



### **Seated Family Style Menu**

This option is designed as more of a traditional dinner. Your guests will all be seated at the same time and eat together. Served Family style. Vegetarian options available.

Great for groups of 30 or less.

#### **Menu Suggestion:**

*Instead of getting each person's individual order you can split the order so your group can try all the different flavors our food has to offer.*

#### **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 sauteed 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)*