

FISH

Moroccan tilapia with spicy red sauce

Moroccan Salomon with spicy red sauce

Fish balls with celery

Fish balls with tomatoes

PIES - (Serves 5 people)

Moroccan vegetables pie

Moroccan tuna pie

Moroccan chicken pie

MOROCCAN COUSCOUS

Moroccan chicken couscous with vegetables

Moroccan couscous lamb with vegetables

Veggie couscous

RICE

White rice

Rice with vegetables

Rice with saffron

Rice with carrots & raisin

Rice with nuts & onions

VEGETABLES

Potatoes with herbs

Fava beans with tomatoes

String beans with tomatoes

Peas with potatoes in yellow sauce

Olives in red sauce

Olives in lemon sauce

Casablanca Moroccan Food

Moroccan & Mediterranean Cuisine on Wheels Catering Menu

More info call Orlk Lanyadoo at 415-608-2915

Email: info@casablancamoroccanfood.com

<http://CasablancaMoroccanFood.com>



For more info and prices contact the caterer

APPETIZERS

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

MOROCCAN SALADS

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

SOUPS

Harira: velvet Moroccan soup, beef, lentils, garbanzo beans, and spices
Lentils soup
Peas soup
Chicken vegetables soup
Rice & barley soup

STUFFED VEGETABLES

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

BEEF TAGINE

Beef Tagine with olives
Beef Tajin with herbs
Beef Tajine with fava beans
Beef meatballs with peas & celery
Beef meatballs with string beans in tomato sauce

Oxtail in red wine sauce
Tri Tip and mushroom sauce

LAMB TAGINE

Lamb with capers
Lamb with onions & prunes
Lamb with mushrooms & olives
Maragez: Moroccan lamb sausage

CHICKEN

Chicken with Jerusalem potatoes
Chicken with Moroccan herbs
Chicken with olives
Onion chicken Tagine
Tagine chicken in saffron

DESSERTS

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