



SAVOR • CELEBRATE • REPEAT

Moroccan Buffet

(minimum 10 people)

Salads

(all included)

Zaalouk - Roasted Eggplant Dip

Marinated Olives - Green olives/ zaatar/ crushed peppers/ garlic/ preserved lemon/ olive oil
Cured black olives/ harissa/ garlic/ olive oil

Moroccan Tomato Salad - Fresh tomatoes/ cucumbers/ red onions/ fresh herbs/ olive oil/ lemon juice

Entrees

(please choose two)

Chicken Tagine - Braised chicken/ preserved lemons/ pitted olives/ saffron/ fresh coriander/ olive oil

Fish Tagine - Traditional chermoula marinade/ heirloom tomatoes/ sliced potatoes

Chicken Bastilla - Baked brick pastry, filled with shredded chicken/ eggs/ coriander/ onions/ lemon

Couscous - Semolina grains/ mixed vegetables/ fresh broth

Lamb Tagine - Slow braised lamb shanks/ prunes/ almonds/ sesame seeds/ stewed cinnamon onions

Saffiani

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Sweets

(all included)

“M'henchā” - Delicate almond paste wrapped in honey syrup soaked filo pastry finished with toasted almonds

“Ghriyba” - Traditional almond cookies with rose water