



Moroccan-themed Dinner
140 Guests

I came to Casablanca for the Waters

Stationary Hors d'oeuvre

Moroccan Carrot Salad

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Eggplant Salad

•

Tomato & Pepper Salad

•

Marinated Olives

•

Hummus

•

Eggplant Yogurt dip

•

Yogurt-Cucumber dip

•

Spanakopita

•

*assorted Pita, Pita Crisps
and flatbreads*

Butlered Hors d'oeuvre

Seared Tuna Ceviche
in porcelain spoons

Steak Frites
on small square plates

Caprese Skewers
with Balsamic syrup

Sautéed Fois Gras
on Brioche Toast



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*with Sea Salt
and Port drizzle*

Sake-glazed Black Cod

*on Wonton Crisp
with Wasabi aioli*

Buffet Dinner

Roast Chicken

*with Olives
and preserved Lemons*

Lamb Tagine

Steamed Couscous

Basteeya

*Cornish Game Hen Pie
with Cinnamon and
dusted with Confectioner's Sugar*

Roast Leg of Lamb

Honey-Orange glaze

Escalare

with Charmoula

Harrisa

*traditional Moroccan chili paste,
on the side*

Salad of Radiccio and Boston Lettuces

*with stuffed Olives, Cheese,
Grape Tomatoes, and Artichokes,
garnished with crisped Capers*



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Thin, Grilled Crisps

*Parsley, Olive Oil and Garlic
and Sumac crisps*

Dessert Buffet

Baklava

Handmade Fruit Jellies

Chocolate and Raspberry Macaroons

Capogiro Gelatis

Pistaccio Lemon Cake

**Orange Slices
with Fresh Mint
and Rosewater**

Moroccan Mint Tea

**Custom-blended Regular & Decaffeinated Coffee
Assorted Regular, Decaffeinated and Herbal Teas**