

PRIVATE EVENT
MOROCCAN BUFFET

HORS D'OEUVRE
STATIONARY

Mezze Platter

smoked paprika hummus • stuffed grape leaves
Moroccan carrots • baba ghanoush
tzatziki • marinated halloumi

BUFFET DINNER

Lamb Tagine

Root Vegetable Tagine • chick peas • harissa

Steamed Couscous

Roasted Cod • chermoula

B' stilla • almonds

Ratatouille

white bean • basil oil
frisée • barrel-aged vinaigrette

Harissa

Grilled Pita

DESSERT

Baklava

Moroccan Almond Macaroons

Palmiers

Fresh Fruit Platter

persimmons • pineapple
strawberries • honey syrup

COFFEE & TEA

Mint Tea

Moroccan Coffee



feast
your eyes
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CATERING