



# Mediterranean Feast



## Passed Hors d'Oeuvres

### Chicken Bastilla

Phyllo Filled with Chicken, Toasted Almonds & Cinnamon

### Grilled Figs

Filled with Gorgonzola & Candied Pistachios

### Potato Pastels

Phyllo Triangles Filled with Spiced Baked Potato  
Topped with Red Pepper Pinjur



## Table Appetizers

### Sambusac

Crescent Shaped Pastry  
Caramelized Onions & Garbanzo Beans

### Grilled Eggplant Salad

Fresh Oregano & Tahini Dressing

### Zucchini Rolls

Filled with Bulghar, Bing Cherries & Toasted Pecans



## **Plated First Course**

### **Summer Tomato Trio**

Tomato Tart Tatin

Chilled Roasted Pepper & Tomato Gazpacho

Micro Greens Salad with Heirloom Tomatoes

**Artisanal Bread**



## **Family Style Entrée**

### **Marinated Lamb Chops**

Chickpeas, Green Lentils & Preserved Lemons

### **Provincial Herbed Halibut**

On a Bed of Toasted Israeli Couscous

Nicoise Olive Jus & Pesto Beurre Blanc



## **Dessert Buffet**

### **Semi-Freddo Nougat**

Crunchy Hazelnut & Almond Meringue

### **Marzipan Cigar**

Quince Marmalade & Spiced Honey

### **Red Berry Salad**

Raspberry Sorbet, Vanilla Ice Cream & Meringue Kisses

### **Lemon Tartlet**

Topped with Red Currant Clusters

### **Halva Parfait**

**Housemade Cookies and Sweets**

**Fresh Roasted Organic Coffee**

**Selection of Organic Tea**