



Moroccan Cookbook Catering Menu

The best Moroccan food is a medley of flavors, at the same time simple and extraordinarily complex. Moroccan food is simple because it uses fresh ingredients and cooks them without artifice. The spices are what lend the cuisine its amazing sophistication, and the best chefs can use spices to orchestrate tastes that will linger deliciously on dinner palates for several minutes. Moroccan cooking is strongly characterized by the subtle blending of spices, and Moroccans expertly use them to enhance, rather than mask, the flavor and fragrance of their dishes. Spices such as cayenne, saffron, chilies, cinnamon, turmeric, ginger, cumin, paprika, and black pepper are all common place in Morocco, as is a special blend of spices called *Ras Al hanoute*, translated as “head of the shop”, which is usually a mixture of between 10 to 30 different spices. Fresh herbs are also present in Moroccan dishes, particularly garlic, coriander, parsley, cilantro, and mint, as are fragrant additions such as orange or rose water, olives, and olive oil.

This menu presents a sampling of the dishes available for catered events, and is rooted in authentic Moroccan cuisine as well as the time honored Mediterranean reliance on fresh ingredients. Once you have an idea of what you might like, you can submit a catering request using our online form. You are also welcome to come for a complimentary food tasting to tailor a custom menu for your event.

Salads

All salads reasonably priced at \$3.50 per serving

Zaalouk: An appetizing eggplant and tomatoes salad served warm or cold with homemade bread

Green Beans: A sautéed green beans salad, served warm or cold

Tomato Salad: a seasoned tomato salad with a Moroccan vinaigrette

Pepper Salad: roasted then peeled peppers and tomatoes served with a Moroccan vinaigrette, served warm or cold

Garden salad: vegetable sticks served with an olive oil & mustard dressing

Herbed Potato Salad: steamed & cooked potato salad

Glazed Carrot Salad: a delicious combination of sweet & sour flavors



Appetizers

Reasonably priced at \$3.50 per serving

Veggie Triangles (Vegetarian Samosa):

Combination of seasoned fresh veggies wrapped in a triple layer savory pastry

Spinach Squares:

Fresh cooked based on Moroccan tradition, combined with Feta cheese and baked wrapped in thin layered puff pastry

Tomatoes & Mozzarella:

Cherry tomatoes and Mozzarella cheese balls served on toothpicks

Veggie Fatayer:

Fresh spinach, grilled veggies (zucchini, squash, red peppers, eggplant and onions) with Feta & Mozzarella cheese served inside a boat shape organic dough

Olive M'Charmale:

Seasoned green olives side

Dried Black Olives with Harissa:

A lemon and olive oil based mild side with olives

Sweet Chickpeas:

A sweet side of sauteed chickpeas & onions

Spiced Mixed Nuts:

A side of seasoned and sauteed variety of nuts, served hot or cold

Pita Chips and Dips:

Homemade pita chips with Hummus and eggplant dips on the side

Chicken Sandwiches:

Mini chicken sandwiches served in pita rolls with grilled onion, red peppers, and olives

Chicken Bites:

Marinated chicken, fried then wrapped in snap peas and served on toothpicks

Chicken Salad Croissant:

Zesty chicken salad served in mini-croissants



Chicken Wishbone Wings:

Fried drum-sticks accompanied by a delicious tomato base mild sauce

Beef Triangles (Beef Samosa):

Hamburger meat, freshly seasoned to perfection and wrapped in a triple layer savory pastry

Kafta Fatayer:

Fresh ground beef mixed with onions, cilantro, parsley and Moroccan spices, served inside a boat shape organic dough.

Kafta Meatballs:

Jumbo hamburger meatballs seasoned a la Moroccan and served on toothpicks

Pinwheel slices:

Smoked salmon with cream cheese rolled into a thin flour tortilla, and sliced

Seafood Bastila Bites:

A triple layer sweet and savory pastry, with shrimp, ocean fish, crab meat, calamari, mushrooms, olives, mixed with rice noodles, seasoned to perfection and enclosed in tissue-thin puff pastry

Mini-Pizzas:

Homemade mini pizzas with our house seasoned tomato sauce, Mozzarella cheese and choice of topping.

Hoagie Steak Sandwiches:

Mini Philly sub sandwiches served with sautéed onion and mushrooms and topped with American cheese

Devilled Eggs:

Our house devilled eggs seasoned to perfection.

Stuffed Mushrooms:

Jumbo size mushrooms stuffed with seasoned spinach, onions and Goat cheese



Entrees

Priced reasonably at \$16.00 per serving

Tagine: A tagine is an earthenware dish with a conical lid, widely used in Morocco to cook a stew-like dish that is also called tagine. These superbly aromatic meat, poultry, seafood, or vegetable stews prepared in a tagine are a regular part of the Moroccan menu. The design of a tagine allows the food to steam and simmer slowly, giving each dish a distinctive flavor with an amazing aroma when the lid is lifted. You can serve a tagine straight from the stove to the table, adding to the charm of this Moroccan favorite.

We serve a wide selection of tagines including but not limited to:

Vegetable tagine

Chicken tagine with vegetables

Chicken tagine with onions, olives and French fries

Beef Tagine with vegetables

Beef Tagine with sweet tomatoes and almonds

Beef or lamb tagine with artichoke hearts and peas

Seafood tagine with vegetables

Seafood tagine with tomatoes

Couscous: Steamed semolina grains, traditionally covered with seven vegetables (often onions, pumpkin, zucchini, turnips, chili peppers, carrots and tomatoes) and once again, a yummy sauce. In Morocco, Couscous is traditionally served on Fridays.

We serve a variety of Couscous meals, including:

Seven vegetables couscous

Chicken couscous with vegetables

Beef couscous vegetables

Lamb couscous with vegetables

Seafood couscous

Bastila: A triple layer sweet and savory pastry, with shredded chicken, eggs, lemony onion sauce, and sweetened almonds enclosed in tissue thin pastry, and sprinkled with a layer of powder sugar and cinnamon.

Our house Bastilas are:

Chicken bastila

Seafood bastila



Sandwiches

Chicken Bastila:

\$ 10.49

A triple layer sweet and savory pastry, with shredded chicken, eggs, lemony onion sauce, and sweetened almonds enclosed in tissue-thin puff pastry, and sprinkled with a layer of sugar and cinnamon.

Seafood Bastila:

\$ 10.49

A triple layer sweet and savory pastry, with shrimp, ocean fish, crab meat, calamari, mushrooms, olives, mixed with rice noodles, seasoned to perfection and enclosed in tissue-thin puff pastry

Chicken Kabob Sandwich:

\$ 8.99

Juicy chicken breast cuts, marinated in our exotic zesty spice rub, grilled and served in pita bread, then topped with fresh grilled veggies and our homemade cucumber sauce

Kafta Kabob Sandwich:

\$ 8.99

Seasoned hamburger kabobs served, grilled and served in pita bread, and topped with a cool Moroccan salad vinaigrette

Falafel Wrap:

\$8.99

A traditional deep-fried patties made from fava beans, seasoned to perfection, and served with cucumber sauce, olives, lettuce and tomatoes, and served in a pita

Vegetarian Platter

\$ 8.99

A combination of fresh, marinated and grilled vegetables coupled with a serving of rice

Kids Menu:

\$ 6.79

Chicken nuggets and Fries

Vegetarian Sampler Platter

\$ 14.99

Perfect for sharing, includes Hummus, Eggplant dip, our house grilled vegetables and veggie samosa, served with our house-made -flat-bread



Soups

All soups are served with a slice of homemade bread and priced at \$2.99 per serving

Harira:

A traditional rich tomato based vegetarian soup. Lamb or beef can be added if desired. Can be served as entrée with a bowl of fresh dates which makes for a delicious combination

Lentil & Vegetables:

A tomato based vegetable soup served with crusty bread

Gazpacho:

A favorite Spanish tomato based vegetable soup, preferred during summer and warm weather

Dips

All dips are served Rghaif, a delectable bread made from a handmade filo-like dough, crispy & flaky, and priced at \$3.50 per serving

Zaalook (eggplant dip)

Hummus

Bissara (fava based dip preferred during winter months)

Deserts

Authentic Moroccan deserts; priced at \$3.50 per serving

Hot green tea with or without mint available for additional \$0.75

We also sell these cookies for \$75 per kilo or \$39 per lbs

Sweet Couscous Safa:

A delicious combination of couscous with almonds, raisins, cinnamon and lightly sprinkled with powdered sugar

Mhancha:

A filling of almond paste rolled in layers of traditional thin pastry called warka (used also for Bastila)

Kaab Ghzale (Gazelle's Horns):

Delightful cookies with an almond-base filling

Baklava

Chbakia:

A traditional Moroccan cookie fried and then dipped in honey and sprinkled with sesame seed



Breads

We make an assortment of breads:

Flat bread (Khbiz): \$0.99 ea

Homemade flat-bread, delicious with any meal

Msamane: \$1.99 ea

Knead multiple times multi layered, grilled and topped with honey

Baghrir: \$0.99 ea

The Moroccan version of pancakes