

## *Stone Creek Catering : Moroccan Feast Buffet*

Based on a 25 Guest Minimum : Buffet Service Only



### *Soups*

Harrira - Hearty Lamb Tomato Soup  
Moroccan Flat Bread

### *Salads*

Rabat Beet Salad - Cinnamon and Shredded Mint Salad (spicy)  
Sweet Carrot Sala - Cranberry and Honey Infused Carrots

### *Entrees*

Djej Makalli and Couscous - Lemon and Olive Chicken Braised and Roasted until Buttery & Served with Couscous and lemon olive pan sauce  
El Lahm Mahammer - Lamb Braised and Browned till Fork Tender and Smothered with Honey Cranberry Sauce then Lightly sautéed & Served with a Miriad of Sauces: Tzatziki, Harissa, Mint Sauce

### *Dessert*

Hot Mint Tea  
Fresh Fruit & Cheese Platter

\$34/Guest

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\*\* SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE\*\*

Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count.  
If more guests attend, those will be added to your total number of guests.

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