



Takeout Catering Packages

The Good Company Luncheon

\$12.95 per person (Min 10 People)

Choose 1 Salad:

Lentil -- Beet and Potato - Mediterranean

Choose 1 Grilled Meat:

Chicken Kebabs - Moroccan Ground Beef Kefta - Beef Kebabs

Choose 1 Vegetarian Dish:

Vegetarian Couscous - Vegetarian Tagine

Choose 1 Starch:

Couscous-- Rice-- Bread.

The Deluxe Company Luncheon

\$16.95 per person (Min 10 people)

Choose 2 Salad:

Lentil-- Beet and Potato -- Mediterranean salad -- Couscous Salad

Choose 1 Appetizer:

*Chicken Kebabs - Kefta Meatballs - Beef Kebabs -
Nut and Cheese sampler*

Choose 2 Entree:

*Vegetarian Tagine - Imperial Couscous - Vegetarian Couscous -
Chicken Kebabs - Kefta Meatballs - Beef Kebabs*

All Deluxe orders come with oregano Basmati Rice.



MOROCCO'S RESTAURANT CATERING MENU

*Half Sheet: Best serves 8 to 15 people
Full Sheet: Best serves 16 to 25 People*



Catering Menu

SALADS

LENTIL SALAD

Delicious cold salad with finely diced red onions, cilantro, and Morocco's house cumin vinaigrette.

Half: \$40 Full: \$65

SPINACH AND FRUIT SALAD

Fresh Spinach, tossed with Danish blue cheese and Mixed Nuts in our Honey Pomegranate Vinaigrette with Seasonal Fruits.

Half: \$40 Full: \$65

MEDITERRANEAN SALAD

Fresh romaine lettuce, tomatoes, and cucumber in our light Balsamic Vinaigrette.

Half: \$40 Full: \$65

SPICY CHILLED CUCUMBER SALAD

Crispy cucumber wheels marinated with balsamic vinaigrette, finely diced red onions, cilantro, and our Homemade Serrano Jalapeno Hot Sauce.

Half: \$40 Full: \$65

COLD BEET AND POTATO SALAD

Tossed in cumin balsamic vinaigrette with cilantro and fine red onions.

Half: \$40 Full: \$65

COUSCOUS SALAD

Fluffy chilled couscous with finely diced tomatoes, cucumber, cilantro, mint, and raisins in Morocco's semi sweet Light Lemon Vinaigrette.

Half: \$40 Full: \$65

SIGNATURE EGGPLANT SALAD

Steamed and crushed eggplant with garlic, cilantro, cumin, paprika, and lemon. Honey Pomegranate Chili finish

Half: \$45 Full: \$70

Catering Menu

APPETIZERS

BRIWATTS

Our signature phyllo-dough dumpling.
Chicken Almond Pastilla, Vegetarian, or Seafood.
10-50 pieces: \$2 each 50+: \$1.50 each

KEBAB SAMPLER

Tender Paprika-Cumin Beef and Garlic-Ginger Chicken Kebabs.
Half: \$45 Full: \$70

SHRIMP PIL-PIL

Fresh jumbo shrimp sautéed in Morocco's spicy tomato herb garlic Pil-Pil sauce.
10-50 Pieces: \$1.50 each 50+ Pieces: \$1 each

PRAWN SKEWERS

Fresh Prawns sautéed in a lemon and garlic sauce.
10-50 Pieces: \$1.50 each 50+ Pieces: \$1 each

SIDES

PLAIN COUSCOUS

Half: \$30 Full: \$50

BASMATI RICE

Half: \$25 Full: \$45

MOROCCO'S BREAD

Half: \$15 Full: \$25



Catering Menu

TAGINE ENTREES

KEBABS PLATTERS

Chicken, Beef, or Kefta (Moroccan ground beef meatballs)

Half: \$40 Full: \$75

CHICKEN TAGINE

Slowly braised chicken in a ginger, white pepper, garlic base, saffron and turmeric. Served with olives and Homemade preserved lemons.

Half: \$60 Full: \$100

BEEF TAGINE

Slowly braised beef in a ginger garlic base, served with caramelized prunes and apricots. Finished with almonds.

Half: \$70 Full: \$130

LAMB TAGINE

Slowly braised lamb, in a savory ginger-white pepper-saffron base, Served with vegetables.

Half: \$75 Full: \$140

MOROCCO'S M'ROUZIA

Slowly braised lamb or chicken in our *exclusive imported 25 spices blend*. Served with raisins & homemade roasted almonds.

Half Chicken: \$75 Half Lamb: \$100
Full Chicken: \$140 Full Lamb: \$200

FRESH FISH TAGINE

Boneless skinless fresh fish filets in a garlic, cumin, paprika and cilantro rub, slowly cooked with mixed vegetables.

Half: \$80 Full: \$160

Catering Menu

COUSCOUS ENTREES

BEEF AND VEGETABLE COUSCOUS

Braised ginger-white pepper-garlic beef, with vegetables

Half: \$75 Full: \$130

LAMB AND VEGETABLE COUSCOUS

Braised ginger-white pepper-garlic lamb shank, with vegetables

Half: \$100 Full: \$160

IMPERIAL COUSCOUS

Caramelized onions, garbanzo beans, and ginger-garlic chicken

Half: \$75 Full: \$120

MOROCCO'S R'FISSA

Homemade flat pasta strips, with braised chicken in a saffron pepper broth. *Vegetarian Option Available.*

Half Chicken: \$70 Half Vegetarian: \$60
Full Chicken: \$130 Full Vegetarian: \$100

VEGETARIAN SELECTION

VEGETARIAN TAGINE

A mix of carrots, zucchini, potatoes, garbanzo beans, olives, with caramelized prunes and apricots cooked in a 10 spice Moroccan blend. Spicy upon Request.

Half: \$50 Full: \$80

VEGETARIAN COUSCOUS

Caramelized onions and garbanzo beans

Half: \$50 Full: \$80

LENTIL OR WHITE BEAN TAGINE

A family recipe in a cumin tomato base. Spicy upon Request.

Half: \$45 Full: \$70

Catering Menu

DESSERTS

Briwatts: \$2 each (Min-10 pieces); 50+ \$1.50 each

ALMOND PASTE HONEY BRIWATTS

Delicate phyllo-dough dumplings filled with almond paste, topped with honey.

CARAMELIZED APRICOTS & ALMOND BRIWATTS

Delicate phyllo-dough dumplings with hints of orange water.

CARAMELIZED DATE BRIWATTS

Delicate phyllo-dough dumplings filled with medjool dates & almonds.

WHITE CHOCOLATE & STRAWBERRY BRIWATTS

Delicate phyllo-dough dumplings filled with melting white chocolate & strawberries.

DARK CHOCOLATE BRIWATTS

Delicate phyllo-dough dumplings filled with melting dark chocolate.

FRESH FRUIT SALAD

Mixed seasonal fruits in orange blossom juice, topped with honey.

Half: \$30 Full: \$50

ORANGE CINNAMON BLOSSOM

Fresh California Oranges drizzled with honey, rose water, and cinnamon.

Half: \$25 Full: \$40



BEVERAGES

ICED MINT TEA

\$5 per Gallon

FRESH LEMONADE

\$10 per Gallon

HOT FANTASMINT TEA

\$15 per Gallon

COKE, DIET COKE, SPRITE

\$1 each



Special Order Items & International Cuisine Available

Private consultations with Executive Chef Jay

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Submit Catering Inquiries online

www.moroccosrestaurant.com

Complimentary Tastings available for parties of 50+