

# Casual Moroccan Dinner with Friends

## Butlered Hors d' oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

MOROCCAN DATES STUFFED WITH CHORIZO & WRAPPED IN BACON

TAMARIND LEMON TEA

## Dinner Service

### Amuse

#### NORTH AFRICAN GRILLED OCTOPUS

Tender Octopus marinated in lemon, herbs and spices then grilled to perfection, served with crispy roasted chickpeas, roasted fingerling potatoes, garnished with fresh herbs

### Salad

#### ROASTED BEET SALAD

### Fish

#### LEMON ROASTED SEABASS ON CAULIFLOWER COUSCOUS

### Entrée

#### TAGINE DUO

Traditional Moroccan Tagines; a savory chicken tagine with sweet potatoes and apricots and a beef tagine with honey, dates, prunes and carrots will be presented and served by Chef onto a bed of basmati rice, quinoa and tri-colored cauliflower pilaf with herbs and garden peas

#### GRILLED PITA & NAAN

### Dessert

#### OLIVE OIL CAKE

A classic olive oil cake made gluten free with almond flour and dusted with sugar for a crispy crust, topped with sliced peaches and apricots scented with ginger, cardamom and amaretto garnished with fresh orange slices

Guest Count: 10

Staff:

1 Chef , 1 Bartender,  
1 Server

-Featuring-

Moroccan Themed Items

5 Course Dinner