



ECLECTIC EATS
PRIVATE EVENTS & CATERING

Appetizer or Passed Hors D'oeuvres Menu

(Appetizer can be plated, passed, or served buffet style and are portioned to serve one)

Eclectic labneh

Kefir cheese with zaatar spice cherry tomatoes scallions and XVOO (Vegetarian) (\$7.95)

Tofu Tartare (Vegan) (\$7.95)

Toasted Sesame Oil & Seeds, House Grown Coriander,
Fresh Ginger, Lime, Soy, Fresh Avocado, Fresh Organic Quail Egg

Traditional Israeli/Lebanese Hummus (Vegan) (\$7.95)

House salad (Vegan) (\$7.95)

Baba ghanouj (eggplant hummus) (Vegan) (\$8.95)

Caesar Salad (Vegetarian)(\$8.95)

Eclectic Hummus with Pine Nuts and Pomegranate (Vegan) (\$9.95)

Arguably the Best Hummus Ever & You Can Be the Judge
Infused With Walnuts, Herbs & Spices
Topped With Extra Virgin Olive Oil, Toasted Pine Nuts & Almonds

Fresh Avocado Hummus (Vegan) (\$9.95)

Pistachio Hummus (Vegan) (\$9.95)

Vegan Crab Cakes (artichokes, water chestnuts & Eclectic filling) (\$9.95)

Pistachio Moroccan Couscous and Quinoa Salad (Vegan) (\$9.95)

Forbidden Pomegranate Black Rice, lentil herb garden with pine nuts (Vegan) (\$9.95)

Smoked apple bacon salad (\$9.95)

Falafel balls x 5 (Vegan) (\$9.95)

House made stuffed grape leaves x4 (\$9.95)

Prosciutto Miloni (cantaloupe) (\$9.95)

Stuffed meatballs (caramelized onions herbs and pine nuts) (\$9.95)

Vegan Meat Balls (\$9.95)

Prosciutto Shrimp Roulade (\$14.95)

Escargot (\$14.95)

Beef Carpaccio (\$14.95)

Lobster in Mini Pitas (\$19.95)

House Smoked salmon (\$14.95)

Shrimp cocktail (\$14.95)

Salmon tartare (\$14.95)

Mango Duck confit Purses (\$14.95)

Mediterranean Lamb Tartare with Pita, Feta, and raw quail yolk (\$14.95)

Lamb Consommé (\$14.95)

Ceviche del mar (\$14.95)

Shrimp, Scallop & Calamari

Coconut Milk, Fresh Citrus Juices, Chili, Fresh Ginger
& Organic Coriander

Scallop ceviche (\$14.95)

Wild Caught Scallop

Coconut Milk, Fresh Citrus Juices, Chili, Fresh Ginger
& Coriander

Tuna tartare (\$14.95)

Beef Tartare (\$14.95)

Beef Tenderloin, Toasted Sesame Oil & Seeds,
House Grown Coriander, Fresh Ginger, Lime, Soy, Fresh Organic Quail Egg

Mediterranean "Sushi" Grape Leaves Phoenician Boat (serves ten-\$150, min order of one)

Salads

South East Asian inspired crab Salad (\$19.95)

French inspired frisee salad (Vegan) (\$9.95)

Greek Salad (Vegetarian) (\$14.95)

Watermelon and Feta Salad (Vegetarian) (\$14.95)

Watermelon and Feta Gazpacho (Vegetarian) (\$14.95)

Yogurt Cucumber Salad with Pine nuts (Vegetarian) (\$14.95)

Mediterranean Octopus Salad with fresh local greens and XVOO vinaigrette (\$12.95)

Couscous Apple Kale cashew Salad (Vegan) (\$14.95)

Fresh Fruits and nuts Salad (Vegan) (\$14.95)

Eclectic Salad Mix green gorgonzola almond apple in raspberry vinaigrette (Vegan) (\$14.95)

Catalan Inspired smoked shrimp salad (\$14.95)

House Smoked Shrimp
Local & House Grown Organic Vegetables, Herbs & Spices,
Extra Virgin Olive Oil & Fresh Citrus Juices

Tabbouleh (Vegan) (\$14.95)

Entrees

South East Asian Inspired meatballs in a 5 spice coconut broth with organic udon noodles (Vegan or Meat) (\$19.95)

Spaghetti meatballs (Vegan \$19.95) (Meat \$25.95)

Beef Fillet Mignon (\$35.95)

Pork tenderloin (\$25.95)

Bacon wrapped stuffed pineapple serves 5 (\$149) (min order of 2)

Beef Shawarma platter (Lebanese 7 spice style marinated beef and lamb cutlets topped with a creamy tahini sauce) (\$29.95)

Chicken Shawarma platter with garlic sauce (\$25.95)

Whole lemon butter Cornish hen (\$25.95)

Lamb Tongue Fatteh in a yogurt pine nut sauce (\$35.95)

Mexican Inspired steak Fajitas (\$25.95)

Poached Florida Lobster in a white wine saffron butter broth (\$39.95)

Curry Mango Chicken (\$19.95)

Lamb and Saffron Rice Stuffed Grape Leaves (\$25.95)

Butter chicken confit (\$25.95)

Shrimp Skewers (\$29.95)

Pouched Local wild fish of the day (\$29.95)

Bourbon Pork Chop (\$25.95)

Stuffed Peppers (\$19.95 vegan) (\$25.95meat)

Stuffed tomatoes (\$19.95 vegan) (\$25.95meat)

Stuffed onions (\$19.95 vegan) (\$25.95meat)

Gnocchi quarto fromagi (Parmigianino, mozzarella, provolone, Feta) (\$19.95)

Bone marrow and forbidden rice (\$29.95)

Bone Marrow of Beef, Wild Rice, Brandy, & Homemade Tahini Sauce

Rosemary Skewered Chicken Kabobs (\$19.95)

Marinated In Our Eclectic French Mediterranean Sauce

Skewered with Organic Rosemary Picked From Our Garden

Korean BBQ pork ribs (\$25.95)

Korean BBQ beef ribs (\$29.95)

Vegan Korean BBQ cauliflower ribs (\$25.95)

House made pasta you name it with choice of topping (\$25.95)

House made ravioli (lobster \$34.95, lamb \$29.95, Beef \$25.95)

Charcoal grill Porterhouse (\$39.95)

Charcoal grill Ny strip Steak (\$35.95)

Charcoal grill Rib eye steak (\$29.95)

Charcoal grill T-bone steak (\$35.95)

Charcoal grill Lamb Roulade stuffed with goat cheese fresh mint cranberries and crusted with pistachios (\$35.95)

Med. Inspired charcoal grill Quail x 3 (\$35.95)

Rabbit confit (\$35.95)

Lamb Shank (\$29.95)

Kousa bi laban lamb and rice stuffed zucchini in a yogurt sauce (\$29.95)

Kibbeh bi laban stuffed lamb meatballs in a yogurt sauce (\$35.95)

Loubieh bi zayt String beans in and Mediterranean garlic olive tomato sauce (Vegan) (\$19.95)

Loubieh bi lahmeh String beans in and Mediterranean garlic olive tomato sauce and lamb or beef cutlets (\$25.95)

Kafta Kabobs ground lamb, beef, pork, onions, herb and spice kabobs (\$25.95)

Saki infused local wild caught fish of the day poached in a shiso broth (\$35.95)

Indian inspired chicken Tikka Masala (\$25.95)

Spanish Inspired Saffron seafood Paella (\$35.95)

Whole Hawaiian style Kalua (cooked underground) **Pig** (serves approx 100 guests) \$1995.00
(1/2 pig serves approx 50 guests \$995.00, min order of one)

Whole Mediterranean style Lamb roast (1/2 lamb \$995.00 serves approx 35 guests) (whole lamb \$1995.00 serves approx 70 guests, min order of one)

Mansaf: is a traditional Levantine dish made of lamb cooked in a sauce of fermented dried yogurt and served with rice or bulgur (for 25 guests \$750.00 for 50 guests \$1500.00) served in a 1 meter diameter copper dish. (min order of one)

Salmon on Cedar (\$29.95)

Wild Caught Salmon Cooked on a Cedar Plank,
House Grown Organic Rosemary

Lamp chops \$29.99 half rack/\$49.99 whole rack (8 chops)

Lamb, House Made Yogurt, Pine Nuts, Extra
Virgin Olive Oil & Pita Crostini

Casual Upscale Party Food

Hamburger (\$14.95) gruyere cheese & prosciutto,

Sliders (\$5.95)

Cashew Bacon Mac & Cheese (\$9.95)

Tacos Choice of Beef, Lamb, Fish, Shrimp, Scallop, Beef Tartare, Salmon Tartare (\$14.95)

Fajitas (\$14.95)

Dessert

White Chocolate Popcorn with Black Sea Salt (\$7.95)

Homemade Baklava (\$7.95)

Stuffed With Homemade Ashta Cheese, Pistachios,
Rose infused Raw Honey

Avocado Mousse (dessert) (\$7.95)

Cupcakes (\$4.95)

Vegan cupcakes (\$4.95)

Wedding cupcake tower price depends on number

Beverages

Soda (\$3)

Organic Tea hot and cold (\$4.95)

Fresh Fruit Virgin Cocktails (\$7.95)

Coffee (\$4.95)

Alcoholic beverage prices upon request

Minimum order of ten per item.

Organic option available for an upcharge of 50%