



# Joseph's Christmas Menu



## ***BUFFET MENU (FOR GROUPS OF 20 PERSONS OR MORE)***

### **SALAD TABLE**

#### **AUBERGINE SALAD**

Melongene | tomato | parsley | fresh mint | chive | olive oil | lime dressing

#### **CHRISTMAS SALAD**

Green apple | raisins | carrots | cabbage | house dressing

#### **GREEK SALAD**

Lettuce | tomato | cucumber | parsley | black olives | apple cider | olive oil

#### **HUMMUS**

Ground channa | tahini | lime juice

### **SOUP OF THE DAY**

### **MEATS**

TURKEY au jus | cranberry sauce

HONEY GLAZED HAM baked with cloves, cumin and pineapple |  
chow chow sauce

MEDITERRENEAN CHICKEN seasoned with garlic, olive oil  
& sumac then grilled

SALMON FILLET dusted with sesame seeds, a la meuniere

### **SIDES**

VERMICELLI RICE

FINGERLING POTATOES

STEWED PIGEON PEAS

VEGETABLES JARDINIERE

PASTELLES: *Beef, Chicken & Vegetarian*

### **DESSERTS**

TRADITIONAL BLACK CAKE, CREME CARAMEL, BAKLAWA,  
MINI CHEESECAKE, CHOCOLATE MOUSSEE BROWNIE

\$250 PLUS TAXES PER PERSON

## ***PRIX FIXE MENU***

### **APPETIZER**

#### **MEDITERRENEAN SALAD**

TOMATOE | MIXED GREENS | CUCUMBER | CAPERS | BLACK OLIVES |  
SLICED GRILLED CHICKEN FILLET | VINEGRETTE SAUCE

#### **ROAST KIBBI**

CRACKED WHEAT | FRESH BEEF MIXTURE |  
HOUSE SALAD | GARLIC LEMON SAUCE

#### **GRILLED SHRIMP & BAY SCALLOPS**

ROASTED GARLIC & TOMATO CONFIT | CREAM SPINACH

#### **ROASTED PUMPKIN SOUP**

### **MAIN COURSE**

#### **SALMON FILLET**

DUSTED WITH SESAME SEEDS A LA MEUNIERE  
ROASTED IDAHO POTATOES | GRILLED VEGETABLES

#### **HONEY MUSTARD GLAZED PORK LOIN**

PUREE POTATOE | BROCCOLI IN A ROCKFORD SAUCE

#### **OVEN-BAKED TURKEY BREAST**

VERMICELLI RICE | CARAMELIZED ONIONS & SWEET PEAS |  
CRANBERRY SAUCE

#### **PISTACHIO CHICKEN**

CHICKEN BREAST FILLED WITH PISTACHIOS | CREAMY SAUCE |  
ARABIC RICE | VEGETABLES JARDINIERE

### **DESSERT**

#### **BAKLAWA WITH VANILLA ICE CREAM**

#### **CHOCOLATE MOUSSEE WITH COCONUT ICE CREAM**

#### **CREME BROULEE WITH VANILLA ICE CREAM**

\$220 PLUS TAXES PER PERSON

\*BOTH MENUS COME WITH A COMPLIMENTARY GLASS OF SORREL COCKTAIL OR PUNCH DE CRÈME