baba ghanoush, tabouli)

1. Organic mixed green salad with apple, spiced almonds and blue cheese
OR
Baby spinach salad with roasted tomatoes, pancetta and goat cheese.

2. Zhoug marinated shrimp with spicy tomato jam
OR
Roasted Halibut, Manila Clams, Cranberry Beans, Cherry Tomatoes
OR
Roasted Salmon, Gulf Prawn and English Pea Risotto, Shellfish Reduction

3. Chicken with almond-pomegranate sauce
OR
Lamb kefta with pine nuts and tahini.
OR
Brasied short rib, Medjool Dates, Twice baked potatoes, Cinnamon Sauce

The \$45 menu per person will include:

Sampler plate (hummus, baba ghanoush, tabouli).

Pita crisps with zatar and lebni

Spanish cheese plate with cabrales, etorki, manchego and idiazabal.

In addition choose one item from each of the following lines:

1. Organic mixed green salad with apple, spiced almonds and blue cheese
OR
Baby spinach salad with roasted tomatoes, pancetta and goat cheese.
OR
Organic roasted beet salad, haloumi cheese, cara cara orange vinaigrette



2. Zhoug marinated shrimp with spicy tomato jam
OR
Roasted Halibut, Manila Clams, Cranberry Beans, Cherry Tomatoes
OR
Roasted Salmon, Gulf Prawn and English Pea Risotto, Shellfish Reduction

3. Chicken with almond and pomegranate sauce
OR
Lamb kefta with pine nuts and tahini.
OR
Grilled vegetable b'stilla with goat cheese
OR
Brasied short rib, Medjool Dates, Twice baked potatoes, Cinnamon Sauce

4. Double chocolate cake with pistachio rose ice cream
OR
Ricotta Stuffed Crepes with a Honey Tangerine Coulis
OR
Bittersweet Chocolate Mousse, Strawberries, Whipped Cream.

The \$55 menu per person will include:**

House marinated olives
Sampler plate (hummus, baba ghanoush, tabouli)
Pita crisps with zatar and lebni
Spanish cheese plate with cabrales Etorki Manchego and idiazabal

In addition choose two items from each of the following lines:

1. Organic mixed green salad with apple, spiced almonds and blue cheese
OR
Baby spinach salad with roasted tomatoes, pancetta and goat cheese.
OR
Organic roasted beet salad, haloumi cheese, cara cara orange vinaigrette
OR
Bruschetta with Herbed Ricotta, artichokes, and basil



2. Zhoug marinated shrimp with spicy tomato jam

OR

Roasted Halibut, Manila Clams, Cranberry Beans, Cherry Tomatoes

OR

Roasted Salmon, Gulf Prawn and English Pea Risotto, Shellfish Reduction

3. Chicken with almond and pomegranate sauce

OR

Lamb kefta with pine nuts and tahini.

OR

Grilled hanger steak with harissa and sautéed spinach.

OR

Grilled vegetable b'stilla with goat cheese

OR

Brasied short rib, Medjool Dates, Twice baked potatoes, Cinnamon Sauce

4. Double chocolate cake with pistachio rose ice cream

OR

Ricotta Stuffed Crepes with a Honey Tangerine Coulis

OR

Bittersweet Chocolate Mousse, Strawberries, Whipped Cream.

***Available with the \$55 Menu ONLY you can add a Champagne toast and chocolate covered strawberries for you and your guest for additional \$5 per person (usually \$11)*