



MEDITERRANEAN INSPIRED MENU

Mezze Options

Caprese Stacks

A fun play on a traditional caprese salad, featuring heirloom tomatoes, buffalo mozzarella, micro basil and balsamic vinaigrette.

*Summertime Caprese Skewers

Who doesn't love eating with their hands!?! (tomatoes, mozzarella, peach/neclarine, and prosciutto)

Mezze Platter (premium item)

Mezze Platter highlighting homemade salads and an array of accompaniments.

White Bean and Artichoke Hummus & Israeli Salad

A tasty twist on a classic served alongside a traditional salad of tomatoes, cucumber, and onion with toasted pita bread.

Dinner Options

Kebab Medley/Mediterranean Orzo Salad

Kebab variety (ie, ground chicken/beef and veggies) served with Mediterranean Orzo Salad (signature dish featuring baby spinach, sun-dried tomatoes, crispy chickpeas, housemade seasoning blend, and lemon dressing. Other side option: Chopped Salad featuring Israeli couscous, tomato, cucumber, onion, olives, and red wine vinaigrette.)

Chicken with Fruit Glaze/Fruit Studded Pilaf

Chicken with Apricot or Cherry Glaze and Rice Pilaf (featuring dried fruit and nuts).

Savory Topped Seafood/Israeli Couscous

Savory Topped Lemon Seafood (tomatoes, green olives, feta cheese, fresh herbs) served over a bed of Israeli Couscous and Arugula. (other side options include Orzo or Broccolini Salad).

**Seasonal Dish*

Please note that due to availability of ingredients, substitutions may occur.

Dessert Options

Tahini Brownies with Caramel Sauce

A Mediterranean twist on classic fudgy brownies with a swirl of tahini and a gooey caramel sauce. So tasty, you won't want to stop at just one!

Baklava Sundaes

Fun take on rich, gooey baklava in an ice cream sundae with pistachios, walnuts, and warm honey.

Deconstructed Citrus Ice Cream Cake

Citrus flavored cake layered with vanilla ice cream, and topped with a Grand Marnier citrus glaze.



**Seasonal Dish*

Please note that due to availability of ingredients, substitutions may occur.