



MEDITERRANEAN BUFFET

\$42.95 PER PERSON

23% Service Charge & Sales Tax

COLD STARTERS & SALAD TABLE

Choose Two

Greek Village Salad (Horiatiki)

Tomatoes, cucumbers, red onions, kalamata olives, and feta with oregano and olive oil

Tabbouleh

Bulgur wheat, parsley, mint, tomatoes, green onion, and lemon dressing

Marinated Olives and Artichokes

With herbs, garlic, and citrus zest

Hummus

Classic, roasted red pepper served with pit chips and vegetable crudité

Dolmas (Stuffed Grape Leaves) VG

Filled with herbed rice and lemon

WARM APPETIZERS

Choose Two

Spanakopita

Flaky phyllo pastries filled with spinach, feta, and herbs

Falafel Balls

Crispy chickpea fritters served with tahini sauce

Patatas Bravas

Spanish- style crispy potatoes with spicy tomato sauce and aioli

Grilled Halal Chicken Skewers

Served warm with lemon and herbs

ENTRÉE BUFFET & SIDES

Proteins

Choose Two

Chicken Souvlaki

Marinated in lemon, garlic, and oregano. Served with tzatziki

Moroccan Lamb Tagine

Braised lamb with apricots, almonds, and warm spices

Mediterranean Baked Fish

White fish fillets baked with tomato, olives, capers, garlic, and fresh herbs

Stuffed Bell Peppers (VG/V)

Filled with spiced rice, chickpeas, and vegetables

Sides

Choose Two

Lebanese Rice Pilaf

Ratatouille (French Provençal-style stewed vegetables)

Roasted Zucchini with herb butter

Herbed Couscous with dried fruits

Warm Pita Bread & Garlic Flatbread



MEDITERRANEAN BUFFET

CONTINUED

MEDITERRANEAN DESSERT TABLE

Choose Two

Baklava

Layers of phyllo, walnuts, and
honey syrup

Mini Cannoli

With ricotta filling, chocolate chips,
and candied orange peel

Tiramisu (Italian-style)

Espresso-soaked ladyfingers
layered with mascarpone
cream and cocoa

Fresh Fruit Platter

Grapes, figs, pomegranate seeds, melon, and citrus
slices