

15th Anniversary  
Gala  
Menu



**PASSED HORS D'OEUVRES**

Spiced Lamb Hand Pies with Zataar

Herb-Marinated Chicken Skewers with Harissa Aioli

Heirloom Cherry Tomato, Feta, & Thyme Tartlets

Wood-Grilled Shrimp Skewer, Lemon, Garden Herbs,  
Garlic, & Pickled Chili Puree

**PLATED SALAD**

**Baby Greens & Vegetable Salad:** Roasted Baby Bell Peppers,  
Caramelized Brussels Sprouts, Grilled Asparagus, & Pine Nuts  
with Sherry Vinaigrette

**BREAD BASKET**

Pain D'Epi, Harvest Wheat, Seeded Sourdough, Pretzel Roll,  
& House-made Olive Bread accompanied by a Butter Cube  
with Himalayan Salt, Arare, Poppy Seeds, & Paprika

**ENTRÉE OPTIONS**

**Braised Short Ribs:** Spiced Chickpeas, Burnt Eggplant,  
Tomato, Cucumber, Radish, & Herbs

OR

**Baby Eggplant:** Bay Lebneh, Roasted Cauliflower,  
Spiced Baby Carrots, Hazelnuts, & Minted Harissa

**DESSERT**

Assorted Palestinian Pastries

