

exclusive  
event  
catering

*Themed Dinner Menu*

**Mediterranean Sample Menu**

**\$60.00 per guest** (minimum 30 people)

meals are served to the centre of the tables and shared among guests

**Mezze Platter**

Baba Ghannouj - eggplant dip  
Hommos - chickpea dip  
Chili garlic mushrooms  
Zatoun - olives  
Grilled zucchini  
-served with pita bread

**Salads**

Megadurra- seasoned lentil and caramelised onion  
Capreses- layered eggplant, tomato and basil  
Skordalia- beetroot with goats cheese  
Tabbouleh

**Hot Dishes**

Lahm ajeen- lamb filo fingers  
Kibbeh- ground lamb and burghul  
Garlic baked chicken with vegetable cous cous  
Habas verdes en salsa de tomato- green beans in  
tomato sauce  
Lemon and coriander baked lamb  
Cauliflower fritters

**Dessert**

Baklava- pastry layer with nuts, honey and lemon  
Halvas fourno- semolina lemon cake  
Mahallabia- almond cream rice pudding  
-seasonal sliced fruit  
-freshly brewed coffee, decaf, hot chocolate and tea  
infusions