Moroccan-Style Kosher Catering Menu.

Starters: A Variety of 12 Moroccan Salads. 8oz

- **Matbucha - $8 for 8oz.**
  "A slow-cooked tomato and roasted pepper salad, seasoned with garlic and a hint of chili for a rich, bold flavour."

- **Baba Ghanoush - $8 for 8oz.**
  "Smoky roasted eggplant dip blended with tahini, lemon juice, and garlic. Creamy and irresistible!"

- **Cucumber with Dill - $7 for 8oz.**
  "Fresh cucumber slices tossed with dill, lemon juice, and olive oil. A refreshing and tangy side dish."

- **Eggplant in Mayonnaise- $8 for 8oz.**
  "Soft, roasted eggplant cubes mixed with creamy mayonnaise and garlic. A smooth and comforting salad.

- **Spicy Pickled Peppers - $8 for 8oz.**
  "Thin strips of peppers pickled with garlic, vinegar, and a touch of heat for a zesty bite."

- **Moroccan Carrot Salad - $7 for 8oz.**
  "Steamed carrots marinated with cumin, garlic, paprika, and fresh parsley. Sweet, tangy, and flavourful."

- **Zaalouk - $8 for 8oz.**
  "A classic Moroccan dish of cooked eggplant and tomatoes, spiced with paprika, garlic, and cumin. Rich and hearty."

- **Beet Salad - $8 for 8oz.**
  "Sweet and tender beets dressed with olive oil, lemon juice, and a touch of cumin. Vibrant and delicious."

- **Moroccan Potato Salad - $8 for 8oz.**
  "Baby potatoes tossed with garlic, lemon, parsley, and olive oil for a simple yet flavourful side."

- **Chickpea Salad with Herbs - $10 for 8oz.**
  "Chickpeas mixed with parsley, cilantro, and a lemon-tahini dressing.
- Protein-packed and satisfying."

- **Fennel Salad - $8 for 8oz.**
  "Thinly sliced fennel bulbs tossed with orange segments, olive oil, and a sprinkle of cumin."

- **Pickled Vegetables - $7 for 8oz.**
  "An assortment of crunchy, tangy pickled vegetables seasoned with Moroccan spices."

Main Courses:

- **Moroccan Lamb Tagine -$28 per person**
  "Slow-cooked lamb shanks in a fragrant saffron and cinnamon sauce with apricots and almonds. A show-stopping dish!"

- **Chicken with Preserved Lemons and Olives Tagine - $23 per person**
  "Juicy chicken thighs simmered with preserved lemons, green olives, and Moroccan spices."

- **Moroccan style fish Patties in mild Tomato sauce – $ 22 per person**
  “Delicate fish petties made from fresh flaky white fish’ season with Moroccan spices and herbs’ and simmerer in rich’ mild tomato and red pepper sauce. Perfectly balanced with a touch of garlic.”
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- **Moroccan style Fish Chraime - $23 per person**
  "Fresh fish fillets cooked in a spicy tomato and red pepper sauce, flavored with garlic, paprika, and cumin."

- **Beef Meatballs in Tomato Sauce - $20 per person**
  "Moroccan-style meatballs simmered in a savory tomato and paprika sauce. Perfect with couscous or bread."

- **Vegetarian Couscous with Rich Vegetable Broth - $20 per person**
  "Light couscous served with a rich vegetable stew, including chickpeas, carrots, zucchini, and sweet potatoes, all simmered in a fragrant Moroccan spice blend."

- **Couscous with Chicken Thighs and Rich Broth - $25 per person**
  "Fluffy, handmade couscous served with tender chicken thighs simmered in a flavorful, spiced Moroccan broth filled with chickpeas, carrots, zucchini, and turnips. A hearty and satisfying dish that’s perfect for any occasion."

- **Couscous with Beef and Rich Broth - $28 per person**
  "Delicate couscous paired with slow-cooked beef cubes in a savory, aromatic Moroccan broth, enriched with seasonal vegetables and warm spices."

- **Stuffed Vegetables - $20 per person**
  "Bell peppers, zucchinis, and eggplants filled with a spiced rice and vegetable mixture, baked to perfection."

Sides

- **Couscous with Almonds and Raisins – $7 per person**
  "Light and fluffy couscous studded with toasted almonds and sweet raisins. A delightful side dish."
- **Moroccan Rice Pilaf - $7 per person**
  "Aromatic rice cooked with turmeric, cinnamon, and dried fruits for a slightly sweet and savory flavour."

- **Roasted Vegetables with Harissa - $8 per person**
  "Seasonal vegetables roasted with a spicy harissa marinade for a smoky and bold taste."

Desserts

- **Almond and Honey Cookies - $7 per person**
  "Crunchy and sweet Moroccan cookies made with almonds and infused with honey. A perfect bite-sized treat."

- **Coconut Macaroons - $5 per person**
  "Chewy coconut cookies with a hint of orange blossom water. Simple yet decadent!"

- **Baklava - $8 per person**
  "Layers of flaky filo dough filled with a mixture of nuts and honey, baked to golden perfection."

- **Sesame Seed Halva - $8 per person**
  "Sweet and crumbly sesame-based dessert, infused with vanilla and topped with toasted sesame seeds."