

# TAKE-OUT Selections



## “3-COURSE MENU TO GO” STARTS AT \$19/PP

### APPETIZERS

(CHOOSE 2)

**Potato Kibbe**, Cracked Wheat, Onion, Mint

**Hummus**, Crisp Pita Chips

**Babaganouj**, Crisp Pita Chips

**Seasonal Crudites**, Freshly Cut Vegetables

**Lentil Soup**, Rice, Caramelized Onion

**16 Bean Soup**

**Butternut Squash Bisque**

**Creamy Carrot Soup**, Creme Fraiche

**Tomato & Roasted Red Pepper Soup**

**Corn & Pancetta Chowder**, Greek Yogurt Aioli

**Seasonal Vegetable Soup**

**Swiss Chard & Lentil Soup**

**Caprese on Crostini**, Buffalo Mozzarella, Tomato, Basil

(+\$1.50pp)

**Vegetarian Grape Leaves**, Tomato, Rice, Herbs (+\$2.50pp)

**Beef, Chicken & Shrimp Kabobs** (+\$5pp)

Add an additional appetizer selection for \$6.50pp

### DESSERTS

(CHOOSE 1)

**Orange Blossom Rice Pudding**, Golden Raisins, Pistachio, Strawberry Preserve

**Panna Cotta**, Blueberries, Raspberries, Basil, Pistachio

**Seasonal Fruit Kabobs**, Dip

**Moroccan Spiced Pots du Crème**, Strawberry Preserve, Fresh Whipped Cream (+\$2pp)

**Bread Pudding**, Green Apple Glaze, Minervois Infused Berries (+\$2pp)

**Baklava**, Chopped Walnuts, Orange Blossom Syrup (+\$2pp)

**Strawberry and Chocolate Ganache Cake** (+\$3.50pp)

Add an additional dessert selection for \$4.50pp

All to go items are served on aluminum trays. Ceramic platters available upon request for \$2.50pp. Must be returned. Deposit will be held for platters and forfeited if unreturned or damaged. More detailed descriptions of our culinary selections can be found on our website.

#### TOGO BEVERAGES (\$3/PP SERVED IN PITCHERS)

Homemade Iced Tea

Minted Strawberry Lemonade

### SALADS

(CHOOSE 1)

**Caesar**, Romaine, Shaved Parmesan, Garlic Crouton

**Greek**, Romaine, Tomato, Cucumber, Radish, Onion, Kalamata Olive, Feta (+\$1pp)

**Tuscan**, Romaine, Grilled Corn, Tomato, Cucumber, Cilantro, Crisp Pita, Toasted Nut Dressing(+\$1pp)

**Fattouch**, Romaine, Tomato, Cucumber, Onion, Radish, Sumac, Specialty Dressing (+\$1pp)

**Tabouli**, Flat Parsley, Onion, Tomato, Cracked Wheat, Hearts of Romaine (+\$2pp)

Add an additional salad selection for \$6.50pp

Add Chicken \$2.50pp or Shrimp \$4.50pp

### ENTREES

(CHOOSE 2)

**Truffled Wild Mushroom & Spinach Fusilli**, Wild Mushrooms, Spinach, Shaved Parmesan

**Eggplant & Zucchini Ratatouille**, White Rice

**Roasted Vegetable Pappardelle**, Zucchini, Summer Squash, Onion

**Mediterranean Chicken**, Cinnamon Rice

**Chicken Mediterranean Fusilli**, Garlic, Capers, Feta Cheese, Artichoke Hearts (+\$1pp and add shrimp for an additional \$3pp)

**Chicken Fusilli**, Trio of Peppers, Spinach, Cashews, Curry (+\$1pp and sub shrimp for an additional \$3pp)

**Chicken Kabobs**, Rice & Grilled Onions & Tomatoes (+\$2.50pp)

**Roasted Statler Chicken**, Asparagus, Onion, Truffled Bacon Potato (+2.50pp)

**Borsin and Grilled Vegetables Sandwiches**, Small Rolls (+\$2.50pp)

**Turkey Breast Sandwiches**, Cranberry Chutney, Orange Aioli, Small Rolls (+\$2.50pp)

**Curry Chicken Salad Sandwiches**, Small Rolls (+\$2.50pp)

**Roast Beef and Borsin Sandwiches**, Caramelized Onions, Arugula (+\$2.50pp)

**Greek Chicken Wrap**, Romaine, Tomato, Cucumber, Radish, Olives, Feta (+\$2.50pp)

**Vegetable Hummus Wrap**, Carrots, Cucumber, Radish, Tomato, Onion, Lettuce (+\$2.50pp)

**Sirloin Kabobs**, Rice and Grilled Onions & Tomatoes (+\$3pp)

**Pan Seared Salmon**, Golden Raisin and Cumin Spiced Barley (+\$3.50pp)

**Za'atar Rubbed Cod Tenderloin**, Pepper Trio, Asparagus, Kalamata Olive, Sweet Parsnip Puree (+\$3.50pp)

**Artisan Meat Platter**, French Baguette (+\$3.75pp)

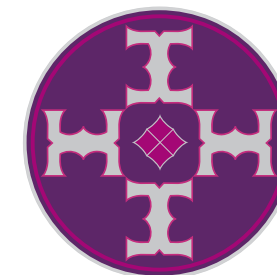
**Braised Lamb Fusilli**, Spinach, Mushrooms, Basil & Mint, Parmesan Cheese (+\$4pp)

**Braised Short Ribs**, Truffled Risotto & Asparagus (+\$4.50pp)

Add an additional entrée selection for \$10.50pp

PLEASE INQUIRE ABOUT DISCOUNTS  
AVAILABLE FOR OVER 50 GUESTS.

## CATERING



# YELLA

A MODERN MEDITERRANEAN GRILLE

*Globally Inspired, Locally Created*

16 Post Office Avenue Andover, MA 01810 (978) 749-0011

www.yellagrille.com | catering@yellagrille.com

# UNWIND, RELAX, EXHALE...

# BEVERAGES

AT YELLA WE HAVE MADE CATERING AS EASY AS COUNTING TO 4. ONCE YOU HAVE DECIDED ON SEATED, BUFFET OR TAKE OUT JUST SELECT YOUR MENU ITEMS FOR OPTIONS 1-4 ON THE FOLLOWING PAGES.



## SEATED

(20 PERSON MINIMUM)

1

### HORS D'OEUVRES

**STATIONARY** (CHOOSE 3) OR **PASSED** (CHOOSE 3) OR **BOTH** (CHOOSE 3 OF EACH, EXTRA \$8.50 PP)

2

### 1ST COURSE

**1 APPETIZER OR SALAD** TO BE SERVED INDIVIDUALLY OR **3 SALADS/APPETIZERS** SHARED FAMILY STYLE

3

### 2ND COURSE

**CHOOSE 3 ENTREES** TO BE SERVED INDIVIDUALLY

4

### 3RD COURSE

**CHOOSE 2 DESSERTS** TO BE SERVED INDIVIDUALLY



## BUFFET

(20 PERSON MINIMUM)

1

### HORS D'OEUVRES

**STATIONARY** (CHOOSE 3) OR **PASSED** (CHOOSE 3) OR **BOTH** (CHOOSE 3 OF EACH, EXTRA \$8.50 PP)

2

### 1ST COURSE

**CHOOSE 1 SALAD** TO BE SERVED BUFFET STYLE

3

### 2ND COURSE

**CHOOSE 3 ENTREES** TO BE SERVED I BUFFET STYLE

4

### 3RD COURSE

**CHOOSE 3 DESSERTS** TO BE SERVED BUFFET STYLE OR **CHOOSE 2 DESSERTS** TO BE SERVED INDIVIDUALLY AS A DUO

## WINE Selections (CHOOSE 1 RED AND 1 WHITE)

**Tier 1** (\$25/person)

### RED SELECTIONS

Michael Sullberg Cabernet  
Aruma Malbec  
Chateau de Paraza Minervois  
Argiolas Perdera  
Tempranillo

### WHITE SELECTIONS

Salvalai Pinot Grigio  
Domaine Talmard Chardonnay  
Tavignano Verdicchio  
Ostatu  
Palha Canas

\*Additional wines available upon request

**Tier 2** (\$30/person)

### RED SELECTIONS

Valle Reale Montepulciano  
Nadia Cabernet  
Valpolicella  
Castello di Bossi Chianti  
Illahe Pinot Noir  
Noble Tree Cabernet

### WHITE SELECTIONS

Honig Sauvignon Blanc  
Tasca Leone d'Almerita  
Herbert Veneau Pouilly Fume  
Domaine de la Perriere Sancerre  
JJ Prum Riesling  
Massaya Rose  
Ackland Pinot Gris  
Thomas George Chardonnay  
Ken Wright Pinot Blanc  
Weingut Schellmann Gumpoldskirchen

**Tier 3** (\$40/person)

### RED SELECTIONS

Chateau Musar Hochar  
Molly Dooker Shiraz  
Chateau Hautes Versannes St. Emilion  
Prisoner Proprietary Red  
Elio Grasso Barbera d'Alba  
Ridge Petite Sirah  
Burgess Cabernet  
Turley Zinfandel  
Chateau St. Cosme Syrah  
E. Guigal Chateaneuf Du Pape  
Podere Brizio Brunello Di Montalcino  
Flowers Pinot Noir

### WHITE SELECTIONS

Francois Chidaine Chenin Blanc  
Latour-Giraud Bourgogne Blanc  
Argion Hills Chardonnay  
Domaine des Terres de Velle  
Chassagne Montrachet  
Grgich Hills Chardonnay

## BEER Selections

(CHOOSE 3)

Stella Artois  
Sankaty Light  
961 Pale Ale  
Goose Island Sofie  
Almaza  
Chimay Rouge

### SPARKLING Toast

Henriot Champagne (\$13pp)  
De Faveri Prosecco (\$5.50pp)  
La Caliera Moscato (\$4.50pp)

**NONALCOHOLIC** (CHOOSE 3 \$9.75/PP)

COMPLIMENTARY WITH PURCHASE OF WINE & BEER

Homemade Iced Tea Strawberry Lemonade  
Spiced Apple Cider Sodas & Juices

## IN-HOUSE RENTAL FEES

### RESTAURANT RENTAL FEES + MINIMUM PURCHASE AMOUNTS (not inclusive of taxes or gratuity)

DAY OF THE WEEK	TIME OF THE DAY		
	11:30am–2:30pm	2:30pm–5:30pm	5:30pm–8:30pm
Monday	\$225 + \$1275	\$225 + \$1275	\$225 + \$1275
Tuesday	\$150 + \$1350	\$0 + \$1000	\$275 + \$2725
Wednesday	\$150 + \$1350	\$0 + \$1000	\$275 + \$2725
Thursday	\$150 + \$1350	\$0 + \$1000	\$300 + \$3200
Friday	\$225 + \$1575	\$225 + \$1775	\$950 + \$3550
Saturday	\$300 + \$1700	\$350 + \$2150	\$1500 + \$3500
Sunday	\$275 + \$1725	\$275 + \$1725	\$275 + \$1725

# IN-HOUSE Selections

*Yella caters!*

## BUFFET STARTS AT \$34/PP

### SALADS

(CHOOSE 1)

**Caesar**, Romaine, Shaved Parmesan, Garlic Crouton

**Greek**, Romaine, Tomato, Cucumber, Radish, Onion, Kalamata Olive, Feta (+\$1pp)

**Tuscan**, Romaine, Grilled Corn, Tomato, Cucumber, Cilantro, Crisp Pita, Toasted Nut Dressing(+\$1pp)

**Fattouch**, Romaine, Tomato, Cucumber, Onion, Radish, Sumac, Specialty Dressing (+\$1pp)

**Tabouli**, Flat Parsley, Onion, Tomato, Cracked Wheat, Hearts of Romaine (+\$2pp)

### ENTREES

(CHOOSE 3)

*We recommend choosing 1 vegetarian, 1 meat & 1 fish*

**Truffled Fusilli**, Wild Mushroom, Spinach, Shaved Parmesan

**Mediterranean Chicken**, Cinnamon Rice

**Eggplant & Zucchini Ratatouille**, White Rice

**Chicken Fusilli**, Trio of Pepper, Spinach, Cashews, Curry (+\$1pp or add shrimp for an additional \$3pp)

**Seared Pork Tenderloin**, Creamy Spiced Polenta, Asparagus & Vidalia Onion Saute, Pine Nuts, Demiglace (+\$1.50pp)

**Chicken Kabobs**, Rice, Grilled Onion & Tomato (+\$2.50pp)

**Medallion Chicken**, Long Grain Rice, Garlic Dip, Greek Yogurt (+\$2.50pp)

**Leg of Lamb**, Roasted Potato, Seasonable Vegetables (+\$2.50pp)

**Roasted Statler Chicken**, Asparagus, Onion, Bacon Truffled Potato (+\$2.50pp)

**Combination Platter**, Rice, Grilled Tomato & Onion (+\$3pp)

**Mediterranean Steak Tips**, Cinnamon Rice, Wild Mushroom (+\$3pp)

**Sirloin Kabobs**, Rice, Grilled Tomato & Onion (+\$3pp)

**Cod Tenderloin**, Sauteéd Pepper Trio, Asparagus, Olives, Parsnip Puree (+\$3.50pp)

**Pan Seared Salmon**, Golden Raisin & Cumin Spiced Barley (+\$3.50pp)

**Braised Lamb Fusilli**, Spinach, Mushroom, Basil & Mint, Parmesan Cheese (+ \$4pp)

**Braised Short Ribs**, Truffled Risotto, Asparagus (+\$4.50pp)

### DESSERTS

(CHOOSE 3 TO BE SERVED BUFFET STYLE  
OR 2 TO BE SERVED INDIVIDUALLY AS A DUO)

**Sorbet**

**Pistachio Gelato**

**Seasonal Fruit Kabobs**, Dip

**Orange Blossom Rice Pudding**, Golden Raisins, Pistachio, Strawberry Preserve

**Vanilla Gelato Baklava**, Chopped Walnuts, Orange Blossom (+\$2pp)

**Bread Pudding**, Green Apple Glaze, Minervois Infused Berries (+\$2pp)

**Panna Cotta**, Blueberries, Raspberries, Basil, Pistachio (+\$2pp)

**Moroccan Spiced Pots du Crème**, Strawberry Preserve, Fresh Whipped Cream (+\$2pp)

**Strawberry & Chocolate Ganache Cake** (+\$3.50pp)



### SIDES

(ADD \$3.75PP PER SELECTION)

**Grilled Asparagus**

**Truffled Wild Mushroom Risotto**

**Chickpea Balela**

**Cinnamon Rice**

**White Rice**

**Couscous Salad**

**Roasted Seasonal Vegetables**

**Haricots Verts**

**Mediterranean Crushed Potato**

**Salad, Garlic, Cilantro**

**Cucumber Salad, Tomato, Onion,**

*Herb*

**Mujadarah, Cracked Wheat,**

*Lentils, Yogurt*

**Barley Salad, Onion, Tomato,**

*Cilantro*

**Za'atar Spiced Farm**

**Vegetables Succotash**

**Barley, Golden Raisin, Cumin**

**Roasted Potatoes, Thyme,**

*Rosemary*

ADDITIONAL  
MENU  
SELECTIONS  
AVAILABLE UPON  
REQUEST

EXPERIANCE YELLA'S CUISINE IN ANY SETTING. TAKE ADVANTAGE OF THE EASE AND CONVENIENCE OF OUR 3 COURSE MENU TO GO.



TO GO

(15 PERSON MINIMUM)



CUSTOM A LA CARTE PLATTERS ALSO AVAILABLE

## HOUSEKEEPING Notes

### Terms

- 25% Deposit of estimated balance due and signed confirmation agreement are necessary to confirm order.
- Estimated total due 7 days prior to event.
- If guest counts drops 10% or more menu price will be recalculated.
- A detailed cost schedule will follow once selections are submitted.

### Cancellation Fees

- 0-7 days out, 100% of the estimated food and beverage revenue
- 8-14 days out, 50% of the estimated food and beverage revenue
- 15-45 days out, 25% of the estimated food and beverage revenue
- Balances due in check or cash (A 3.5% transaction fee will be charged for balances paid by credit card)

### Menu

- Final menu and details of event are to be submitted to Yella two weeks prior to event.
- Due to market conditions, menu items and prices may change. Yella will make all attempts to inform you of any necessary changes.
- Yella is pleased to assist with arranging for special services which may be included in final invoice.

### Taxes & Gratuity

- All applicable taxes will be added to order.
- A gratuity of 18% of the food and beverage total will be added (in-house events only).

# IN-HOUSE Selections

## HORS D'OEUVRES

### STATIONARY

(CHOOSE 3)

**Seasonal Crudités**, Freshly Cut Vegetables, Specialty Dip

**Hummus**, Crisp Pita Chips

**Babaganouj**, Crisp Pita Chips

**Grilled Seasonal Vegetable Platter**

**Caprese on Crostini**, Buffalo Mozzarella, Tomato, Basil (+\$1.50pp)

**Tabouli**, Hearts of Romaine (+\$2pp)

**Grape Leaves**, Cucumber Yogurt Sauce (+\$2.50pp)

**Boursin and Grilled Vegetables Sandwiches**, Small Rolls (+\$2.50pp)

**Turkey Breast Sandwiches**, Cranberry Chutney, Orange Aioli, Small Rolls (+\$2.50pp)

**Apricot Chicken Salad Sandwiches**, Small Rolls (+\$2.50pp)

**Roast Beef and Boursin Sandwiches**, Caramelized Onions, Arugula (+\$2.50pp)

**Gourmet Cheese Platter**, Fresh Fruit, Roasted Nuts (+\$2.50pp)

**Artisan Meat Platter**, French Baguette (+\$3.75pp)

**Beef, Chicken & Shrimp Kabobs**, Garlic & Pesto Aioli (+\$5pp)

**Bruschetta Bar**, Roasted Peppers, Grilled Shrimp, Sauteéd Mushrooms, Herbed Potato Salad, Marinated Tomatoes (+\$5.00pp)

### PASSED

(CHOOSE 3)

**Rosemary Chicken Skewers**, Garlic Aioli

**Caprese Bites**, Buffalo Mozzarella, Tomato, Basil

**Creamy Carrot Soup Sips**, Chive

**Roasted Tomato & Red Pepper Soup Sips**, Creme Fraiche

**Butternut Squash Bisque Sips**, Creme Fraiche

**Grilled Corn and Pancetta Soup Sips**, Chive

**Tomato & Basil Arancini**, Roasted Red Pepper Coulis

**Crispy Falafel**, Tahini Sauce (+\$1.50pp)

**Toscana Flatbread**, Prosciutto, Arugula, Caramelized Onion, Mozzarella & Swiss Cheeses (+\$2pp)

**Phoenician Harvest Flatbread**, Hummus, Kalamata Olives, Trio of Peppers, Feta (+\$2pp)

**Chicken Pesto Flatbread**, Grilled Chicken, Basil Pesto, Roasted Tomato (+\$2pp)

**Mini Steak Frites**, Caramelized Onion, Garlic Aioli (+\$2pp)

**Grilled Marinated Shrimp**, Prosciutto di Parma (+\$2pp)

**Grilled Shrimp Skewers**, Tomato, Pesto (+\$2pp)

**Basil and Mint Crab Cake**, Fennel & Orange Salad, Citrus Greek Yogurt (+\$2.50pp)

**Pan Seared Scallops**, Tomato, Lemon, White Wine, Garlic (+\$2.75pp)

**Pan Seared Baby Lamb Chops**, Demiglace (+\$4.50pp)

ADDITIONAL MENU SELECTIONS  
AVAILABLE UPON REQUEST

## SEATED STARTS AT \$39/PP

### APPETIZERS & SALADS

(CHOOSE 1 PER PERSON OR 3 TO BE SERVED FAMILY STYLE)

**Truffled Risotto Arancini**, Mozzarella, Tomato, Basil, Red Pepper Coulis

**Potato Kibbe**, Cracked Wheat, Mint, Onion

**Kafta Crisps**, Ground Lamb, Parsley, Onion, Cinnamon, Cucumber Yogurt

**Hummus**, Crisp Pita Chips

**Babaganouj**, Crisp Pita Chips

**Chicken Pesto Flatbread**, Grilled Chicken, Basil, Pesto, Roasted Tomato

**Caesar Salad**, Romaine, Shaved Parmesan, Garlic Crouton

**Sauteéd Mussels**, Tomato, Garlic, Herb, White Wine, Lemon

**Hummus Awarma**, Ground Angus Beef, Caramelized Onion, Toasted Pine Nut, Cinnamon, Pita (+\$1pp)

**Tuscan Salad**, Romaine, Grilled Corn, Tomato, Cucumber, Cilantro, Crisp Pita, Toasted Nut Dressing (+\$1pp)

**Greek Salad**, Romaine, Tomato, Cucumber, Radish, Onion, Kalamata Olive, Feta (+\$1pp)

**Fattouch Salad**, Romaine, Tomato, Cucumber, Onion, Radish, Sumac, Specialty Dressing (+\$1pp)

**Falafel Plate**, Tomato, Parsley, Cucumber, Red Pickle, Tahini, Pita (+\$1.50pp)

**Butternut Squash Kibbe**, Cracked Wheat, Vidalia Onion, Chickpea, Garlic Sumac Lebbe (+\$1.50pp)

**Toscana Flatbread**, Prosciutto, Arugula, Caramelized Onion, Mozzarella & Swiss Cheeses, Balsamic Reduction (+\$2pp)

**Phoenician Harvest Flatbread**, Hummus, Kalamata Olives, Trio of Peppers, Feta, Onion, Arugula (+\$2pp)

**Tabouli Salad**, Flat Parsley, Onion, Tomato, Cracked Wheat, Hearts of Romaine (+\$2pp)

**Crispy Melanzane Napoleon**, Crispy Eggplant, Mozzarella, Tomato, Arugula, Balsamic Reduction (+\$2pp)

**Fisherman's Catch Tacos**, Carmalized Onion, Tahini, Pine Nuts, Arugula (+\$2pp)

**Lamb Tacos**, Kafta, Tomato Puree, Sumac, Tzatziki (+\$2pp)

**Chicken Tacos**, Peppers, Onions, Tomatoes, Garlic Emulsion (+\$2pp)

**Grape Leaves**, Tomato, Rice, Herbs (+\$2.50pp)

**Pan Seared Crabcakes**, Baby Fennel & Orange Salad, Citrus Aioli (+\$2.50pp)

**Lamb Sliders**, Gruyere, Caramelized Onion, Tzatziki, Tomato, Arugula (+\$2.75pp)

**Mediterranean Mezza Platter**, Meat Pies, Grape Leaves, Spring Rolls, Spinach Pie, Falafel, Babaganouj, Crisp Pita (+\$4pp)

**Chicken Wings a la Provencal**, Tomato, Lemon, Garlic, Cilantro (+\$4.25pp)

### ENTREES

(CHOOSE 3)

*We recommend choosing 1 meat, 1 fish & 1 vegetarian*

**Eggplant & Zucchini Ratatouille**, White Rice

**Mediterranean Chicken**, Cinnamon Rice

**Roasted Vegetable Pappardelle**, Zucchini, Summer Squash, Onion

**Chicken Fusilli**, Trio of Peppers, Spinach, Cashews, Curry (+\$1pp) (Sub shrimp for +\$3.00pp)

**Seared Pork Tenderloin**, Creamy Spiced Polenta, Asparagus & Vidalia Onion Saute, Pine Nuts, Demiglace (+\$1.50pp)

**Kibbeh Lebneay**, White Rice (+\$2pp)

**Beef Tenderloin**, Roasted Potato, Seasonal Vegetables (+\$2pp)

**Chicken Plate**, Rice, Grilled Tomato & Onion (+\$2.50pp)

**Roasted Statler Chicken**, Asparagus, Onion, Bacon Truffled Potato (+\$2.50pp)

**Shishkabob Plate**, Rice, Grilled Tomato & Onion (+\$3pp)

**Pan Seared Salmon**, Golden Raisin & Cumin Spiced Barley (+\$3.50pp)

**Cod Tenderloin**, Sauteéd Pepper Trio, Asparagus, Olives, Parsnip Puree (+\$3.50pp)

**Braised Lamb Fusilli**, Spinach, Mushrooms, Basil & Mint, Parmesan Cheese (+\$4pp)

**Braised Short Ribs**, Truffled Risotto, Asparagus (+\$4.50pp)

**Seared Butcher's Choice Steak**, Truffled Pomme Frites, Caramelized Onion, Wild Mushroom (+\$4.50pp)

**Assiette**, Pork Tenderloin, Short Rib, Lamb Chop (+\$5pp)

**Seared Sea Scallops**, Asparagus, Truffled Potato, Wild Mushroom (+\$5pp)

**Lamb Chops**, Truffled Risotto, Asparagus (+\$6pp)

### DESSERTS

(CHOOSE 2 TO BE SERVED AS A DUO)

**Orange Blossom Rice Pudding**, Golden Raisins, Pistachio, Strawberry Preserve

**Pistachio Gelato**

**Vanilla Gelato**

**Baklava**, Chopped Walnuts, Orange Blossom (+\$2pp)

**Bread Pudding**, Green Apple Glaze, Minervois Infused Berries (+\$2pp)

**Moroccan Spiced Pots du Crème**, Strawberry Preserve, Fresh Whipped Cream (+\$2pp)

**Panna Cotta**, Blueberries, Raspberries, Basil, Pistachio (+\$2pp)

**Strawberry & Chocolate Ganache Cake** (+\$3.50pp)

### SIDES (ADD \$3.75PP PER SELECTION)

**Grilled Asparagus**

**Truffled Wild Mushroom Risotto**

**Chickpea Balela**

**Cinnamon Rice**

**White Rice**

**Couscous Salad**

**Roasted Seasonal Vegetables**

**Haricots Verts**

**Mediterranean Crushed Potato Salad**, Garlic, Cilantro

**Cucumber Salad**, Tomato, Onion, Herb

**Mujadarrah**, Cracked Wheat, Lentils, Yogurt

**Barley Salad**, Onion, Tomato, Cilantro

**Za'atar Spiced Farm Vegetables**

**Succotash**

**Barley**, Golden Raisin, Cumin

**Roasted Potatoes**, Thyme, Rosemary

