

As Guests Arrive, Waiters to Pass

Marsala Mushroom Purse Asparagus & Caramelized Onion Tart Leek & Swiss Chard Fritters, Herbed "Yogurt" Dip

Waiters to have Trays of Wine and Soft Drinks Available

# Preset for Each Guest

Water Goblet with Lemon Slice Gold Swirl Chargers Gold Table Numbers

#### Salade Mazal

A European blend of mixed greens, hearts of palm, marinated red and yellow peppers, toasted almonds and sun-dried tomatoes.

Presented with Balsamic Vinaigrette and Rosemary Vinaigrette on the side

# Buffet

#### **Basket of Seasoned Pita Points**

Homemade matbucha, homemade hummus with zatar, homemade babaganoush

#### Mini Beef Kabobs

Marinated london broil cubes with button mushrooms and pearl onions with a robust hoisen sauce

#### Served Over Persian Rice

Basmati rice with fresh dill coriander and sautéed onions and a touch of lemon

### Koresht-e Fesenjan

Persian stew with tender pieces of chicken, pomegranate molasses, dried fruit and caramelized onions

## **Stuffed Grape Leaves**

Presented with a cucumber dill sauce

## Mediterranean Quinoa Salad

Accented with sundried tomatoes, black olives, red onions, fresh herbs, lemon zest and olive oil

### Roasted Vegetable Display

Zucchini, yellow squash, carrots, red and yellow peppers, and Portabella mushrooms



# Bar

Coke, Diet Coke, Sprite, Ginger Ale, Flavored Seltzers, Pellegrino

# Dessert Presented After Birthday Toasts

Round Birthday Cake to Blow Out Candles!

Chocolate cake, layers of dark chocolate fudge, covered in dark chocolate ganache

Mirrored Fruit Display

Watermelon, cantaloupe, honey dew, pineapple, grapes, berries

Fudge Topped Cookies
Petit Fours
Mini Eclairs
Variety of Mini Cheesecakes
Mini Lemon Meringue Tarts

**Apple Cobbler** 

Served warm with brown sugar crumble topping

**Coffee and Tea Station** 

 $Presented\ with\ selection\ of\ herbal\ teas,\ sweeteners\ and\ non-dairy\ creamer$ 

