

CANAPÉS

Passed Hors d'oeuvres

*Minimum of 25 pieces per order
Offered as tray passed or plated display
Priced per piece, food minimums apply*

INDIVIDUAL COLD ITEMS

Caprese Skewers \$4 vegan gf

Fresh Mozzarella, Heirloom Tomatoes, Basil & Balsamic Reduction

Crudité Shooters \$3 vg gf

Fresh cut Vegetables in our house fermented Dill Crème Fraiche

Shrimp Shooters \$5 gf

Chilled tail-on Shrimp with our Signature Cocktail Sauce

Tuna Tartare \$6 gf

With a Moroccan Vinaigrette

Wagyu Tenderloin Tartare \$8

Assorted Moroccan Canapés \$4

Shakshuka, Olive Tapenade, Tzatziki, Tahini

Anti-Pasto \$4 gf

Marinated Salami, Tomatoes, Olives and Mozzarella on skewers

Fruit Kebabs \$4 gf vg

Honey glazed Fresh Fruit

Tomato Bruschetta \$3 vegan

Garlic, Basil & Tomato on Crostini

Seared Wagyu Tenderloin \$8 gf

Assorted Mini Desserts 4

*Vegan and gf options available upon
request*

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INDIVIDUAL WARM ITEMS

Mini Zaalouk & Muffuletta Sliders \$5
Baked Eggplant Discs, Tabouleh and Harissa

Mini Wagyu Butter Burgers \$5

Vegan Meatball Sliders \$5

Mini Lamb Cigars \$6

Kefta Meatball Skewers \$6

Shrimp Lollipops \$5
With Sweet Chili Sauce

Moroccan Tempura Cauliflower bites \$2

Empanadas \$4
Flaky, fried & delicious Chicken or Beef pastries with Chimichurri

Lemon Harissa Chicken Skewers \$5 gf
*Sweet, Sour & a little spicy.
Chicken Skewers glazed in our Honey Lemon Harissa*

Marinated Lamb Lollipops \$7 gf

BOARDS & PLATTERS

*Recommended for (6-10 Small) (12-18 Med) (20-25 Large)
Please inquire about dietary restrictions*

Artisan Cheese & Fruit Board

\$75 Small | \$150 Med | \$200 Large

*Domestic and Imported Cheeses, Fruit
Chutney, Wildflower Honey, Seasonal Fruit, Crackers & Crostini*

Charcuterie Board

\$100 Small | \$200 Med | \$250 Large

*Domestic and Imported Meats, House-Pickled Vegetables, Mustards,
Root Vegetables & Crostini*

Charcuterie & Artisan Cheese Board

\$100 Small | \$200 Med | \$250 Large

*Domestic and Imported Meats & Cheeses, Fruit Chutney, Wildflower Honey, Seasonal
Fruit, House-pickled Vegetables, Mustards, Root Vegetables, Crackers & Crostini*

Fruit & Berries

\$65 Small | \$90 Med | \$150 Large

*Beautiful Fresh Fruits, Melons & Berries, Local Wildflower Honey,
Yogurt Dip*

Taste of Morocco

\$50 Small | \$80 Med | \$150 Large

Flat breads, Hummus, Shakshuka, Moroccan Olives, Tzatziki, Tahini Dip

Vegetable Crudit 

\$40 Small | \$75 Med | \$125 Large

*Fresh Garden Vegetables, Gremolata & Dill Veggie Dip, Vegan Herb Dressing, Grilled
Flatbreads*

Sicilian Pasta & Antipasto

\$100 Small | \$200 Med | \$250 Large

*A variety of chilled Pasta and Antipasto Salads, Shaved Veggies, Cold Cuts, Olives,
Pesto, Fresh Mozzarella & House Made Pickles*