









## International Buffet- Morocco

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

**All Moroccan meals are served with flat bread.**

<b>Entrée</b> (Choose 1)	Lunch	Dinner
<b>‡ Kimroun Bil Tamatem (Shrimp in Spicy Tomato Sauce)</b> – Large shrimp cooked in a spicy tomatoes sauce with garlic, cilantro and saffron. ....	\$11.00	\$17.75
<b>Djaj Bil Assal (Chicken with Caramelized Baby Onions and Honey)</b> – Chicken pieces based with onions, saffron, cinnamon and honey and served with sweet caramelized pearl onions. ....	\$9.00	\$14.50
<b>Djaj Bil Tmar (Chicken with Dates)</b> – Braised spiced chicken in a sauce sweetened with dates. ....	\$9.00	\$14.50
<b>Tagine Djaj Bi Zaytoun Wal Hamid (Tagine of Chicken with Preserved Lemon and Olives)</b> - The best known Moroccan chicken dish. This is dish is prepared in a special covered pan called a Tagine which helps keep the dish moist and the chicken tender. ....	\$10.00	\$16.00
<b>Kefta Kebab (Ground Meat Kebab)</b> – Large, broiled kebobs of specially seasoned lamb (2 per person). ....	\$10.00	\$16.00
<b>Tagine Bil Bouawid (Tagine of Lamb with Carmalized Baby Onions and Pears)</b> – As with the tagine of chicken above, the meat in this dish is meltingly tender and succulent. Here the sweetness of the pear helps offset the richness of the lamb. ....	\$11.00	\$17.75
<b>Tagine Bil Mashmash (Tagine of Lamb with Apricots)</b> – As above, but made with dried apricots to give it a sweet-tart flavor. ....	\$11.00	\$17.75

### **Appetizers and Sides** (Lunch Choose 3; Dinner Choose 5)

-  Kesksou L'Hodra (Couscous with Vegetables) – Couscous pasta with peas. Served at room temperature.
-  B'Stilla Triangles– Spiced shredded chicken in phyllo dough sprinkled with cinnamon, ground almonds and sugar.
-  Vegetable Dip Trio: Three spiced dips that go great with flat bread: Sweet Tomato Puree (Matesha Masia), Bell Pepper Pruee (Slada Fel'la) and Zucchini Puree with Baby Plum Tomatoes (Slada Bil Gharaa Wal Tamatem). Served cold.
-  Zaalouk (Mashed Eggplant and Tomato Salad) – Richly spiced mashed baked eggplant with tomatoes and olives. Served Cold
-  Khiar Bil Na'na (Grated Cucumber and Mint Salad) – Wonderfully refreshing mixture of cucumber, lemon, orange blossom water and mint. Served Cold
-  Slada Batata Bil Zaytoun (Potato and Olive Salad) – Red potatoes, sweet onions and black olives tossed with a lemony spiced dressing. Served Cold
-  Jazar Bil Kamoun Wal Toum (Carrot Salad with Cumin and Garlic) – Carrots sticks marinated with garlic, cumin, olive oil and lemon. Served cold.
-  Jazar Bil Na'na (Carrots with Garlic and Mint) – Carrots cooked with mint, garlic and olive oil. Served warm.

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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## 🍇 International Buffet- Morocco, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

### Appetizers and Sides (continued from previous page)

- 🍇 Slata Bortokal Bil Zaytoun (Orange, Olive and Onion Salad) – *A delicious and unique salad dressed with argan oil, a very rare oil used exclusively in Moroccan salads.*
- 🍇 † Slada Felfla Bil Tamatem Wal Tofah (Roasted Pepper, Tomato and Apple Salad) – *Roasted red bell peppers and sautéed onions with apples in garlic-chili dressing.*
- 🍇 Felfla Wal Humma Wa Jban (Roasted Peppers with Chickpeas and Fresh Goat Cheese) – *Roasted red bell peppers and fresh goat cheese tossed in a lemon and oregano dressing.*
- 🍇 Slada Batata Halwa (Sweet Potato Salad) – *Sautéed onions and sweet potatoes with green olives, preserved lemon, cumin, ginger and olive oil. Served at room temperature.*
- 🍇 Batata Bil Bisbas (Potatoes with Celery and Fennel) – *Quartered potatoes, sweet fennel and celery dressed with olive oil, mint and basil.*
- 🍇 Salkh Bil Hamid Wal Zaytoun (Spinach Salad with Preserved Lemon and Olives) – *Cooked spinach tossed with preserved lemons and olives. Served cold.*
- 🍇 Hummas (Chickek Peas with Saffron) – *Not the chickpea spread of Greece but whole chickpeas cooked with spices and saffron. Served warm.*
- 🍇 Harira (Chickpea and Lentil Soup) – *Rich soup made with chickpeas, lentils, vegetables, a little lamb and lots herbs and spices.*
- 🍇 Bassara (Cream of Dried Fava Bean Soup Garlic and Mint) – *A thick soup made with pureed fava beans and lots of garlic. Carrots cooked with mint, garlic and olive oil. Served warm.*

### Dessert

<b>Kesksou Seffa (Sweet Couscous)</b> – <i>Sweet couscous mixed with raisins and almonds and sprinkled with cinnamon sugar .....</i>	\$2.00	\$2.00
<b>Briwat (Moroccan Baklava)</b> – <i>Phyllo pastries filled with your choice of Almond Orange Blossom, Walnuts Orange Blossom or Dates-Lemon topped with honey syrup.....</i>	\$2.00	\$2.00
<b>Kaab El Ghzal (Pastry Crescents with Almond Filling)</b> – <i>Also called “gazelle’s horns” are cookie like pastries filled with almond paste and curved into crescents...</i>	\$2.00	\$2.00

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