



MENU

PASSED HORS D' OEUVRES

MINI SALMON CAKES with HARISSA AIOLI
CROSTINI with EGGPLANT CAPONATA
ASSORTED WARM and FLAKY BOUREKAS
MINI QUINOA CAKES with TOMATO-GINGER JAM
LAMBSICKLES with a BALSAMIC GLAZE

Assorted Skewers

CLEMENTINE MARINATED CHICKEN
POMEGRANATE GLAZED SALMON
GRILLED VEGETABLES

STATIONARY APPETIZERS

FATTOUSH SALAD (NO FETA)
SPICY FENNEL SALAD

Mezze Platter

DOLMAS, GRILLED PEPPERS, EGGPLANT, ARTICHOKE HEARTS,
BOWLS OF FAVA BEAN PUREE, HOUSE MADE HUMMUS,
BABAGHANOUSH, PITA CHIPS

FARMER'S MARKET CRUDITES with NON DAIRY DIPPING SAUCES

WHOLE WHITE FISH, SMOKED SALMON,
WHITE ANCHOVIES, TROUT, PICKLED HERRING
with ASSORTED MINI RYES and CRACKERS

DESSERT

NON DAIRY MOUSSE, COCONUT MACAROONS, and
STRAWBERRIES DIPPED IN DARK CHOCOLATE