



Hors d'oeuvres

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| Artichoke dip Made with garlic and freshly grated Romano | \$2.00 |
| Assorted cold canapés | \$1.75 |
| Baba Ghannouj Eggplant pâté brought to you from the land of the pharaohs, served with pita bread | \$2.25 |
| Boursin cheese log Rolled in crushed walnuts, served with crackers and sliced baguettes | \$2.00 |
| Casbah style salad Fire roasted bell peppers and eggplant tossed with tomatoes, onions and olive oil | \$4.00 |
| Cheese plate Domestic and imported cheeses, served with assorted crackers and sliced baguettes | \$4.00 |
| Crudités of fresh vegetables Choice of ranch or blue cheese dip | \$3.00 |
| Curried chicken salad tartlet With raisins and toasted almonds | \$3.00 |
| Fresh fruit display Seasonal fruits including assorted melons, pineapple, strawberries, grapes, etc. | \$4.00 |
| Fresh halibut ceviche Marinated in lemon & lime juice, tossed with Spanish & Greek olives, Fresh tomatoes, bell peppers, mushrooms & avocado | \$4.00 |
| Fresh Hawaiian poke Served with wonton cracker | \$5.00 |
| Guacamole Guacamole, feta cheese and salsa crisp tortilla chips | \$2.00 |
| Hummus Garbanzo bean and tahini paste dip | \$1.75 |
| Salmon mousse en croûte | \$3.00 |

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| Shrimp cocktail | \$2.00 |
| Fresh lemon and zesty cocktail sauce | |
| Smoked salmon pinwheels | \$4.00 |
| Smoked salmon, red onions, capers, whipped cream cheese wrapped in a tortilla | |
| Tsatsiki dip | \$1.75 |
| Yogurt, cucumber and garlic | |
| Artichoke fondue | \$3.00 |
| Served with tortilla chips and sliced baguettes | |
| Asparagus crêpes | \$2.50 |
| Fresh asparagus tips rolled in a crêpe and served with Mornay sauce | |
| Bastilla (Moroccan style chicken pie) | \$2.50 |
| Chicken, saffron and almonds, layered and baked in filo dough | |
| Brie in puff pastry | \$3.00 |
| With caramelized onions and raspberry | |
| BBQ meatballs | \$2.00 |
| Chicken & pineapple bites | \$3.75 |
| Orange ginger sauce | |
| Crab meat filled mushroom caps | \$3.00 |
| Topped with Mornay sauce | |
| Curried vegetables filled mushrooms | \$2.50 |
| Raita sauce | |
| Curried vegetable samosas | \$2.50 |
| Served with chutney | |
| Dolmades | \$1.50 |
| Stuffed grape vine leaves with rice & herbs wrapped in sliced tomato; served with a yogurt mint sauce | |
| Falafels | \$1.35 |
| Chickpea fritters served with tahini sauce | |
| Grilled Alaskan scallop | \$3.00 |
| With Beurre blanc on toasted point | |
| Grilled shrimp | \$3.00 |

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| Saffron Aioli | |
| Kibbi | \$1.75 |
| Cracked bulgur wheat and ground lamb served with tahini sauce | |
| Lamb bites | \$2.00 |
| Grilled to perfection | |
| Lamb medallion sandwich | \$4.00 |
| Miniature challah bread | |
| Lebanese style meatballs (Kefta) | \$2.50 |
| Lamb meatballs served with yogurt mint sauce | |
| Merguez and cheese puff | \$2.50 |
| Lamb chorizo and Swiss cheese | |
| Moroccan meatballs | \$2.00 |
| Cooked in saffron & tomato sauce | |
| Moules provençales | \$2.50 |
| Fresh mussels cooked in wine, brandy broth with tomatoes | |
| Oyster Rockefeller | \$3.00 |
| Baked with spinach, Pernod and parmesan cheese | |
| Palak paneer | \$2.25 |
| Indian style curried spinach and cheese | |
| Spanakopita | \$2.50 |
| Layers of spinach and feta cheese baked in filo dough | |
| Shrimp boureks | \$3.50 |
| Algerian style eggrolls | |
| Spicy buffalo wings | \$1.75 |
| Spinach con queso | \$2.00 |
| Zesty spinach, cheese and herbs served with crackers and sliced baguettes | |
| Three cheeses quesadillas | \$2.50 |
| Served with salsa | |
| Tunisian rockfish meatball | \$2.25 |
| Spicy tomato sauce | |