



MEDITERRANEAN MENU



APPETIZERS

Hummus & Tzatziki Platter

Three flavors of hummus: Red Bell Pepper, Classic Tahini & Kalamata Olive & Tzatziki Dip, served with baked pita chips

Dolma Platter

Grape leaves stuffed with rice, herbs, lemon & spices

Spanakopita

Traditional Greek Spinach Pie Served with Tzatziki and Pomegranate Walnut dipping sauces

Roasted Tomato & Ricotta Crostini

Garlic-toasted bread topped with roasted tomato, ricotta cheese & basil

ENTRÉES

Mediterranean Chicken Breast

Marinated, grilled boneless chicken breast tossed with vegetables, fresh mint, lemon & feta cheese

Slow Roasted Lamb

Slow roasted leg of lamb, braised in a garlic, cumin, coriander & smoked paprika sauce; served with Mint Pesto

Shrimp Skewer

Juicy shrimp marinated in olive oil, garlic, basil, red chili flakes & parsley

SIDES

Roasted Herb Potatoes

Roasted potatoes tossed in rosemary, thyme, garlic & olive oil served with green onion yogurt dipping sauce

Grilled Vegetable

Eggplant, Red Pepper, Red Onion, Zucchini, Yellow Squash & Mushroom

Persian Herb Rice

Traditional Persian rice dish - Basmati rice with
fenugreek, dill,
green onion & parsley

