

# Large Party Menu



**Plated four course dinner available for parties of 10-20 guests**

**Buffet available for parties of 20-40 guests**

## **FOUR-COURSE DINNER**

**FOR THE TABLE:**

### **ISRAELI DUO**

MAHUMMARA AND HUMMUS SERVED WITH OLIVES AND FOCACCIA

### **ALBANIAN KOFTE**

LAMB SAUSAGES SERVED OVER LABNEH

### **CALAMARAS DU PESCADOR**

SAUTÉED CALAMARI, OLIVES, ROASTED CHICKPEAS, CHERRY TOMATO, WHITE WINE TOPPED WITH FRESH PARSLEY

### **JESHILE SALAD**

BABY ARUGULA, TOPPED WITH RAISINS, PISTACHIO PESTO, LEMON CITRUS VINAIGRETTE

### **PAELLA**

OCTOPUS, CALAMARI, SHRIMP, CHICKEN, MUSSELS, BELL PEPPERS, CHICKPEAS, SEA BASS, ONION, GARLIC, TOMATO, AND PARSLEY IN SAFFRON RISOTTO

### **CHOOSE YOUR MAIN COURSE:**

MAIN COURSES SERVED WITH VEGETABLES

BRANZINO

BLACK ANGUS RIBEYE\*

LAMB SHANK

### **DESSERT:**

TRES LECHES & COFFEE

80 PER PERSON

PLUS SALES TAX AND 18% GRATUITY  
NOT AVAILABLE FRIDAY AND SATURDAY

\*FOR DRY-AGED RIBEYE CONTACT THE CHEF

## **BUFFET STYLE**

### **MEDITERRANEAN SALAD**

TOMATO, CUCUMBER, OLIVES, RED ONION, FETA CHEESE

### **MAHUMMARA AND HUMMUS**

SERVED WITH OLIVES AND FOCACCIA

### **RIGATONI AL FORNO**

BAKED RIGATONI WITH GORGONZOLA, MOZARELLA, PARMIGIANO, PECORINO

### **MOUSAKA**

THINLY SLICED EGGPLANT, GROUND BEEF, TOMATO, BÉCHAMEL SAUCE

### **BRANZINO**

PAN-SEARED BRANZINO FILET WITH LEMON CAPER SAUCE

### **ZA'ATAR CHICKEN**

GRILLED CHICKEN BREAST WITH SUN-DRIED TOMATO PESTO

ADD GRILLED SHRIMP + 2 PER PIECE  
ADD LAMB CHOPS +4 PER PIECE

ADD TRES LECHES + 3 PER PERSON

50 PER PERSON

PLUS SALES TAX AND 18% GRATUITY

For any substitutions or menu changes please contact the Chef at [hello@duarest.com](mailto:hello@duarest.com) or 215-609-6864