



IN-HOUSE PARTY MENU – MIDDLE EASTERN

APPETIZER

Falafel

This high-fiber, vegetarian delicacy is a mixture of chickpeas, fava beans and herbs with a sesame-tahini sauce.

DIP

Hummus

A puree of chickpeas, sesame seed butter, fresh garlic, olive oil and fresh lemon juice.

SALAD

Tabuli

This Mediterranean classic combines chopped parsley, bulgur wheat, onions, cucumbers, fresh mint and diced tomatoes. Tossed with our “house” seasonings, extra virgin olive oil and fresh lemon juice.

ENTRÉE

Baked Kibbe Platter

A baked fusion of ground beef, pine nuts**, sautéed onions, bulgher wheat and flavorful spices. Served with Mediterranean Vegetables and Basmati Rice.

Lamb Kabob

Select lamb cuts broiled over an open fire. Served with roasted pepper, Mediterranean Vegetables and Vermicelli Pilaf**.

Combination Plate

Enjoy a variety of delicious vegetarian treats from the Mediterranean. Hummus, Tabuli, stuffed Grape Leaves, Falafel, Yogurt-Cucumber dip**, Baba Ganosh and Athens Fries.

DESSERT

Baklava

DRINKS

Soda, Iced Tea & Coffee

\$36.95 + Tax and 19% Gratuity

ALLERGY ALERT **Some of our dishes contain walnuts**, pine nuts**, pistachios** and/or almonds**. Our Pesto Sauce contains a combination of pine nuts** and almonds**.