

CATERING





THE STORY | PALM PALACE

From the beautiful city lights of Casablanca to the fine golden sand of Marrakesh, and to the breathless waters of Agadir, there is nothing like the journey along the Atlantic Coast of Morocco.

Within each of the two hundred eighty-three cities of Morocco stands hidden an oasis covered with palm trees high enough to reach the clouds and lined ever so graciously for the awaited grand entrance. Within these walls are details of color, silk, sparkling chandeliers, all lined with gold fit for the king. The ovens are ready, meals of the freshest ingredients and dishes lavished in the finest spices for their majesty. The servants eagerly wait for the celebrant, hoping that the king will visit and grace them with his honored presence.

Then, should the king not arrive by sundown, the entire town of the city is called to gather and feast on the food that was prepared for his majesty. Today, we offer that same welcoming to you as we await your arrival to our palace, fit for your dining experience.

It is our pleasure to welcome you to Palm Palace!



JAMIL EID

EXECUTIVE CHEF

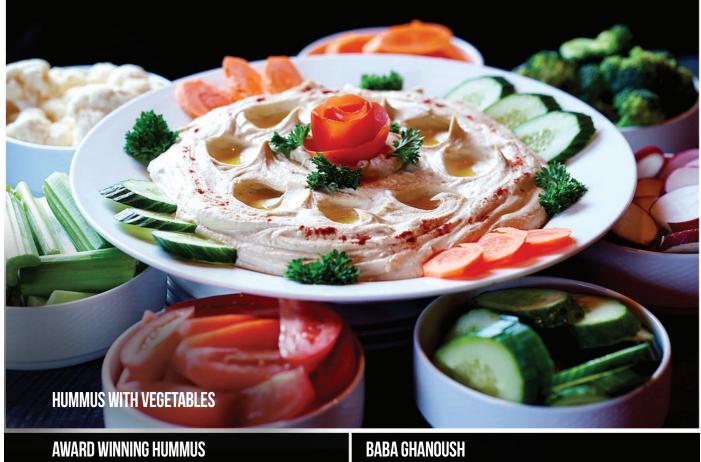


Born in Lebanon in 1938 and graduated with great distinction from culinary school in the year 1956, he was the youngest in his class. He shortly got a job position at the largest hotel in Beirut "Saint George Hotel" while seeking higher education. At the age of 20, Chef Jamil traveled to Africa "Liberia" where he started a restaurant and then expanded into a boutique hotel. Civil war started and forced Chef to seize operation and travel to Australia "Sydney" and open the first Mediterranean restaurant in Bass Hill.

In 1990, Chef Jamil, a father of 5, migrated to Detroit where he brought along his expertise and expanded his love to culinary arts. He was named Chef of the year and received many distinctions and awards. He is considered the founding father of the "Americanization" of Lebanese food. Since 2008, Chef helped give birth to Palm Palace and became the corporate executive chef.

The food that you are about to enjoy was prepared with love by Chef Jamil.









APPETIZERS

HUMMUS Award winning! P V G

Chickpea purée with tahini sauce, lemon juice & fresh garlic.

\$39.00 (\$3.25/person), serves 12 Large Tray \$65.00 (\$2.71/person), serves 24

SPICY HUMMUS V @

Our classic Hummus fused with selected herbs & spices.

Small Tray \$45.00 (\$3.75/person), serves 12 **Large Tray** \$69.00 (\$2.88/person), serves 24

HUMMUS WITH FRESH GARDEN VEGGIES • •

Our classic Hummus served with fresh seasonal vegetables.

Small Tray \$50.00 (\$4.17/person), serves 12 **\$85.00** (\$3.54/person), serves 24

BABA GHANOUSH @

Fire roasted eggplant with tahini, lemon juice & garlic.

Small Tray \$49.00 (\$4.08/person), serves 12 **Large Tray \$74.00** (\$3.08/person), serves 24



SALADS

FATTOUSH P V

Romaine lettuce, parsley, tomatoes, onions, cucumbers & toasted pita bread tossed with our house dressing.

Small Tray \$35.00 (\$2.92/person), serves 12 **Large Tray** \$59.00 (\$2.46/person), serves 24

Signature salad mixed with feta cheese topped with olives, beets & Tuscan peppers; tossed in our house dressing.

Small Tray \$45.00 (\$3.75/person), serves 12 **Large Tray \$79.00** (\$3.29/person), serves 24

HOUSE SALAD ®

Romaine lettuce, parsley, tomatoes, onions & cucumbers tossed with our house dressing.

Small Tray \$30.00 (\$2.50/person), serves 12 **Large Tray** \$55.00 (\$2.29/person), serves 24

TABULEE •

Parsley, tomatoes, scallions & cracked wheat tossed with extra virgin olive oil & herb dressing.

 Small Tray
 \$45.00 (\$3.75/person), serves 12

 Large Tray
 \$79.00 (\$3.29/person), serves 24









FINGER FOOD PLATTERS

FALAFEL PLATTER P W

Chickpeas & fava beans ground with herbs & spices, cooked in vegetables oil. Served with tahini sauce, tomatoes, & pickles.

Small Tray \$52.00 (\$4.33/person), serves 12 **\$85.00** (\$3.54/person), serves 24

Grape leaves stuffed with tomato, onion, parsely, rice & spices; cooked with lemon, vegetable juice & olive oil.

Small Tray \$35.00 (\$2.92/person), serves 12 **Large Tray** \$69.00 (\$2.88/person), serves 24

LAMB GRAPE LEAVES P G

Grape leaves stuffed with lamb, parsely, rice & spices; cooked with lemon, vegetable juice & olive oil.

\$39.00 (\$3.25/person), serves 12 Large Tray \$75.00 (\$3.13/person), serves 24

MEDITERRANEAN SPINACH PIES ®

Spinach, onions, lemon juice & extra virgin olive oil stuffed & baked into dough.

Small Tray \$36.00 (\$3.00/person), serves 12 Large Tray \$65.00 (\$2.71/person), serves 24

FRIED KIBBIE

Pan-fried ground lamb, mixed with cracked wheat; stuffed with sautéed ground lamb, onions, tomatoes, red peppers, pine nuts, almonds & selected herbs & spices.

Small Tray \$65.00 (\$5.42/person), serves 12 **Large Tray** \$110.00 (\$4.58/person), serves 24







PITA WRAP PLATTERS MIX-N-MATCH

SMALL
PITA PLATTER
15 SANDWICH PACKAGE
\$85.00

(\$5.67/person)

MEDIUM
PITA PLATTER
30 SANDWICH PACKAGE

\$160.00

(\$5.34/person)

LARGE
PITA PLATTER
50 SANDWICH PACKAGE
\$235.00

(\$4.70/person)

- FALAFEL •
- HUMMUS & TABULEE •
- CHICKEN SHWARMA
- SHISH TAWOOK
- LAMB SHWARMA •
- SHISH KABOB
- SHISH KAFTA
- CHICKEN GHALLABA

- SHISH TAWOOK & TABULEE
- HUMMUS & LAMB GRAPE LEAVES
- MEJADRA •
- LAMB GHALLABA
- -FALAFEL DELUXE
- VEGETARIAN GHALLABA
- HUMMUS & VEGETARIAN GRAPE LEAVES •

Gluten Free Available upon Request \$2.00 Per Sandwich









PER PERSON

\$11.99

VEGETARIAN

Rice, House Salad, Hummus or Baba Ghanoush, Falafel or Vegetarian Ghallaba.

CHICKEN

Rice, House Salad, Hummus or Baba Ghanoush, Chicken Shwarma or Chicken Ghallaba.

LAMB

Rice, House Salad, Hummus or Baba Ghanoush, Lamb Shwarma or Lamb Ghallaba.

SEAFOOD

Rice, House Salad, Hummus or Baba Ghanoush, Grilled Salmon or Shrimp Ghallaba. \$12.99

\$14.99

\$15.99









CHICKEN TRAYS

SHISH TAWOOK Classic or Lemon Oregano P GF

Chicken breast cubes marinated in light garlic, olive oil & grilled.

Small Tray \$105.00 (\$8.75/person), serves 12 **Large Tray** \$199.00 (\$8.29/person), serves 24

DEBONED CHICKEN All White Available Upon Request P @

Marinated in extra virgin olive oil, lemon juice, light garlic sauce & grilled.

Small Tray \$65.00 (\$5.42/person), serves 12 **Large Tray** \$119.00 (\$4.96/person), serves 24

CHICKEN SHWARMA @

Marinated layers of chicken, flame cooked & cut into small bite-size pieces.

 \$99.00 (\$8.25/person), serves 12

 Large Tray
 \$190.00 (\$7.92/person), serves 24

CHICKEN GHALLABA (STIR FRY) Classic or Zesty ©

Chicken tips sautéed with garden vegetables, herbs & spices.

 Small Tray
 \$95.00 (\$7.92/person), serves 12

 Large Tray
 \$170.00 (\$7.08/person), serves 24











LAMB TRAYS

SHISH KAFTA @

Grilled ground lamb with minced vegetables & spices.

Small Tray \$99.00 (\$8.25/person), serves 12 **Large Tray** \$185.00 (\$7.71/person), serves 24

SHISH KABOB P @ 0

Tender lamb marinated & grilled to perfection.

 Small Tray
 \$119.00 (\$9.92/person), serves 12

 Large Tray
 \$225.00 (\$9.38/person), serves 24

LAMB SHWARMAG

Marinated layers of lamb, flame cooked & cut into small bite size pieces.

Small Tray \$130.00 (\$10.83/person), serves 12 **Large Tray** \$225.00 (\$9.38/person), serves 24

LAMB GHALLABA (STIR FRY) @

Lamb tips sautéed with garden vegetables, herbs & spices.

 \$99.00 (\$8.25/person), serves 12

 Large Tray
 \$179.00 (\$7.46/person), serves 24

LAMB CHOPS @ @

Rack cut chops marinated & grilled to perfection.

 \$85.00 (\$7.08/person), serves 12

 Large Tray
 \$168.00 (\$7.00/person), serves 24







SEAFOOD TRAYS

GRILLED JUMBO SHRIMP @

Jumbo shrimp marinated in olive oil, garlic, herbs & spices, then grilled.

 Small Tray
 \$140.00 (\$11.67/person), serves 12

 Large Tray
 \$270.00 (\$11.25/person), serves 24

VEGETARIAN TRAYS

VEGETARIAN GHALLABA (STIR FRY) @ @

Vegetables sautéed with herbs & spices.

Small Tray \$70.00 (\$5.83/person), serves 12

Large Tray \$125.00 (\$5.21/person), serves 24

MEJADRA

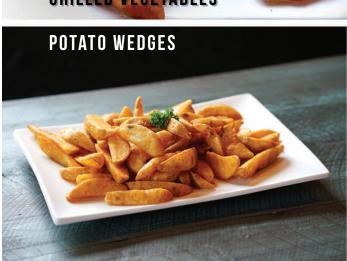
Green lentils cooked with sautéed onions & cracked wheat, topped with caramelized onions.

Small Tray \$80.00 (\$6.67/person), serves 12

Large Tray \$130.00 (\$5.42/person), serves 24









CATERING SIDE TRAYS

RICE •

Small Tray
<u>Large Tray</u>

\$35.00 (\$2.92/person), serves 12 **\$59.00** (\$2.46/person), serves 24

POTATO WEDGES •

Small Tray Large Tray **\$45.00** (\$3.75/person), serves 12 **\$80.00** (\$3.33/person), serves 24

GRILLED VEGETABLES •• •

Small Tray Large Tray **\$49.00** (\$4.08/person), serves 12 **\$89.00** (\$3.71/person), serves 24

GARLIC SAUCE P V G

Small Tray Large Tray **\$45.00** (\$3.75/person), serves 12 **\$75.00** (\$3.12/person), serves 24

MEDITERRANEAN PICKLES • •

Small Tray Large Tray **\$20.00** (\$1.67/person), serves 12 **\$35.00** (\$2.92/person), serves 24

PITA BREAD • •

Small Tray Large Tray

\$15.00 (\$1.25/person), serves 12 **\$22.00** (\$0.91/person), serves 24

\$4.99/each



FRESH SQUEEZED JUICES Choice of Orange, Carrot or Apple

SMOOTHIES

Fresh squeezed & blended with bananas. strawberries & honey. Choice of Orange or mango

POWERMIX

Beets, carrot, apple & celery

SIGNATURE LEMONADE P

Choice of Strawberry or Orange with lemon & sugar

FRESH MINT LEMONADE

Lemon, orange, mint & sugar

POTASSIUM BROTH

Carrot, celery & parsley

2-LITER BOTTLE

Pepsi or Diet Pepsi

DESSERTS

BAKLAVA

Small Tray \$25.00 (\$2.08/person), serves 12 Large Tray \$40.00 (\$1.67/person), serves 24

RICE PUDDING

Small Tray \$25.00 (\$2.08/person), serves 12 Large Tray \$40.00 (\$1.67/person), serves 24

ITALIAN LEMON CAKE

Small Tray \$30.00 (\$4.99/person), serves 6 Large Tray \$60.00 (\$4.99/person), serves 12

ORIGINAL CHEESECAKE

Small Tray \$30.00 (\$4.99/person), serves 6 Large Tray \$60.00 (\$4.99/person), serves 12

CHOCOLATE CAKE

Small Tray \$30.00 (\$4.99/person), serves 6 Large Tray \$60.00 (\$4.99/person), serves 12





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734.975.9975 www.PalmPalace.com

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