

H&A CATERING



OUR SERVICES



The best menu of various favorite dishes



An unforgettable culinary experience



Experienced team that plans down to the last detail.

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THE ART OF EATING WELL, DELIVERED TO YOU



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BREAKFAST

READY TO SERVE BREAKFAST

Country Bakery Basket

A comforting assortment of freshly baked favorites, including:

- Mini Muffins
- Buttery Croissants
- Sliced Breakfast Loaves
- Assorted Bagels

Served with:

- Whipped Butter
- Light Cream Cheese
- Assorted Fruit Preserves

Gourmet Bakery Basket

An elevated selection of artisan pastries, perfect for any refined breakfast or brunch spread.

Includes:

- Sweet & Savory Danishes
- Flaky Croissants
- Classic Scones

Accompanied by:

- Assorted Fruit Preserves



BREAKFAST

À LA CARTE BREAKFAST

Breakfast Selections

- **Smoked Salmon on Gryfe's Bagel**
Premium smoked salmon on a soft Gryfe's bagel, topped with dill-caper cream cheese.
- **Individual Frittatas**
Perfectly baked individual frittatas made with farm-fresh eggs and chef's choice of seasonal ingredients.
- **Breakfast Burritos**
Choice of one large or two mini burritos filled with scrambled eggs, black beans or bacon, cheddar cheese, and salsa.
- **Buttermilk Waffles**
Golden, fluffy waffles served with maple syrup and butter.
- **Ricotta & Berry Crêpes (2 per person)**
Delicate crêpes filled with sweet ricotta cheese and fresh seasonal berries.
- **Blueberry Pancakes (2 per person)**
Classic pancakes bursting with blueberries, served warm with syrup.
- **Breakfast Sandwich (Gluten-Free Available)**
A hearty sandwich with egg, bacon, and cheddar cheese on an artisan bun.
- **Egg Poppers**
Bite-sized frittata-style egg muffins in two flavor options:
 - Sun-Dried Tomato & Goat Cheese
 - Spinach & Caramelized Onion

Healthy & Light Options

- **Individual Parfaits**
Layers of creamy yogurt, fresh fruit, and crunchy granola.
- **Shot Glass Parfaits**
Mini parfaits served in elegant shot glasses—perfect for cocktail-style breakfast service.
- **Ancient Grain Oatmeal (Dairy-Free/Vegan Available)**
Warm, hearty oatmeal made with ancient grains and served with dried fruits.
- **Cold Muesli**
A refreshing mix of dried and fresh fruit, grains, and milk or plant-based alternatives.
- **Chia Pudding (Served in individual bowls or shot glasses)**
 - Vanilla with Fresh Blueberries
 - Chocolate with Strawberries
- **Power Smoothie**
A vibrant blend of seasonal fruits and vegetables—perfect for a morning energy boost.



SANDWICHES

Vegetarian

- **Veggie Club Wrap** – pesto, arugula, vegetables, avocado, Monterey Jack cheese.
- **Caprese Sandwich** – Roma tomatoes, bocconcini, pesto, green leaf, balsamic glaze.
- **Smokey Maple Glazed Tofu Wrap** – Maple-glazed tofu, crispy onion, tomato, arugula, lemon aioli.
- **Balsamic Roasted Portobello Mushroom Sandwich** – Portobello, peppers, red onion, vegan mayo, greens.
- **Egg Salad Sandwich** – Egg with herb mayo.
- **Spinach & Feta Wrap** – Spinach, feta, mayo, tomato, lettuce.
- **Roasted Vegetable Sandwich** – Artichokes, cucumber, tomato, lettuce, hummus.
- **Mediterranean Sandwich** – Artichoke hearts, roasted red peppers, feta, sun-dried tomato mayo, spinach.
- **Vegetarian Sandwich** – Grilled eggplant, zucchini, roasted peppers, Swiss cheese, sun-dried tomato mayo.
- **Mediterranean Tofu Sandwich** – Tofu, olives, sun-dried tomato, mozzarella, oregano, tzatziki.
- **Falafel Wrap** – Falafel, tomato, lettuce, pickled turnips, hummus.

Pescatarian

- **Tuna Salad Sandwich** – Tuna, scallions, celery, gherkins, mayo, whole grain bread.
- **Smoked Salmon Wrap** – Smoked salmon, dill cream cheese, red onions, avocado, capers.
- **Smoked Salmon Club Sandwich** – Salmon, horseradish cream, pickled onion, radishes, cucumber, greens.





SANDWICHES

Hot-Served Items

- **Baja Chicken Wrap** – Chicken, chipotle mayo, tomato, fried onions, cheese, avocado.
- **Rustic Mediterranean Grilled Chicken Sandwich** – Chicken, red peppers, goat cheese, pesto, spinach.
- **Prosciutto & Provolone Sandwich** – Prosciutto, provolone, arugula, olive oil, sun-dried tomato tapenade.
- **Chipotle Roast Beef Wrap** – Roast beef, Jack cheese, lettuce, chipotle mayo.
- **Roast Beef & Brie Sandwich** – Roast beef, Brie, arugula, horseradish mayo.
- **Mini Shawarma**
Tender spiced meat wrapped in a soft pita with pickles and garlic sauce.
- **Mini Burger**
Juicy beef patty with cheese, lettuce, and special sauce in a mini brioche bun.

Poultry & Meat

- **Pesto Chicken Sandwich** – Grilled chicken, zucchini, mozzarella, pesto, arugula.
- **Grilled Chicken Caesar Wrap** – Chicken, bacon, romaine, croutons, Caesar dressing.
- **Roast Turkey & White Cheddar Baguette** – Turkey, cheddar, cucumber, lettuce, Dijon mayo, cranberry.





SALADS

1. Vegetarian

- **Pasta Salad**
Pasta with roasted red peppers, red onions, cherry tomatoes, and pesto-charred tomato dressing.
- **Classic Caesar Salad** (vegetarian without bacon)
Romaine, Parmesan, croutons, Caesar dressing.
- **Greek Salad**
Tomatoes, cucumbers, red onions, olives, feta, olive oil, oregano.
- **Avocado Miso Mushroom Bowl**
Mushrooms and quinoa with avocado and miso-tahini vinaigrette.
- **Asian Vermicelli Salad**
Vermicelli, julienne vegetables, sesame, soy lime dressing.
- **Garden Bouquet Salad**
Lettuce bundles with cucumber, tomato, carrot, beet, honey mustard vinaigrette.
- **Tomato Millefeuille**
Tomato and mozzarella layers with basil, balsamic, and olive oil.
- **Moroccan Trio Salads**
Olive Salad, Beet Salad, Carrot Salad – all spiced and vegetarian.
- **Hearts of Palm & Artichoke Salad**
With olives, bell peppers, red onions, maple-lemon vinaigrette.
- **Edamame & Charred Corn Salad**
With red peppers and sesame-soy dressing.
- **Three Bean, Avocado & Corn Salad**
Chickpeas, black beans, green beans, avocado, lime dressing.
- **Traditional Potato Salad**
With chopped egg and apple cider mayo.

With Meat

- **Cobb Salad**
Greens, cucumbers, tomatoes, red onions, egg, mozzarella, French vinaigrette. (Typically vegetarian, unless bacon or chicken is added — confirm if it includes meat)
- **Traditional Chef's Salad**
Turkey, ham, cheddar, egg, tomato, cucumber, ranch dressing.
- **Optional: Add Bacon** to Classic Caesar Salad.



HORS-ŒUVRES

COLD HORS D'OEUVRES

- **Tuna Cucumber Maki**

Sushi rice rolled with cucumber, seasoned tuna, and roasted nori, lightly flavored with rice vinegar and soy sauce.

- **Smoked Salmon & Avocado Maki** (Gluten-Free)

Delicate smoked salmon paired with creamy avocado and sushi rice, rolled in gluten-free nori sheets.

- **Stuffed Cucumber Cups**

Refreshing cucumber cups with your choice of filling:

- Quinoa with dried cranberries and citrus zest
- Classic crab salad
- Tuna salad
- Chicken salad.

- **Shrimp Cocktail**

Chilled shrimp served with a zesty horseradish cocktail sauce and lemon-basil aioli.

- **Antipasto Mini Skewers Duo**

Skewered combinations of cherry tomatoes, salami, prosciutto, mozzarella balls, and provolone cheese.



HORS-ŒUVRES

Cold Vegetarian Hors d'Oeuvres

Mediterranean Delights

- **Mini Falafel Balls**
Crispy chickpea falafel served with creamy tahini sauce, fresh mint, and tangy pickled turnips.
- **Greek Salad Cucumber Cups**
Refreshing cucumber cups filled with cherry tomatoes, Kalamata olives, and crumbled feta cheese.
- **Caprese Skewers**
Mini mozzarella balls marinated in basil pesto, wrapped in fresh basil, and paired with grape tomatoes. Finished with a drizzle of aged balsamic glaze.
- **Caprese Sliders**
Roasted cherry tomatoes, creamy mozzarella, and fragrant basil layered on artisan focaccia, topped with a balsamic reduction.
- **Antipasto Skewers**
Skewers of marinated artichoke hearts, Kalamata olives, roasted grape tomatoes, and mozzarella, served with balsamic reduction and extra virgin olive oil.
- **Artichoke Puttanesca Crostini**
Toasted rustic crostini topped with artichoke hearts, Kalamata olives, capers, and Parmesan cheese.

- **Olive Tapenade & Goat Cheese Crostini**
Herbed crostini topped with Kalamata olive tapenade, roasted red peppers, creamy goat cheese, and fresh basil.
- **Pickled Grape & Manchego Crostini**
Sage-pickled grapes paired with aged Manchego cheese on toasted garlic baguette slices.

Fresh & Fruity Bites

- **Watermelon Feta Bites**
Juicy watermelon cubes topped with feta cheese, fresh mint, and cherry tomatoes.
- **Watermelon & Cucumber Skewers**
A refreshing combination of watermelon, cucumber slices, feta cheese, and mint leaves on skewers.
- **Seasonal Fruit Skewers**
Assorted fresh fruits delicately skewered and drizzled with honey.
- **Cranberry & Goat Cheese Canapés**
Crisp gourmet crackers topped with tangy goat cheese and sweet cranberry compote.



HORS-ŒUVRES

Elegant Finger Foods

- **Deviled Eggs**
Classic deviled eggs filled with a creamy Dijon and mayonnaise blend, finished with a sprinkle of paprika.
- **Dill Cheese Puffs**
Fluffy profiteroles filled with French Boursin cheese and freshly chopped dill.
- **Avocado Crisp Bites**
Lightly fried wonton chips topped with smashed avocado, lime zest, cilantro, and red onion.
- **Tortilla Pinwheels**
Choice of filling:
 - Cream cheese
 - Shredded cheddar
 - Chopped ham
 - Diced green onion
- **Prosciutto & Cucumber Rounds**
Cucumber slices topped with roasted red pepper cream cheese, cherry tomato, and thin-sliced prosciutto.

Chilled Soups & Sips

- **Classic Spanish Gazpacho**
A traditional cold soup made with cucumber, tomato, onion, and Spanish herbs.
- **Heirloom Tomato Gazpacho Cups**
Chilled heirloom tomato soup with scallions, cucumber, garlic, basil, parsley, and feta.
- **Heirloom Tomato Gazpacho Cups**
Chilled heirloom tomato soup with scallions, cucumber, garlic, basil, parsley, and feta.

Asian-Inspired Bites

- **Avocado & Cucumber Maki**
Fresh avocado and cucumber rolled in sushi rice and nori.
- **California Rolls**
A western-style sushi favorite with crab meat, cucumber, and avocado rolled in Calrose rice and nori. Served with wasabi, pickled ginger, and sweet soy sauce.
- **Garden Vegetable Summer Rolls**
Fresh rice paper rolls filled with marinated julienne vegetables, herbs, and citrus. Served with a miso dipping sauce.
- **Japanese Tofu Aburaage**
Teriyaki-marinated tofu, lightly fried and filled with sugar snap peas and baby carrots.

Toasts & Crostini

- **Bruschetta Crostini**
Toasted crostini topped with Roma tomatoes, fresh basil, balsamic reduction, olive oil, pesto aioli, and crumbled feta.
- **Mushroom Duxelles Crostini**
A rich blend of shiitake, oyster, and button mushrooms with shallots, garlic, and goat cheese atop a garlic crouton.
- **Portobello Spiedini**
Layers of egg-battered rustic bread, citrus-balsamic marinated portobello mushrooms, fresh mozzarella, and herbs, served with red pepper coulis.

HORS-ŒUVRES

HOT HORS D'OEUVRES

Poultry & Meat-Based

- **Petite Chicken Parmesan**

Crispy chicken bites topped with rich marinara sauce, shaved Parmesan, and fresh basil.

- **Cordon Bleu Bites**

Tender chicken breast wrapped with smoked ham and cheese, coated in crispy panko breadcrumbs.

- **Honey Garlic Chicken Skewers**

Grilled chicken breast skewers glazed with a sweet and savory honey garlic sauce, finished with toasted sesame seeds.

- **Buttermilk Chicken Kabobs**

Chicken marinated in a blend of buttermilk and herbs, grilled and glazed with honey.

- **Cocktail Meatballs** (if using chicken as an option)

Served in your choice of sauce: Barbecue, Honey Sriracha, Swedish Cream, or Teriyaki Glaze.

- **Empanadas – Shredded Chicken**

Crispy pastries filled with shredded chicken, sautéed onions, peppers, and fresh cilantro.

- **Moroccan Meatballs**

Spiced beef meatballs simmered in a rich tomato sauce with Moroccan herbs and a hint of cinnamon.

- **Mini Chicken Pot Pies**

Individual golden pies filled with creamy chicken and garden vegetables in a flaky crust.

- **Moroccan Chicken Pastels**

Delicate pastry pockets filled with spiced shredded chicken, sautéed onions, and aromatic Moroccan herbs. Lightly fried to a golden crisp and bursting with traditional flavor.

Mixed Spring Rolls

A selection of chicken and vegetable spring rolls, wrapped and fried to perfection.



HORS-ŒUVRES

Seafood-Based

- **Shrimp Rolls**
prawn and shrimp salad, sweet bell peppers, and dill-chive aioli.
- **Scallops Wrapped in Hickory-Smoked Bacon**
Succulent sea scallops wrapped in smoky bacon and broiled to perfection.
- **Miniature Crab Cakes**
Golden-brown crab cakes made with fresh seafood, herbs, and spices.
- **Crispy Coconut Shrimp**
Shrimp coated in golden coconut crust, served with a tropical fruit dipping sauce.
- **Garlic Herbed Prawns**
Sautéed prawns tossed in garlic, olive oil, and fresh garden herbs.
- **Moroccan Fish Pastels**
Flaky pastry pockets filled with a savory spiced fish mixture, deep-fried until golden and crisp.



HORS-ŒUVRES

Hot Vegetarian Hors d'Oeuvres

- **Mini Pizzas**
Bite-sized pizzas topped with tomato sauce, cheese, and assorted toppings.
- **Spinach & Feta Turnovers**
Flaky puff pastry filled with a savory blend of spinach, mozzarella, and crumbled feta cheese.
- **Ratatouille Phyllo Cups**
Crispy phyllo tartlets filled with roasted zucchini, yellow squash, eggplant, tomato, and fresh basil, finished with a balsamic glaze.
- **Crispy Mac & Cheese Bites**
Golden-fried bites of creamy macaroni and cheese, served with a warm marinara dip.
- **Spicy Vegetable Samosas**
Traditional spiced vegetable filling wrapped in a crispy pastry shell, served warm.
- **Mushroom Arancini**
Crispy risotto balls made with arborio rice, a trio of mushrooms, and Parmesan cheese.
- **Vegetable Spring Rolls**
Crunchy spring rolls filled with seasoned vegetables, served with a soy-ginger dipping sauce.
- **Spinach & Artichoke Bites**
Creamy spinach and artichoke .
- **Boursin Cheese Puffs**
Delicate profiteroles filled with creamy herbed Boursin cheese, baked until golden.
- **Empanadas – Spinach (Vegetarian)**
filled with sautéed spinach, peppers, onions, and cilantro.
- **Potato Latkes**
Golden-fried Yukon Gold potato pancakes, .
- **Potato & Cheddar Knish**
Buttery pastry filled with mashed potatoes, sharp Vermont Cheddar, caramelized onion, and scallions.



HORS-ŒUVRES

Hot Vegetarian Hors d'Oeuvres

- **Polenta Roulade**

Savory polenta layered with cheese, roasted garlic-tomato chutney, and fresh herbs.

- **Pea & Potato Samosas**

Curried pea and potato samosas.

- **Spanakopita**

Traditional Greek phyllo pastry filled with chopped spinach, crumbled feta, and a hint of nutmeg.

- **Petite Spinach Quiche**

Mini quiches made with spinach, Gruyère cheese, herbs, and cream in a flaky tart shell.

- **Stuffed Mushrooms**

Mushroom caps filled with spicy pepper jack cheese, garden vegetables, and herbs, baked until golden.

- **Sweet Potato Pancakes**

Crispy rounds of sweet potato topped with brown sugar, toasted marshmallows, and roasted walnuts.

- **Artichoke Tempura**

Tender artichoke hearts dipped in light tempura batter and fried until golden.

- **Mini Egg Rolls**

Chinese-style crispy egg rolls filled with carrots, cabbage, fresh ginger, and cilantro, served with apricot duck sauce.

- **Baked Brie Tartlets**

Buttery phyllo pastry filled with Brie, topped with spiced poached pears and toasted almonds.

- **Cheese Quesadillas**

Flour tortillas filled with Pepper Jack and Cheddar cheese, paired with black bean & corn salsa and spicy salsa picante.

- **Mini Eggplant Parmigiana**

Breaded eggplant layered with mozzarella cheese and served with a basil-infused marinara.

- **Mac & Cheese Wedges**

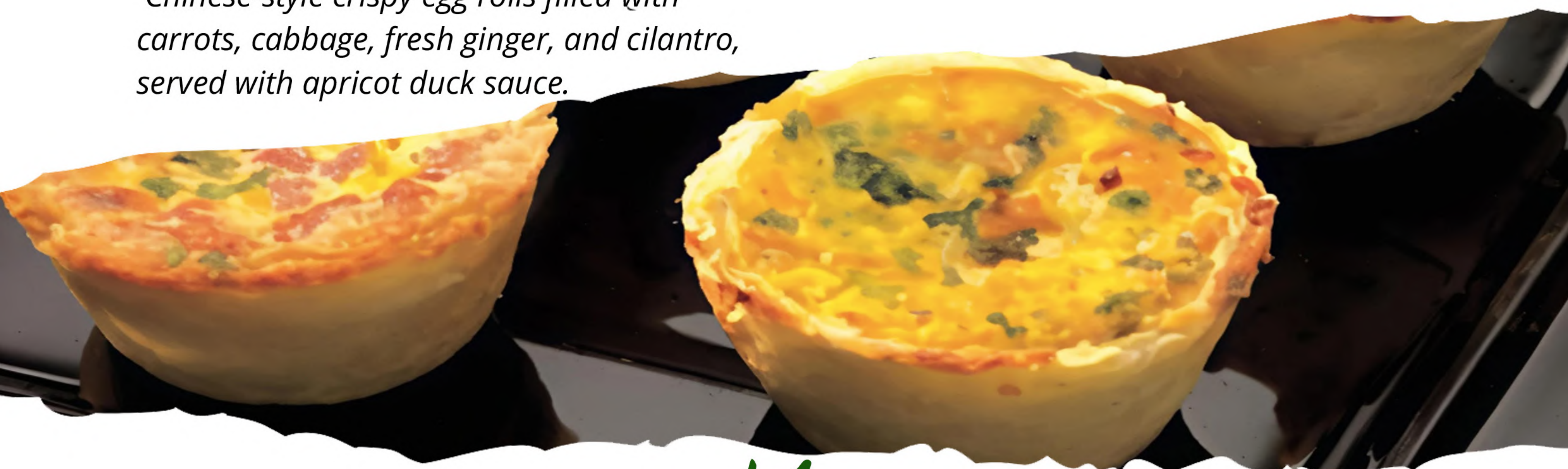
Classic macaroni and cheese wedges, deep-fried and served with a creamy horseradish dip.

- **Forest Mushroom Tartlets**

A medley mushrooms sautéed with shallots and herbs, baked in a buttery tart shell with Parmesan.

- **Miniature Quiche – Grilled Vegetables & Chèvre**

Flaky tart shells filled with a medley of grilled vegetables and creamy goat cheese.



SWEET HORS D'OEUVRES

Sweet Hors d'Oeuvres

- **Seasonal Fresh Fruit Salad Verrines with Mint**

Individual verrines filled with a colorful blend of seasonal fresh fruits, delicately infused with fresh mint.

- **Triple Chocolate Verrine**

Layers of dark, milk, and white chocolate mousse for the ultimate chocolate indulgence.

- **Salted Caramel Verrine**

Creamy caramel mousse with a touch of sea salt, finished with a buttery crumble.

- **Fruit & House Cream Verrine**

fruit compote layered with our signature vanilla bean cream.

- **Classic Tiramisu**

Traditional Italian dessert with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.

- **Chocolate Covered Strawberries**

Fresh strawberries dipped in milk chocolate and topped with crushed almonds.

- **Mini Cheesecake Bites**

An assortment of flavors.

- **Chocolate Caramel Beignets**

Croissant-style beignets dusted with powdered sugar and drizzled with rich chocolate caramel sauce.

- **Bavarian Éclairs**

Mini éclairs filled with creamy Bavarian custard and topped with a smooth chocolate glaze.

- **Platter of Assorted Individual Mini Pastries**

An elegant selection of bite-sized French pastries, including éclairs, fruit tartlets, mini mille-feuilles, cream puffs, and more — perfect for sharing.

- **Platter of Brownie Bites**

A delightful assortment of rich, fudgy brownie bites — perfect for sweet cravings and sharing.

- **Platter of Assorted Cookies**

An elegant selection of freshly baked cookies, including classics like chocolate chip, oatmeal, shortbread, and more.

- **Mini Customizable Cupcakes**

Classic vanilla cupcakes with your choice of buttercream frosting color to match any theme or occasion.



PLATTER HORS D'OEUVRES

- **Vegetable Crudités**
An elegant array of fresh seasonal vegetables served with creamy buttermilk ranch dip.
- **Seasonal Fruit Display**
A colorful selection of fresh, ripe fruits beautifully arranged for presentation and flavor.
- **Gourmet Cheese & Cracker Display**
A fine assortment including Cheddar, Monterey Jack, Swiss, spreadable Brie, and fresh mozzarella, paired with a variety of artisanal crackers.
- **Hummus Duo**
Classic plain and roasted red pepper hummus, served with crisp pita chips.
- **Caprese Salad Display**
Layers of fresh mozzarella, vine-ripened tomatoes, and basil, drizzled with balsamic glaze and olive oil.
- **Spinach Artichoke Dip**
A warm and creamy blend of spinach and artichokes, served with pita chips.
- **Classic Bruschetta**
Marinated Roma tomatoes with garlic and basil, served with toasted herb crostini.
- **Latin Trio**
A vibrant trio of black bean corn salsa, house guacamole, and fire-roasted tomato salsa. Served with tri-color tortilla chips.
- **Charcuterie Board**
An upscale assortment including select cheeses, spreadable Brie, Genoa salami, prosciutto, Kalamata and queen olives, marinated artichokes, roasted tomatoes, cornichons, gourmet crackers.
- **Platter of Assorted Individual Mini Pastries**
An elegant selection of bite-sized French pastries, including éclairs, fruit tartlets, mini mille-feuilles, cream puffs, and more — perfect for sharing.
- **Platter of Brownie Bites**
A delightful assortment of rich, fudgy brownie bites — perfect for sweet cravings and sharing.



ENTRÉES

Lunch & Dinner Buffets

- **Parmesan-Crusted Chicken**
Tender chicken breast coated in Parmesan and baked to golden perfection.
- **General Tao Chicken**
Crispy chicken bites tossed in a tangy and sweet General Tao sauce.
- **Beef Patty with Sautéed Onions**
Juicy beef patty served with caramelized onions
- **Veal Meatballs**
Tender veal meatballs served in a creamy mushroom sauce.
- **Lemon Chicken Supreme**
Roasted chicken breast with garlic, olives, and a creamy Parmesan goat cheese sauce.
- **Jazz-Style General Tao Chicken**
A flavorful house twist on the classic General Tao.
- **Beef Bourguignon**
Slow-cooked beef with stewed seasonal vegetables .
- **Sliced Roast Beef**
Served with a creamy blue cheese and peppercorn sauce.
- **Pork Tenderloin in Dijon Cream Sauce**
Tender pork in a creamy Dijon mushroom sauce.
- **Pork Medallions with Apple, Bacon & Maple**
A savory-sweet combination of pork, apples, bacon, and maple glaze.
- **Three-Cheese Meat Lasagna**
Classic meat lasagna layered with three cheeses.
- **Thai Curry Chicken Noodles**
Stir-fried noodles with curried chicken and vegetables.
- **Chicken Fried Rice**
– Rice stir-fried with chicken, vegetables, soy sauce, and sometimes egg. A classic and popular Asian comfort food.
- **Thai Beef Fried Rice**
– Thai-style fried rice made with marinated beef, jasmine rice, vegetables, and Thai seasonings like fish sauce and lime.





ENTRÉES

Lunch & Dinner Buffets

- **Moroccan Roast Chicken**

Traditional roasted chicken seasoned with a blend of Moroccan spices, often served with caramelized onions, olives, and a touch of saffron.

- **Couscous (Choice of Lamb, Chicken, Beef, or Sausage)**

Steamed couscous served with your choice of tender lamb, chicken, beef, or spicy merguez sausage, accompanied by vegetables and aromatic broth.

- **Vegetarian Couscous with 7 Vegetables**

A flavorful vegetarian couscous dish featuring seven seasonal vegetables, chickpeas, and Moroccan spices.

- **Meatloaf**

A classic dish made from seasoned ground meat (usually beef), shaped into a loaf and baked. Often served with gravy or tomato-based sauce.

- **Shepherd's Pie**

A traditional Quebecois layered dish with ground beef on the bottom, sweet corn in the middle, and mashed potatoes on top. Simple and comforting.

- **Tarragon Chicken**

Chicken cooked in a creamy, herb-infused sauce featuring tarragon, which gives it a slightly sweet and anise-like flavor.

- **Butter Chicken**

A mildly spiced Indian-style chicken dish in a rich, creamy tomato sauce. Smooth, savory, and often served with rice or naan.

- **General Tao's Chicken**

A Chinese-American favorite: crispy fried chicken pieces tossed in a sweet, tangy, and slightly spicy sauce.

- **Chicken with Mushroom Sauce**

Tender chicken served in a creamy mushroom sauce, often flavored with garlic and herbs. Rich, hearty, and comforting.

- **Provençal-style Chicken**

Chicken simmered with tomatoes, garlic, onions, olives, and herbs like thyme and rosemary — inspired by the flavors of Southern France.





ENTRÉES

Lunch & Dinner Buffets

- **Fried Shrimp Wontons**
– Crispy dumplings filled with shrimp paste, deep-fried until golden. Often served with a sweet chili dipping sauce.
- **Chicken Tagine with Preserved Lemon**
A traditional Moroccan dish made with tender chicken, preserved lemon, olives, and fragrant spices.
- **Beef Tagine with Prunes and Walnuts**
A delicious combination of slow-cooked beef, sweet dried Prunes, and crunchy walnuts in a spiced sauce.
- **Beef Kebabs**
Marinated beef chunks grilled on skewers, seasoned with Moroccan spices and herbs for a smoky, flavorful finish.
- **Shrimp Curry with Coconut Milk**
A fragrant and flavourful curry made with tender shrimp simmered in a rich coconut milk sauce, spiced with a blend of curry powders, garlic, ginger, and other aromatic herbs. It's creamy, mildly spicy, and often served with rice.
- **Stir-Fried Rice Noodles with Beef**
– Soft rice noodles stir-fried with beef, vegetables, and savory sauces (like soy sauce and oyster sauce).
- **Chinese Noodles with Shrimp**
– Chinese-style wheat noodles stir-fried or boiled, combined with shrimp and vegetables in a flavorful sauce.
- **Thai Vegetable Stir-Fry with Tofu**
– A vegetarian dish with mixed vegetables and tofu stir-fried in Thai-style sauces such as soy sauce, garlic, and chili.
- **Seafood Gratin**
A rich and creamy baked seafood dish, typically made with a mix of shrimp, scallops, and sometimes white fish, in a béchamel or cream sauce. Topped with cheese or breadcrumbs and baked until golden and bubbly. Elegant, comforting, and full of flavor.





ENTRÉES

Lunch & Dinner Buffets

Side Dishes

- **Scalloped Potatoes**
Thinly sliced potatoes baked in a creamy sauce, often with cheese and herbs, until golden and bubbly.
- **Indian Rice**
Fragrant rice cooked with a blend of Indian spices such as cumin, turmeric, and cardamom, offering a warm, aromatic flavor.
- **Fried Rice**
Stir-fried rice with vegetables, eggs, and your choice of protein, seasoned with soy sauce and spices.
- **Grilled Vegetable Platter**
A colorful assortment of grilled vegetables, including asparagus, zucchini, peppers, red onions, and mushrooms, lightly seasoned and charred to perfection.
- **Quinoa Stuffing**
Nutty quinoa mixed with vegetables, herbs, and broth, making a flavorful, gluten-free stuffing option.
- **Rice Pilaf**
Fluffy rice cooked with onions, garlic, and a mix of aromatic herbs, perfect for pairing with a variety of main dishes.
- **Mashed Potatoes**
Creamy and smooth mashed potatoes made with butter, milk (or cream), and a touch of seasoning.

Vegetarian Dishes

- **Vegetarian Chili**
A hearty, flavorful chili made with a variety of beans, vegetables, and spices. It's a warming dish that can be served with rice, bread, or topped with cheese.
- **Eggplant Gratin**
Baked eggplant layered with tomato sauce, herbs, and a cheesy topping, creating a rich and savory vegetarian dish.
- **Vegetarian Lasagna**
A layered dish with pasta, vegetables (often spinach, zucchini, or mushrooms), marinara sauce, and cheese, baked to perfection.
- **Vegan Fried Rice**
A flavorful stir-fried rice dish with mixed vegetables and seasonings, completely plant-based and satisfying.

