



## Sample Moroccan Menu

### Located on the Tables

An assortment of Olives

Roasted Pistachios

Spicy Fried Eggplant Dip

Bissara (a broad bean) with Harissa

Hot Humus

Kesra; Moroccan breads & flatbreads

### First Course Served- brought out individual fancy trays

Moroccan Carrots Salad

Tomato, Onion and Bell Peppers (Matbouha) Salad

Potato and Harissa Salad

Merguez Sausage bites

Spiced Lentil and Aubergine Soup in a Shot Glass

### On a Buffet

Assorted Breads

Lamb and Phylo cigars

Duck B'stillas

Mini Tunisian Fish Cakes

Traditional Couscous

Roasted Pumpkin, Squash and Sweet Potatoes with Raisins and Prunes

Saffron Rice

Okra and Tomatoes

Lamb Chops dabbled with Dijon glaze and fennel

Chicken and Apricots, with Saffron and Honey and sesame seeds.

Kefta Tajine, sautéed meatballs in a garlic tomato sauce

Almond Crusted Trout

### Dessert Buffet

Dried Fruit and Nuts Platter.

Fresh Seasonal and Exotic Fruits

Orange and Date Salad

Cinnamon with Almonds and Honey Rice Pudding

Assorted Moroccan pastries, cakes and cookies

Mint Tea

French Coffee