

exclusive
event
catering

Themed Dinner Menu

Mediterranean Sample Menu

\$60.00 per guest (minimum 30 people)

meals are served to the centre of the tables and shared among guests

Mezze Platter

Baba Ghannouj - eggplant dip
Hommos - chickpea dip
Chili garlic mushrooms
Zatoun - olives
Grilled zucchini
-served with pita bread

Salads

Megadurra- seasoned lentil and caramelised onion
Capreses- layered eggplant, tomato and basil
Skordalia- beetroot with goats cheese
Tabbouleh

Hot Dishes

Lahm ajeen- lamb filo fingers
Kibbeh- ground lamb and burghul
Garlic baked chicken with vegetable cous cous
Habas verdes en salsa de tomato- green beans in
tomato sauce
Lemon and coriander baked lamb
Cauliflower fritters

Dessert

Baklava- pastry layer with nuts, honey and lemon
Halvas fourno- semolina lemon cake
Mahallabia- almond cream rice pudding
-seasonal sliced fruit
-freshly brewed coffee, decaf, hot chocolate and tea
infusions