



CATERING

Fine Moroccan Cuisine

Phone 310 895 8888
www.zeendesigns.com

Menu

Salads (for 10 people)

Marinated Eggplant

Eggplant, sweet red peppers, pickles & fine seasoning

Marinated Carrots

Boiled carrots, cilantro, garlic, parsley

Matbucha -grilled salad-

Tomatoes, peppers, garlic

Bab Ganoush

Baked eggplant, Onions, mayonnaise

Appetizers (for 10 people)

Moroccan Cigars

flaky pastries stuffed with spicy ground beef (20 pieces)

Pastilla

Chicken, roasted almonds, spices and scrambled eggs layered in a home made filo

Main Course (for 10 people)

Couscous

Traditional Moroccan pasta, simmered with saffron and served with vegetables

Lamb Tajine

Stew of lamb, prunes, fried almonds

Olive Chicken Tajine

Stew of chicken with moroccan olives

Lemon Chicken Tajine

Stew of chicken cooked with preserved lemon

Roast Beef

Roast beef with mushroom's sauce

Fish Tajine

Filet cooked with tomatoes, dried red peppers, garlic, parsley, cilantro

Moroccan cookies (each piece)

Cornes de gazelle

Home made filo stuffed with almond paste

Gh'riba

Moroccan almond cookie

Martsapan

Ch'bbakia

Honey based cookies

Almond Cigars

Almond rolls with honey

Mouflita (10 pieces)

S'fanj (10 pieces)

Moroccan donuts

Stuffed dates

Dates stuffed with flavored almond paste

Macarons

Fondants

Fondant stuffed with coconuts and Pineapples

Chocolats fourres

