

**30+ Guests**

* Bruschetta with zatar-beet labaneh, fresh figs and balsamic galze
* HUMMUS, Chickpea, tahini, lemon, olive oil
* BABA GANOUSH, Eggplant, tahini, lemon, olive oil
* LABNEH BALLS, Strained organic yogurt, olive oil, fresh mint, za’atar
* MUHAMMARA, Walnuts, sun-dried peppers, pomegranate molasses
* Red cabbage salad -Shredded red cabbage, carrots, celery and dill in white vignette
* Corn salad- corn, pickles dill
* Palestinian farmer salad. Thinly slices tomatoes, cucumber, green bell pepper, mint and barsley
* MUJADDARA CROQUETTE, Green lentil and rice croquette, makdous,   caramelized onions, bechamel, feta
* Kufta Palestinian meatballs baked with cauliflower,   onion, tomatoes, tahini sauce
* Roasted lamb shoulder. Lamb shoulder roasted with herbs and veggies
* Stuffed chickens with rice and Palestinian herbs