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# Morocco - \$63

*Serves Two - Vegan*



## *First Course*

### *Mezze*

*Eggplant-tomato Zaalouk*

*Roasted Red Pepper and Tomato Salad*

*Carrots with Harissa*

*Split Fava Beans with Fresh Mint*

*Olives • Moroccan Bread*

### *Entree*

*Medfouna Stuffed with Greens*

*Grilled Vegetables*

*Artichoke Salad with Lemons*

*Barley Couscous Salad*

*currants • saffron*

### *Dessert*

*Oranges with Dates, Almonds and Rosewater*

*Tahini Chocolate Brownies*



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## Paris - \$70

*Serves Two - Gluten Free*



### *First Course*

*Muscovy Duck Prosciutto  
with Figs, Frisée and Hazelnuts  
Pickled Shallots • Dijon Vinaigrette*

### *Entree*

*Herb Crusted Seared Salmon Niçoise  
String Beans • Potatoes • Red Peppers  
Olives • Artichokes • Tomatoes  
Hard Boiled Eggs • Anchovies (on the side)  
Lemon Dill Dressing  
Socca  
chickpea flatbread*



### *Dessert*

*Parisian Macarons  
Seasonal fruit filling  
Pot au Chocolat*



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# *Vietnam - \$70*

*Serves Two – Gluten Free*



## *First Course*

*Lump Meat Crab Salad with  
Julienned Green Papaya  
smashed cucumbers*

## *Entree*

*Steak Salad  
jalapeño • watercress • tomatoes*

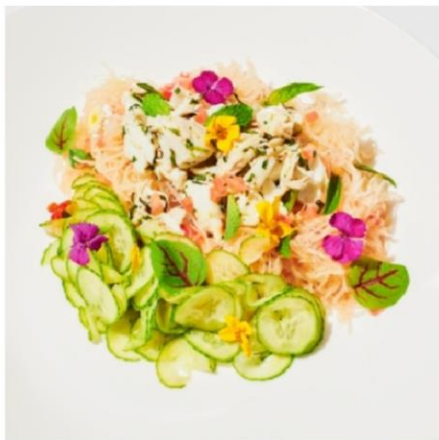
## *Glass Noodles*

*sautéed julienne vegetables • sesame oil  
sesame seeds • carrots • mushrooms • tatsoi •  
bamboo • scallions*

*Pickled Carrots and Jicama  
with Cucumbers*

## *Dessert*

*Pineapple with Vanilla and Thai Basil  
Flan with Crystalized Ginger*





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# Barcelona - \$70

*Serves Two – Gluten Free*



## *First Course*

*Orange Salad with Marcona Almonds*

*Frisée • Pickled Cherries*

*Drunken Goat Cheese*

## *Entree*

*Shrimp and Chicken Banderillas*

*Saffron Paella Salad*

*Charred Leeks • Asparagus*

*Shishito Peppers • Romesco Sauce*

## *Dessert*

*Chocolate Tres Leches*

*Almond and Pine Nut Cookies*



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# *All American - \$63*

*Serves Two*



## *First Course*

### *Wedge Salad*

*Gotta Essa blue cheese • applewood smoked bacon  
tomatoes • avocado ranch*

## *Entree*

### *Buttermilk Fried Chicken*

*boneless white & dark meat*

### *Sweet Potato Salad with Pickles*

### *Tri-Colored Slaw*

*crushed peanuts • lime • cilantro*

### *Corn and Black Bean Salad*

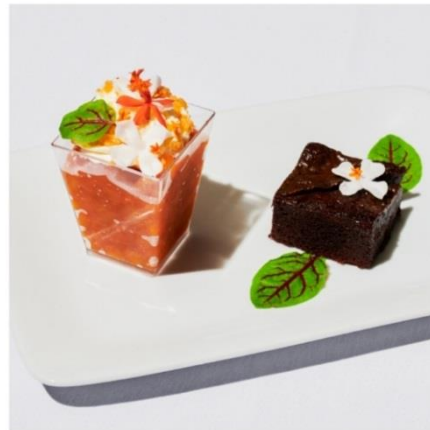
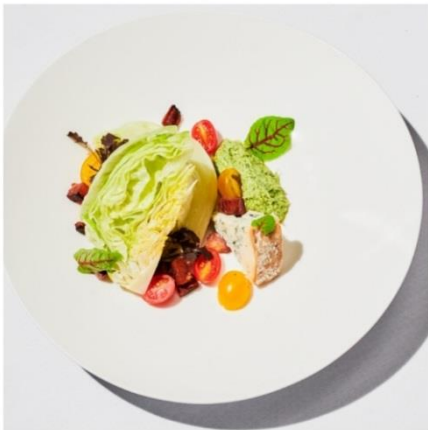
*roasted corn • black beans • red peppers*

### *Dixie Corn Bread*

## *Dessert*

### *Peach Pie in a Jar*

*Salted Caramel Brownies*





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# *Local Cheese Board - \$38.00*

*Serves Two*



*Featuring Cheese from*

*Amish Goot Essa:*

*Mountain Valley Sharp Cheddar*

*Felsa Yehr Sheep's Cheese*

*Ashed Goat Cheese*

*and*

*Birchrun Hills Farm:*

*Fat Cat*

*Marcona Almonds*

*FYE Rooftop Honey*

*Membrillo • Dried Apricots*

*Sundried Cherries • Baguette*



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# *Antipasto - \$38.00*

*Serves Two - Vegan*



*Stuffed Mushrooms*

*White Bean Tapenade*

*Roasted Red Peppers*

*extra virgin olive oil • fresh mint*

*Eggplant Caponata*

*Antipasto Skewers*

*cauliflower • olives • carrots*

*tomatoes • artichokes*

*Tomato Pie*

*Rosemary Focaccia*