



This menu can get you started thinking about what you want to experience. I can design a custom menu that allows you to experience a mixture of international food.

Light Appetizer choices:

Hummus: Lebanese appetizer prepared from scratch with chick peas, fresh lemon, tahini, salt and garlic. Please note that I go mild on the garlic to make sure the taste is mild and can be enjoyed by everyone. I do not use any preservatives so please make sure to consume within 2-3 days max.

Babaganouj: Lebanese appetizer prepared from scratched with charcoal grilled eggplants, fresh lemon, tahini, salt and garlic. Please note that I go mild on the garlic to make sure the taste is mild and can be enjoyed by everyone. I do not use any preservatives so please make sure to consume within 1-2 days max.

Grape Leaves: Rice and herbs stuffed vegetarian grape leaves cooked with extra virgin olive oil, lemon juice, potatoes and tomatoes. I will provide about 2-3 pieces per person. Vegetarian grape leaves can be served cold, hot or at room temperature and can last up to 7 days if refrigerated.

Muhammra: Roasted red peppers with walnuts, feta cheese, cumin, thyme and pomegranate syrup

Baked Zaatar pita chips: Fresh thin pita chips sprinkled with zaatar and some olive oil and baked to perfection. Please note that I use thin pita bread to make sure guests enjoy the taste of the dips and not just the taste of the bread. I never fry the pita chips.

Spinach & feta cheese pies: Baked puff pastry dough stuffed with spinach and feta cheese. I will provide 2 pieces per person. The pies should be baked on site to ensure freshness.

Complex Appetizer choices:

Mixed Ceviche: Fresh fish and shrimp ceviche, cooked in lemon juice, with onions, jalapeños, cilantro and avocados. Served on martini glasses or small clear bowls or cups with blue corn tortilla chips.

Causa Peruana: Delicious roll of cold and spicy yellow mashed potatoes filled with either tuna fish or chicken salad, hard boiled eggs and avocados.

Cobb Salad: Almost a main course for its high content of protein, this rich salad is packed with layers of flavors, Lettuce, hard boiled eggs, grilled chicken, bacon crumbs, blue cheese, tomatoes, onions in a red wine vinaigrette.



Tabbuli: Delicious hand chopped parsley, mint, diced tomatoes, green onions, arab spices, burgul wheat and lemon, olive oil dressing, accompany by hearts of Romaine lettuce and a side of 2 grape leaves

Camarones al Ajillo: Delicious large shrimp cooked in garlic, guajillo chilies, olive oil and Corona beer, served with corn tostadas or chips.

Steak Tartare: Delicious raw beef, egg yolk, lemon juice, capers, onions, pickled cucumbers, olive oil, black pepper and Dijon mustard. Served with toast.

Salmon Tartare: Delicious raw salmon, cucumbers, cilantro, onions, ginger, lemon juice, sesame oil. Served with toast.

Salad choices:

Green Salad with Palmito: A delicious mix of greens, tomatoes, peppers, cucumbers, avocados and hearts of palms in a creamy cilantro dressing. A twist on your traditional salad!

Greek salad: Fresh romaine, red cabbage, tomatoes, baby cucumbers, kalamata olives, radishes, pepperoncinis, onions, capers and feta cheese, with homemade red wine dressing.

Fatoush Salad: Lettuce, parsley, mint, cucumbers, onions, tomatoes, bell peppers, and lightly fried pita croutons with a citron sumac dressing. A Lebanese favorite.

Caesar Salad: Romain lettuce, bacon and croutons with homemade rich egg based dressing and parmesan cheese

BLT chopped Salad: Spinach/lettuce, bacon, tomatoes, avocado and strawberries with a basil balsamic vinaigrette.

Blue cheese, pears and baby greens Salad: Mixed greens, crumbled blue cheese, pears, walnuts in an apple cider vinaigrette

Kale Asian Salad: Chopped Kale, cilantro, carrots, green onions, red cabbage, bell peppers, toasted almonds in a creamy peanut dressing.

Nopales Salad: Delicious tender pieces of cactus, onions, tomatoes, cucumbers, cilantro and jalapeno chilies, marinated in lemon juice and olive oil.

Black Beans and Roasted Corn Salad: Delicious and filling is this beautiful salad made with tender black beans, fire roasted corn, red and green bell peppers, onions, tomatoes and cilantro and Serrano chilies in a lemon olive oil dressing.



Main course choices:

Roasted Lamb: Australian boneless Leg of lamb slowly braised to perfection with garlic and fresh herbs, served with Dubraska's mint and coriander sauce. I will provide about 8 ounces per person.

Lebanese Spicy Fish: Samke harra or spicy baked fish with sauté onions and citrus tarator sauce topped with roasted pine nuts. I will provide about 8 ounces per person. Please note that I do not make my sauce as spicy as the sauce served in Lebanon to make sure the taste is mild and can be enjoyed by everyone.

Golden Chicken: Tender pieces of chicken breast smothered in a light silky and creamy, mushroom curry wine saffron sauce. This is one of my favorite dishes and original creation.

Chicken Shawarma Style: Tender pieces of chicken breast marinated in lemon juice, garlic, olive oil and Arabic spices grilled to perfection.

Fish Veracruz Style: Fish fillet stewed in a light tomato sauce with onion bell peppers, poblano peppers, green and black olives and capers.

Pernil de Cerdo: Leg of pork marinated in wine and spices and slowly braised until it falls apart.

Pork Tenderloin in Pasilla sauce: Pork tenderloins marinated in chili pasilla, cook to perfection and serve in medallions with its rich fruity sauce.

Chicken breast roulade in Poblano sauce: Breast of chicken stuffed with cheese and spinach wrapped in bacon and served in medallions smother on a creamy roasted poblano peppers sauce. It's mild and delicious.

Fish al Ajillo: Fish fillets sauté in a garlic, guajillo chilies and olive oil. It's delicious and mild in flavor. It made mixed with prawns



Chicken or Pork Pibil: Slow cooked pork or chicken in plantain leaves that has been marinated in Mexican adobo sauce, onions, vinegar, chilies and orange juice.

Black Roast or Asado Negro: Beef Ribeye caramelized and slowly cooked in a red wine, dark sauce. This dish is delicious and full of robust flavors.

Chicken Marsala: These chicken breasts are stuffed with a mixture of cheeses and spinach and are smothered in a creamy mushroom Marsala wine sauce.

Grilled Flank Steak: Overnight marinated and grilled to perfection tender flank steak with onions and bell peppers. This steak makes great lea, flavorful and tender fajitas.

Grilled Blackened Salmon: Delicious salmon fillet marinated in Cajun spices, grilled to perfection with a lemon butter sauce.

Salmon with Almonds: Sweet and savory salmon baked to perfection with slivered almonds and butter.

Beef roast in wine sauce: My delicious take on a pot roast, almost like a beef bourguignon but better. Tender pieces of meat with the right amount of sauce and veggies.

Chicken Curry: Indian traditional style chicken curry in a brown spicy gravy.

Buttter Chicken: Succulent pieces of chicken breast marinated in yoghurt and Indian spices, slowly cooked in a spicy creamy tomato and cashew nut gravy. One of my best sellers!

Prawn coconut Curry: Creamy coconut milk base curry with large gulf wild prawns simmered in a spicy masala and a touch of wine.



Chicken or Pork Adobo: Delicious, tender and savory pieces of chicken, pork or mixed braised in lots of onions, ginger, bay leaves, soy sauce and vinegar. Exquisite Philippine inspired dish weather spicy or mild is a crowd pleaser.

Lamb or Beef Kafta: Small kebabs of ground lamb or beef, grilled and then braised in a tomato and pomegranate sauce topped with fresh tomatoes and potatoes. This traditional Lebanese favorite dish is full of flavor.

Side dishes: One included with your main course

Roasted potatoes: Small mixed red, purple, yellow potatoes roasted with fresh garlic, herbs and olive oil.

Lebanese rice: Lebanese saffron and vermicelli rice topped with pine nuts and ghee.

Garlic creamy mashed potatoes: Delicious, cheesy, creamy rich, roasted garlic infused mashed potatoes.

Roasted Vegetables: A mixture of root and green seasonal vegetables marinated in herbs and olive oil and roasted to perfection to keep crunchiness.

Quinoa: a mixture of red and white quinoa cooked fluffy with vegetables and raisins with olive oil.

Penne a la Vodka: Penne pasta in a sweet creamy tomato sauce.

Basmati Jeera rice: Basmati rice cooked with fragrant spices, ghee and toasted royal cumin seeds.

Mexican red rice: long grain rice cooked with vegetables and tomato sauce.

Black beans: Deliciously stewed with vegetables or refried.

Charro Pinto beans: Charro beans stewed overnight with vegetables, sausage and salted pork or refried if you prefer them that way.

Sweet Plantains: Delicious ripe plantains baked and topped with a bit of white cheese.



Dal Makhani: Black Indian lentils slow cooked overnight with ginger, chills, garlic and tomatoes with a touch of cream and ghee.

Brussel Sprouts: Seasoned and roasted to perfection.

Baked Cauliflower: Marinated in turmeric and other spices and roasted to perfection.

Palak Paneer: Creamy and delicious spinach cooked with the right amount of spices and big chunks of paneer cheese. This is my take on the Indian classic.

Desserts:

Nights of Lebanon: Layali Loubanan. A scrumptious creamy semolina and milk pudding topped with banana, fresh whipped cream and pistachios rose/orange blossom syrup.

Tres Leches Cake: My take on the classic Latin dessert. A delicious light sponge cake smothered by four kinds of milk, condensed, evaporated, cream fresh and whole milk, topped with almond infused Italian meringue.

Chocolate cake: Super moist chocolate cake, layered and filled with milk caramel, Nutella or real buttercream. This cake is a chocolate lover's dream.

Orange and chocolate cake: A super moist and delicious combination of two flavors, marble cake with Milky Way icing.

Orange Cake with caramel and Pecans: Moist Orange cake, layered with caramel between the layers and iced with more caramel and topped with toasted pecans.

Upside down Pineapple cake: Delicious classic cake topped with slices of pineapple and maraschino cherries.

Dark Chocolate-White chocolate Cheesecake Brownies: the most delicious squares of chewy brownies with Vanilla Ice cream.

Traditional Creme Caramel or Flan: Delicious, creamy and rich egg and milk based, cooked to perfection in Bain Marie and topped with caramel.

Bread Pudding with creamy Bourbon sauce: A warm delicious pudding baked with spices, eggs, milk, butter, nuts and dried fruits, with a side of Bourbon sauce.

Carrot Cake: A delicious, moist and spicy carrot cake with walnuts and cream cheese frosting.