



Wedding Menus

Cocktail Hour Passed Apps

Dolma Grape Leaves Vegetarian stuffed with Rice & Herbs

Lebanese Kibbeh Meatballs and Cucumber Yogurt Dip

Chicken Cilicia Mini Fillos Stuffed with Cinnamon Spiced Chicken, Garbanzo, & Currants

Spinach & Feta Mini Fillos Grecian Spanikopita stuffed with Feta & Spinach

Mini Falafel Garbanzo Fritters with vegan Tahini Dip

Levant Sandwiches Flat Levantine Bread with Herbed Cream Cheese, Cabbage & Hearts of Romaine

Fillo Wrapped Saffron Shrimp with a Spicy Tahini Dip

Caprese Skewers with Tomato, Basil, & Mozzarella

Goat Cheese & Walnut Stuffed Dates

Salmon Cakes with Spicy Tahini Dip

~ *Crustini* ~

Goat Cheese & Olive Tapenade

Tomato Mozzarella & Basil

Mediterranean Meza Buffet Dinner Reception

Buffet Sides:

Hummos Garbanzo Bean & Garlic Dip (Regular or Roasted Red Pepper)

Baba Ghanoush Roasted Eggplant & Garlic Dip

Tabuleh Parsley, Tomato, & Cracked Wheat Salad

Djajiki Cucumber, Yogurt, and Garlic Dip

Harisa Tomato, Walnut, & Roasted Red Pepper Dip

Armenian Tomato Salad with Feta & Olives, served with Herb Brushed Pita Chips

Armenian Potato Salad Vinaigrette Potato Salad, with Mint & Lemon

Dolma Grape Leaves Vegetarian stuffed with Rice & Herbs

Levant Sandwiches Flat Levantine Bread with Herbed Cream Cheese, Tomato, Hearts of Romaine

Chicken Cilicia Fillos Stuffed with Cinnamon Spiced Chicken, Toasted Almonds, and Currants

Spinach & Feta Fillos Grecian Spanikopita stuffed with Feta & Spinach

Rice Pilaf Saffron Pilaf with Cinnamon, Currants, Garbanzo Beans

Buffet Entrees:

Chicken Pomegranate Drumsticks Baked in Pomegranate Sauce

Lamb Lule Local Grassfed Lamb Meatballs in Tomato Onion Sauce

Salmon Kebabs Marinated in Dill Tomato White Wine Sauce

Pan Roasted Vegetables with Organic Tofu

Chicken Kebabs Skewers of Marinated Chicken Grilled with Bell Peppers & Onion

Veggie Kebabs Skewers of Marinated Fresh Seasonal Veggies (vegan)

Pricing:

~ Wedding Meza 10 Items ~

Your Choice of 2 Passed Appetizers, 6 Buffet Sides, & Choice of 2 Hot Entrees

\$32 Per Person

~ Wedding Meza 11 Items ~

Your Choice of 2 Passed Appetizers, 6 Buffet Sides, & Choice of 3 Hot Entrees

\$36 Per Person

~ Wedding Meza 12 Items ~

Your Choice of 2 Passed Appetizers, 6 Buffet Sides, & Choice of 4 Hot Entrees

\$40 Per Person

Additional Options *(Please inquire for quote)*

Beef Kefta Kebabs *Lean Ground Beef Meatballs skewered with Bell Pepper & Onion*

Beef Kebabs *Tri-Tip Beef Kebabs Marinated in Red Wine & Herbs*

Salmon Kebabs *Marinated in Tomato, Dill, & White Wine*

Lamb Moussaka *Traditional Lamb Casserole with Herbed Bechamel*

Vegetarian Moussaka *Mushroom, Walnut, Eggplant Casserole with Herbed Bechamel*

Salmon Filets *Served Cold with Aoili*

Roasted Leg of Lamb *with Roasted Vegetables*

Rentals – Ask for a quote. Full rentals are available including tableware, linens, glassware, tables, chairs, heaters, barware, & coffee service. We partner with Classic Party Rentals. Their full rental catalogue is available at classicpartyrentals.com.

Servers & Bartenders - \$30 per hour with a 5 Hour Minimum

Manager Booking - \$50 per hour with a 5 Hour Minimum

Chef Booking - \$40 per hour with a 5 Hour Minimum

Tables & Chairs – Ask for quote – size and style dependent

For a more expansive list of rentals, including decorations, please call and speak with one of our Catering Managers.

Prices Subject to Change based on availability and requirements of the event.

Beverage Service

Standard Hosted Bar Service includes wine & beer, mineral water, soft drinks, ice, ABC license, garnish, setup, and breakdown. Prices may vary based on specific event details. One bar setup per 100 guests. Additional Bar Setups are available at \$300.

Prices subject to Change. Minimum order \$1000 or 100 guests

Premium Level Beer & Wine Service

Choice of Beers: Anchor Steam, Stella Artois, Mythos Greek Lager, Almaza Lebanese Pilsner

Wine: Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet. Champagne: Sparkling California Brut

3 Hours – Wine/Beer/Soda \$18 per person

4 hours – Wine/ Beer/ Soda \$20 per person

