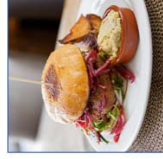
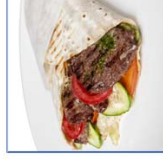
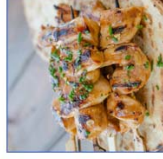
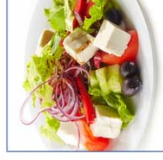


**Prices for are for 10 people minimum**  
**Does not include 8.75% tax**

# Casablanca Moroccan Food

Moroccan & Mediterranean Cuisine on Wheels  
 Catering Menu

<b>FISH</b>	
Moroccan tilapia with spicy red sauce.....	\$79.50
Moroccan Salmon with spicy red sauce.....	\$89.50
Fish balls with celery.....	\$79.50
Fish balls with tomatoes.....	\$79.50
<b>PIES - (Serves 5 people)</b>	
Moroccan vegetables pie .....	\$45.00
Moroccan tuna pie.....	\$45.00
Moroccan chicken pie .....	\$45.00
<b>MOROCCAN COUSCOUS</b>	
Moroccan chicken couscous with vegetables .....	\$120.00
Moroccan couscous lamb with vegetables.....	\$120.00
Veggie couscous .....	\$100.00
<b>RICE</b>	
White rice.....	\$40.00
Rice with vegetables.....	\$50.00
Rice with saffron .....	\$50.00
Rice with carrots & raisin.....	\$50.00
Rice with nuts & onions .....	\$50.00
<b>VEGETABLES</b>	
Potatoes with herbs.....	\$55.00
Fava beans with tomatoes.....	\$55.00
String beans with tomatoes.....	\$55.00
Peas with potatoes in yellow sauce.....	\$55.00
Olives in red sauce.....	\$55.00
Olives in lemon sauce.....	\$55.00



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### APPETIZERS

Moroccan Cigars: beef & lamb rolled in filo dough .....(2 per person)	\$37.50
Pastels: filo dough filled with potatoes .....(3 per person)	\$35.00
Dolmas: grape leaves filled with rice.....(3 per person)	\$30.00
Mini Bourrikas: puff dough filled {cheese, spinach, mushrooms, potatoes}	\$35.00
Mini Kabob on Squires: beef & lamb .....	\$55.00
Mini chicken kabob on skewer.....	\$50.00
Falafel.....	\$25.00

### MOROCCAN SALADS

Olive Salad: chopped green & black olives with garlic and spices.....	\$47.50
Beats Salad: beets with cilantro and spices.....	\$47.50
Carrot Salad: carrots with cilantro and spices .....	\$47.50
Matbuha: Moroccan tomato spicy salad.....	\$47.50
Olive with Orange Salad .....	\$47.50
Tomatoes and roasted bell pepper.....	\$47.50
Green fava beans salad .....	\$47.50
Brown lentils salad.....	\$47.50
Eggplant vinegar salad .....	\$47.50
Eggplant with olives salad.....	\$47.50
Roasted bell pepper salad: {green, red, and yellow} .....	\$47.50
Hummus.....	\$47.50
Tahini .....	\$47.50
Babaganush: {roasted liver eggplant in mayo}.....	\$47.50

### SOUPS

Harira: velvet Moroccan soup, beef, lentils, garbanzo beans, and spices .....	\$65.00
Lentils soup .....	\$60.00
Peas soup.....	\$60.00
Chicken vegetables soup.....	\$60.00
Rice & barley soup.....	\$60.00

### STUFFED VEGETABLES

Stuffed zucchini: zucchini stuffed with beef.....(2 per person)	\$77.50
Stuffed onions: onions stuffed in with cinnamon & raisins.....	\$70.00
Stuffed bell pepper with rice & mint .....	\$70.00
Artichoke hearts stuffed with beef & herbs.....	\$77.50
Musaka: eggplant stuffed with beef in red sauce .....	\$77.50

### BEEF TAGINE

Beef Tagine with olives.....	\$85.00
Beef Tajin with herbs.....	\$85.00
Beef Tajine with fava beans .....	\$85.00
Beef meatballs with peas & celery.....	\$85.00
Beef meatballs with string beans in tomato sauce.....	\$85.00
Oxtail in red wine sauce.....	\$85.00
Tri Tip and mushroom sauce.....	\$85.00

### LAMB TAGINE

Lamb with capers .....	\$107.50
Lamb with onions & prunes.....	\$107.50
Lamb with mushrooms & olives.....	\$107.50
Maragez: Moroccan lamb sausage.....	\$97.50

### CHICKEN

Chicken with Jerusalem potatoes .....	\$97.50
Chicken with Moroccan herbs.....	\$97.50
Chicken with olives .....	\$97.50
Onion chicken Tagine .....	\$97.50
Tagine chicken in saffron.....	\$97.50

### DESSERTS

Coconut cake	
Moroccan tea cookies	
Shbakia: Moroccan sugar sauce cookies	
Mini chocolate	
Peanuts cookies	