



Mediterranean Lebanese Wedding Menu

OPTION 1 – \$70 PER PERSON

Mediterranean Lebanese Wedding Menu Cold Mezze

Hummus
Baba Ghanoush
Caesar salad, or Greek salad
Tabbouleh for an extra \$1pre person
Fattoush Salad
Mixed Pickles & Olives
Fresh Pita Bread

Main Course – Choose Any Two

Shish Tawook (Garlic Marinated Chicken)
Chicken souvlaki
Chicken Piccata (with creamy lemon caper sauce)
Beef or Lamb Kafta
Roast Beef or Beef Brisket
Lemon & Garlic Roast Chicken
Chicken Mushroom

Sides – Choose Any Two

Lebanese Rice Pilaf (Vermicelli Rice)
Lebanese Mansaf Rice with ground beef
Saffron Rice
Carrot & Raisin Rice Pilaf
Batata Harra (Lebanese Spiced Red Potatoes)
Creamy garlic mashed potatoes
Fried Cauliflower (Arnabeet Mekli) with a creamy tahini-garlic dipping sauce
Grilled Seasonal Vegetables

Sauces & Condiments - Choose Any One

Garlic Sauce (Toum)
Tahini Sauce
Yogurt Cucumber Sauce

Desserts

Assorted Desserts
Fresh Fruit Platter

Beverages

Soft Drinks
Fresh Juices
Western Coffee & Tea



OPTION 2 – \$85 PER PERSON

Mediterranean Lebanese Wedding Menu

Cold Mezze

Hummus (Original & Pesto)
Baba Ghanoush (Original & Beetroot)
Tabbouleh for an extra \$1pre person
Fattoush Salad
Caesar salad, or Greek salad
Fattoush Salad
Labneh with Olive Oil
Mixed Pickles & Olives
Fresh Pita Bread

Hot Mezze

Sambousek (Cheese or Meat) – One per person
Kibbeh (Baked or Fried) – One per person
Falafel with Tahini Sauce

Main Course – Choose Any Three

Shish Tawook (Garlic-Marinated Chicken)
Chicken souvlaki
Chicken Piccata (with creamy lemon caper sauce)
Beef or Lamb Kafta
Slow-Roasted Lamb
Grilled Lamb Chops extra \$3 pre person
Chicken Mushroom
Roast Beef or Beef Brisket
Oriental Rice with Lamb
Freekeh with Chicken (With or Without Bones)
Lemon & Garlic Roast Chicken

Sides – Choose Any Three

Lebanese Rice Pilaf (Vermicelli Rice)
Lebanese Mansaf Rice with ground beef
Saffron Rice
Carrot & Raisin Rice Pilaf
Batata Harra (Lebanese Spiced Red Potatoes)
Grilled Seasonal Vegetables
Creamy garlic mashed potatoes
Fried Cauliflower (Arnabeet Mekli) with a creamy tahini-garlic dipping sauce
Vegetable Stew (Lubia or Okra)

Sauces & Condiments - Choose Any Two

Garlic Sauce (Toum)
Tahini Sauce
Yogurt Cucumber Sauce

Desserts – Choose Any Three

Baklava Assortment
Assorted Desserts
Rice Pudding or Mahalabia
Fresh Fruit Platter
Kunafa (Tray – \$250 each)

Beverages

Soft Drinks
Fresh Juices
Arabic Coffee & Tea
Western Coffee

