

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

**FISH**

Moroccan tilapia with spicy red sauce.....	\$159.00
Moroccan Salomon with spicy red sauce.....	\$179.00
Fish balls with celery.....	\$159.00
Fish balls with tomatoes.....	\$159.00

**PIES - (Serves 5 people)**

Moroccan vegetables pie .....	\$90.00
Moroccan tuna pie.....	\$90.00
Moroccan chicken pie .....	\$90.00

**MOROCCAN COUSCOUS**

Moroccan chicken couscous with vegetables .....	\$240.00
Moroccan couscous lamb with vegetables.....	\$240.00
Veggie couscous .....	\$200.00

**RICE**

White rice.....	\$80.00
Rice with vegetables.....	\$100.00
Rice with saffron .....	\$100.00
Rice with carrots & raisin.....	\$100.00
Rice with nuts & onions .....	\$100.00

**VEGETABLES**

Potatoes with herbs.....	\$110.00
Fava beans with tomatoes.....	\$110.00
String beans with tomatoes.....	\$110.00
Peas with potatoes in yellow sauce.....	\$110.00
Olives in red sauce.....	\$110.00
Olives in lemon sauce.....	\$110.00

# Casablanca Moroccan Food

Moroccan & Mediterranean Cuisine on Wheels  
 Catering Menu

More info call Orlit Lanyadoo at 415-608-2915

Email: [info@casablancamoroccanfood.com](mailto:info@casablancamoroccanfood.com)

<http://CasablancaMoroccanFood.com>



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**APPETIZERS**

Moroccan Cigars: beef & lamb rolled in filo dough .....(2 per person).....	\$75.00
Pastels: filo dough filled with potatoes .....(2 per person).....	\$70.00
Dolmas: grape leaves filled with rice.....(2 per person).....	\$60.00
Mini Bourikas: puff dough filled {cheese, spinach, mushrooms, potatoes}.....	\$70.00
Mini Kabob on Squires: beef & lamb .....	\$110.00
Mini chicken kabob on squire.....	\$100.00
Falafel.....	\$50.00

**MOROCCAN SALADS**

Olive Salad: chopped green & black olives with garlic and spices.....	\$95.00
Beats Salad: beets with cilantro and spices.....	\$95.00
Carrot Salad: carrots with cilantro and spices .....	\$95.00
Matbuha: Moroccan tomato spicy salad.....	\$95.00
Olive with Orange Salad .....	\$95.00
Tomatoes and roasted bell pepper.....	\$95.00
Green fava beans salad .....	\$95.00
Brown lentils salad.....	\$95.00
Eggplant vinegar salad .....	\$95.00
Eggplant with olives salad.....	\$95.00
Roasted bell pepper salad: {green, red, and yellow} .....	\$95.00
Hummus.....	\$95.00
Tahini .....	\$95.00
Babaganush: {roasted liver eggplant in mayo}.....	\$95.00

**SOUPS**

Harira: velvet Moroccan soup, beef, lentils, garbanzo beans, and spices .....	\$130.00
Lentils soup .....	\$120.00
Peas soup.....	\$120.00
Chicken vegetables soup.....	\$120.00
Rice & barley soup.....	\$120.00

**STUFFED VEGETABLES**

Stuffed zucchini: zucchini stuffed with beef.....( 2 per person).....	\$155.00
Stuffed onions: onions stuffed in with cinnamon & raisins.....	\$140.00
Stuffed bell pepper with rice & mint .....	\$140.00
Artichoke hearts stuffed with beef & herbs.....	\$155.00
Musaka: eggplant stuffed with beef in red sauce .....	\$155.00

**BEEF TAGINE**

Beef Tagine with olives.....	\$170.00
Beef Tajin with herbs.....	\$170.00
Beef Tajine with fava beans .....	\$170.00
Beef meatballs with peas & celery.....	\$170.00
Beef meatballs with string beans in tomato sauce.....	\$170.00
Oxtail in red wine sauce.....	\$170.00
Tri Tip and mushroom sauce.....	\$170.00

**LAMB TAGINE**

Lamb with capers .....	\$215.00
Lamb with onions & prunes.....	\$215.00
Lamb with mushrooms & olives.....	\$215.00
Maragez: Moroccan lamb sausage.....	\$195.00

**CHICKEN**

Chicken with Jerusalem potatoes .....	\$195.00
Chicken with Moroccan herbs.....	\$195.00
Chicken with olives .....	\$195.00
Onion chicken Tagine .....	\$195.00
Tagine chicken in saffron.....	\$195.00

**DESSERTS**

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