

GLOBAL MENUS

Minimum 10 Persons

Includes Homemade Rolls and Sweet Butter and a Dessert Platter

MOROCCAN (1) \$35.00 pp

- Grilled Lamb Kabobs with Moroccan Tomato Jam
- Red Snapper with Chermoula (Almond and Fresh Herb Sauce)
- Briks: Olive, Sundried Tomato, Potato and Almond Turnovers
- Tunisian Cous Cous Salad with Cucumbers, Tomatoes, Olives, Parsley and Mint
- Chopped Salad with Feta, Fava Beans and Scallions

MOROCCAN (2) \$30.00 pp

- Saffron Chicken with Apricots, Raisins and Herbs
- Boneless Trout Stuffed with Vegetables, Almonds and Herbs
- Eggplant with Moroccan Tomato Jam
- Apricot Cous Cous and Rice Salad
- Cucumber and Tomato Salad

MIDDLE EASTERN (1) \$28.00 pp

- Chicken Kabobs with Mushrooms, Peppers and Onions
- Falafel Balls with Tahini
- Spanikopita
- Hummus, Baba Ghanouj with Flavored Pitas
- Israeli Salad – Cucumbers, Tomatoes and peppers
- Fava Bean and Rice Salad

MIDDLE EASTERN (2) \$26.00 pp

- Tilapia Topped with Tomato, Onion and Cilantro Salad
- Skewered Moroccan Spiced Beef with Tomato Jam
- Spicy Eggplant Salad
- Toasted Israeli Cous Cous Salad with Chick Peas, Dried Apricots and Dill
- Cucumbers, Scallions, Radishes, Dill and Parsley

CARIBBEAN (1) \$25.00 pp

- Jamaican Jerk Chicken
- Jamaican Beef Patties
- Coconut Rice with Peas
- Fried Cassava with Garlic Sauce
- Chopped Salad

CARIBBEAN (2) \$29.00 pp

- Curried Chicken
- Creole Fish
- Rice and Pigeon Peas
- Sweet Plantains
- Chopped Salad

HAWAIIAN (1) \$29.00 pp

- Luau Barbecued Ribs
- Sweet and Sour Hawaiian Chicken
- Crisp Vegetable Spring Rolls
- Basmati Rice Salad Toasted Macadamia Nuts and Mango
- Mesclun Salad with Avocado, Papaya, Peppers; Soy Sesame Ginger Vinaigrette

LATIN (1) \$30.00 pp

- Grilled Lime Chicken with Peach Habanero Salsa
- Grilled Skirt Steak with Chimichurri
- Yucca with Garlic Sauce
- Yellow Rice
- Stewed Red Beans with Cilantro
- Spicy Eggplant Salad
- Toasted Israeli Cous Cous Salad with Chick Peas, Dried Apricots and Dill
- Cucumbers, Scallions, Radishes, Dill and Parsley

LATIN (2) \$28.00 pp

- Cuban Style Roast Pork Topped with Sautéed Onions
- Lime Garlic Oven Roasted Chicken
- Sweet Plantains
- Cuban Style Black Beans
- Yellow Rice

AMERICAN (1) \$28.00 pp

- Baked Sirloin Meatloaf with Gravy
- Roast Lemon Herb Chicken (On the bone)
- Roasted Garlic Mashed Potatoes
- Tomato Onion Salad
- Grilled and Roasted Seasonal Vegetable Platter

AMERICAN (2) \$40.00 pp

- Orange Citrus Glazed Salmon Fillet
- Sliced Filet Mignon with Sautéed Mushrooms Mushroom
- Mesclun Salad with Grilled Pears, Goat Cheese, Toasted Pecans, Sundried Cherries
- Roasted Red Bliss Potatoes with Fresh Rosemary
- Grilled Asparagus with Lemon Zest and Shallot Oil

AMERICAN (3) \$40.00 pp

- Jumbo Coconut Shrimp
- Grilled NY Strip Steak
- Classic Home fried Potatoes
- Tomato and Onion Salad
- Green Bean, Sweet Corn and Pepper Salad