

THREE COURSE PLATED LUNCH

Three Course Plated Lunch

45 per guest | Plated Lunches Include:

*Family-Style Mother Dough Bakery Breads with Local Creamery Butter,
Folly Coffee Regular & Decaf and Wesley Andrews Hot & Iced Tea
Please inquire about dietary restrictions*

First Course

Choice of one Salad

Tabouleh Salad
Vegan

**Winter Greens & Moroccan
Carrot Salad**
Orange Blossom Vinaigrette
and Candied Carrots

Second Course

Choice of up to two Entrees

Spaghetti, Mussels & Clams
Charmoula Pesto

Harissa Prime Rib Kebab
over Couscous Salad

Meshwi Chicken
Half Chicken in Moroccan
Spices, grilled and charred in its
sauces, with Potato Pastelles

Grandma's Salmon & Chickpeas

Third Course

Choice of one Dessert

Date and Almond Cigar
With Cinnamon Chantilly

Crème Brule
The Classic

Chocolate Espresso Martini Cake
Vegan

*Pre-ordered selections required one week prior.
Intended for 30- 45 Minutes of continuous service.*

FIVE COURSE PLATED DINNER

Five Course Plated Dinner

79 per guest | Plated Dinners Include:

*Family-Style Mother Dough Bakery Breads with Local Creamery Butter,
Folly Coffee Regular & Decaf and Wesley Andrews Hot & Iced Tea
Please inquire about dietary restrictions*

Amuse Bouche

Artistically Crafted Appetizer Compliments of
the Chef

Second Course

Choice of one cup of Soup

Moroccan Harira
Vegan

Soup of the Season

Lobster Bisque

Third Course

Choice of one small Salad

**Winter Greens & Moroccan
Carrot Salad**
Orange Blossom Vinaigrette and
Candied Carrots

Local Greens
Fennel, Radicchio,
Seasonal Fruit, EVOO &
Lemon

Tabouleh Salad
Vegan

Fourth Course

Choice of up to three Entrees

Spaghetti Aux Fruits De Mer
Charmoula and Seasonal
Seafood

**Grandma's Salmon &
Chickpeas**

Beef Shoulder Tagine-style
Elephant Garlic, Almonds
& Dates

Gorgonzola Gnocchi
Wild Mushrooms, Seasonal
Vegetables & Herb Gorgonzola
Cream Sauce

Wagyu Beef Tenderloin
Over Green Charmoula
Couscous

Meshwi Chicken
Half Chicken in Moroccan
Spices, grilled and charred
in its sauces, with Potato
Pastelles

Fifth Course

Choice of one Dessert

Date and Almond Cigar with Cinnamon Chantilly
Chocolate Espresso Martini Cake Vegan
Macaron filled with Vanilla Cream and Framboise Coulis

4 Course Plated Dinner available excluding soup or salad course, 69.00 per guest

Pre-ordered selections required one week prior.