



### **Appetizers**

This option is designed more as a snack than a full meal. Please be aware that this menu option is most appropriate for cocktailing. The food will be served in bite size portions.

**\$35 menu per person**

Enjoy a tasting of Seven items from the Appetizer List below

**\$45 menu per person**

Enjoy a tasting of Ten items on the Appetizer List below

**\$55 menu per person\*\***

Enjoy a tasting of All items on the Appetizer List below and  
Our House Marinated Olives

*\*\*Available with the \$55 Menu ONLY you can add a Champagne toast and chocolate covered strawberries for you and your guest for additional \$5 per person (usually \$11)*

### **Appetizer List**

- Sampler plate (hummus, baba ghanoush, tabouli)
- Bruschetta with herbed ricotta, artichokes, and basil
- Vegetarian stuffed grape leaves or cabbage
- Zhoug marinated shrimp with spicy tomato jam
- Lamb kefta with pine nuts and tahini
- Grilled vegetable b'stilla with goat cheese
- Fried sumac-dusted calamari, red onions and lemon with aioli
- Chicken skewer with almond-pomegranate sauce
- Tabil crusted pork loin skewer with romesco sauce
- Herbed beef tenderloin skewers with Anchovy, Capers, and Watercress Salsa
- Summer vegetable skewers with tahini sauce
- Goat cheese stuffed dates