

# Mosq Banquet Options

## Moroccan Vegetarian Banquet: \$32.0 per person

- œ Baked olives with cardamom and fennel, cumin spiced falafels with tzatziki, hummus served with warm pita bread
- œ Potato, mint and feta croquettes OR Sweet corn fritters with harissa mayo
- œ Cous Cous Biryani with Organic Quinoa - Cous cous & organic quinoa, cooked in lime & curry powder with chickpeas, carrots, almonds, crumbled feta & pumpkin

OR

*Fattoush salad with fried pita bread chips combined with mixed greens, cucumber, mint, coriander and a sumac dressing*

## Moroccan Banquet \$42.0 per person

- œ Baked olives with cardamom and fennel, feta and parmesan stuffed mushrooms, hummus served with warm pita bread
- œ Cumin spiced falafels with tzatziki
- Sucuk beef skewers with haloumi & zucchini OR zucchini fritters with apple tzatziki

Almond pilaf rice

Lamb Tagine OR Cous Cous Biryani with Organic Quinoa

## Moroccan Feast \$52.0 per person

- œ Baked olives with cardamom and fennel, Sumac prawns with saffron aioli, babaghanouj served with warm pita bread
- œ Grilled calamari with cumin, cayenne & lemon OR sucuk beef skewers with haloumi & zucchini
- Crispy potatoes with aioli
- œ Fattoush Salad with sumac dressing, almond pilaf rice

Lamb Tagine OR Seafood Tagine

