

audrey claire

lunch event menu

hors d'oeuvres stationary

(choose 3)

- bowls of hummus** . warm pita
- assorted veggie tray** . whipped tahina
- whipped ricotta** . seasonal vegetables
- caprese skewer** . heirloom tomato . mozzarella . basil
- crispy spiced chickpeas**
- bowls of mixed olives**
- crostini**, seasonal. (tapenade, shrimp, mushroom or vegan)
- crispy panisse** . spicy roasted pepper sauce

small plates

(choose 4 to be served family-style)

- grilled eggplant salad** . roasted pepper . tahina . lemon . mint
- lamb meatballs** . hummus . cilantro jalapeño puree
- marinated beets** . bulgarian feta . lemon . mint
- grilled octopus** . artichoke and white bean salad . arugula-sunflower seed pesto
- grilled baby artichokes** . herbs . lemon
- crunchy mediterranean veggie salad** . feta . fennel . olives . za'atar

lunch plates

(choose 5 for your menu, each guest will order individually)

- tortilla espanola** . baked potato-onion quiche . arugula . piquillo coulis
- shakshuka** . baked egg . spicy peppers . cilantro . feta . lafa
- lamb burger** . hummus . schug . tomato . arugula . israeli salad
- za'atar spiced chicken wrap** . tahini fava puree . arugula . israeli salad
- ricotta toast** . whipped ricotta . seasonal vegetables
- labneh toast** . greek yogurt . berries . crispy quinoa
- smoked salmon toast** . avocado . six minute eggs