

Choose from a variety of fun themes for your events.

Mediterranean Rim

Couscous Royale

Moroccan Lamb Stew, Cumin Meatballs,
Chicken Drummie, & Merguez Sausage
served with Couscous, Harissa and Onion Confit
Seven Vegetable Couscous Available (Vegan)

Paëlla

Saffron Infused Rice with Fish, Clams, Shrimp
Mussels, Merguez and Chicken Drumsticks

Brochette

Grilled Pesto Chicken, Tapenade Lamb, Herbed Beef and Marinated Vegetable Brochette
with Sauces for Dipping

Carving Station

Rosemary Leg of Lamb
with Roasted Fingerling Potato
Filet of Beef
with Potato & Leek Gratin

Mezzé

Carrot & Ginger Salad, Lentil, Sweet Potato, & Green Olive Salad
Fruited Tabouleh, Hummus, Tzatziki, Lebanese Cucumber Salad
Spinakopita, & Falafel, Whole Wheat Pita

Aïoli

Choice of Poached Salmon, Monkfish, or Ahi Tuna
Fennel, Carrots, Green Beans, Leeks, Baby Artichokes,
Sun Dried Tomatoes, & Hard Boiled Eggs
Roasted Garlic & Harissa Sauce

French Rustique

Bouche à la Reine

Puff Pastry filled with Chicken, Scallops, Salmon
Mushroom or Sautéed Spinach
with Béchamel Sauce or Mornay Sauce

Savory Tarts

Braised Leek & Gruyere
Goat Cheese & Pistachio
Roasted Garlic, Pinenuts, & Parmesan
Spinach & Feta Purse, Ham & Gruyere and Wild Mushroom Chausson

Fromage from Around the World

Variety of Goat, Sheep and Cow Farmstead Cheeses
*Adorned with Fresh & Dried Fruits, Nuts, House-made Jams
& Crusty Fresh Bread*

Charcuterie

Proscuitto di Parma, Redondo Serrano, Italian Speck, Salami, Coppa, & Braesola
Additional Options of Terrines Available: Duck & Peppercorn, Rabbit & Pistachio,
Goose Rillettes, Pork Rillettes, & Foie Gras with Port Aspic
with Cornichons, Dijon Mustard, Butter, & Crusty Fresh Bread

Dessert Station

Assortment of Seasonal Pastries:
Seasonal Berry Tart, Chocolate Raspberry Layer Cake,
Seasonal Panacotta, Eclairs, Financiers, Rustic Tart Fines,
Macarons & Salted Caramel Truffles