

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