

MIDDLEASTERN / VEGETARIAN  
BUFFET

1-15-07

Cumin-Scented Falafel

Hand-rolled and skewered. Served with a  
lemon-tahini dipping sauce.

Tangiers Cous Cous

Toasted cous cous tossed with blood orange segments, chiffonade  
of fresh mint, Zante currants, and a fragrant dressing.

Moroccan Carrot Salad

Carrots julienne with plump raisins tossed in  
a cumin-infused vinaigrette.

Hummous

with pita chips

Moroccan Fruit Salad

Fresh spinach, mesclun, grapes, avocado, orange supremes and  
toasted almonds in a light and sweet curry dressing

Artichoke and Hearts of Palm Salad

On a bed of tossed baby greens and served with  
tomato coulis and Balsamic vinaigrette.

Middle Eastern Eggplant Salad

Oven-roasted eggplant blended with tomato, lemon,  
garlic and parsley.

Wild Rice and Orzo Salad

With oven-roasted red peppers and fresh herbs.

Belgian Chocolate-Dipped Dried and Fresh Fruit Display

With plump Turkish apricots, black Mission figs, Hawaiian  
Gold pineapples, Strawberries, and seedless red grapes.

Homemade Baklava