MEZE PROVISIONS

Sample Menus

All menus are fully customizable — every dish can be swapped, added, or adjusted to fit your event. Contact us for a personalized quote.

Buffet Style

Summer 2026 — Sample Menu

ALWAYS INCLUDED

Freshly baked sourdough & house pita · House dips — Tahini · Schug (jalapeño cilantro hot sauce) · Amba (fermented mango chutney)

SALADS

Hummus with chickpeas, pine nuts, fresh herbs & olive oil · Beet & garbanzo bean salad with feta · Quinoa with spicy Moroccan roasted carrots & sweet potato · Lemony shaved cabbage & fennel salad · Matbucha — spicy tomato ragu · Raw shredded beet & carrot salad with toasted sesame oil & sesame seeds · Pearl couscous salad with garbanzo beans, tomatoes, cucumbers & lemon dressing · Greek salad · Fire-roasted zucchini with tahini & warm olives · Fire-roasted eggplant with tomato salsa & raw tahini · Fried eggplant salad with lemon, parsley & garlic

MAINS

Grilled chicken shawarma — marinated in our special spice mix, grilled on site · Grilled grass-fed local beef & lamb kabobs with fresh herbs · Beef & lamb meatball stew slow-cooked in spiced tomato ragu · Spicy Moroccan fish with red peppers, carrots & garbanzo beans · Grilled ¼ chicken with fennel & fresh herbs · Falafel — herb loaded, freshly made on site

PREMIUM MAINS

Rosemary grilled James Ranch lamb chops · Mixed grill skewers — chicken pargiyot, beef & lamb kabobs, Nevada County grass-fed ribeye with cilantro chimichurri · Steelhead trout — Moroccan-spiced tomatoes & red pepper ragu · Wild Alaskan salmon with fresh herbs, preserved lemons & cilantro

SIDES

Whole roasted cauliflower with warm tahini & pistachio pesto · Garlic green beans · Aromatic rice with almonds & dried fruits · Smashed potatoes with za'atar · Sumac scalloped potatoes · Mujadara — basmati rice, French lentils & special spice mix

DESSERT BAR

Pistachio & walnut baklava · Apple & walnut baklava · Fresh berry mini pavlova · Chocolate tahini truffles with pecans & dried cherries · Vanilla bean cream puffs · Lemon olive oil cake · Double chocolate mousse · Blueberry lemon tart · Chocolate tart · Malabi — coconut milk pudding with strawberry coulis & toasted coconut · Meze raw desserts — key lime, coffee delight, chocolate mousse

Family Style

Fall 2026 — Sample Menu

ALWAYS INCLUDED

Freshly baked sourdough & house pita · House dips — Tahini · Schug (jalapeño cilantro hot sauce) · Amba (fermented mango chutney)

MEZE SMALL PLATES

Hummus with Israeli salad · Labneh-style yogurt dip with roasted mini potatoes & garbanzo beans · Fire-roasted cauliflower with lemon tahini & parsley · Beet salad with garbanzo beans & lemon-garlic dressing · Spicy Moroccan carrots · Lemony shaved cabbage & fennel slaw · Quinoa tabbouleh · Sesame kale salad · Raw shredded beet & carrot salad with toasted sesame oil · Lemony braised chard with toasted seeds · Syrian muhammara — roasted red pepper, butternut squash & walnut spread · Chopped liver with onion jam · Burrata with roasted heirloom tomatoes & olive oil · Shaved fennel & apple salad with parmesan & lemon vinaigrette · Charred broccolini with garlic, chili & lemon · Warm roasted carrots with honey, thyme & yogurt · Roasted seasonal vegetables with lemon, herbs & flaky salt

MAINS

Grilled chicken — marinated boneless thigh & leg in our special spice mix · Grilled grass-fed local beef & lamb kabobs with fresh herbs · Grilled ¼ Mary's chicken in herb chimichurri · Beef & lamb meatball stew in lemon broth with seasonal greens · Falafel — herb loaded, freshly made

PREMIUM MAINS

Rosemary grilled James Ranch lamb chops · Steelhead trout — Moroccan-spiced red sauce with garbanzo beans & cilantro · Wild Alaskan salmon with pistachio crust, preserved lemons & cilantro · Mixed grill skewers — chicken pargiyot, beef & lamb kabobs, Nevada County grass-fed ribeye with cilantro chimichurri

SIDES

Whole roasted cauliflower with warm tahini & pistachio pesto · Japanese sweet potato purée · Festive rice with almonds & dried fruits · Mujadara — basmati rice, French lentils & special spice mix · Garlic green beans with almonds · Aromatic rice with fresh herbs & toasted almonds · Smashed potatoes with za'atar · Sumac scalloped potatoes

DESSERT BAR

Fresh berry mini pavlova · Chocolate tahini truffles with pecans & dried cherries · Vanilla bean cream puffs · Lemon olive oil cake · Double chocolate mousse · Apple & walnut baklava · Pistachio & walnut baklava · Blueberry lemon tart · Chocolate tart · Malabi — coconut milk pudding with strawberry coulis & toasted coconut · Meze raw desserts — key lime pie, chocolate mousse, coffee delight

Grazing tables, passed appetizers, and dessert-only spreads are also available — ask us for details.

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