



PALM PALACE
RESTAURANT

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!



PALM PALACE
RESTAURANT

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.





HUMMUS WITH VEGETABLES

AWARD WINNING HUMMUS



BABA GHANOUSH



APPETIZERS

HUMMUS **Award winning!**

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

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

SPICY HUMMUS

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
Large Tray	\$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

FATTOUSH



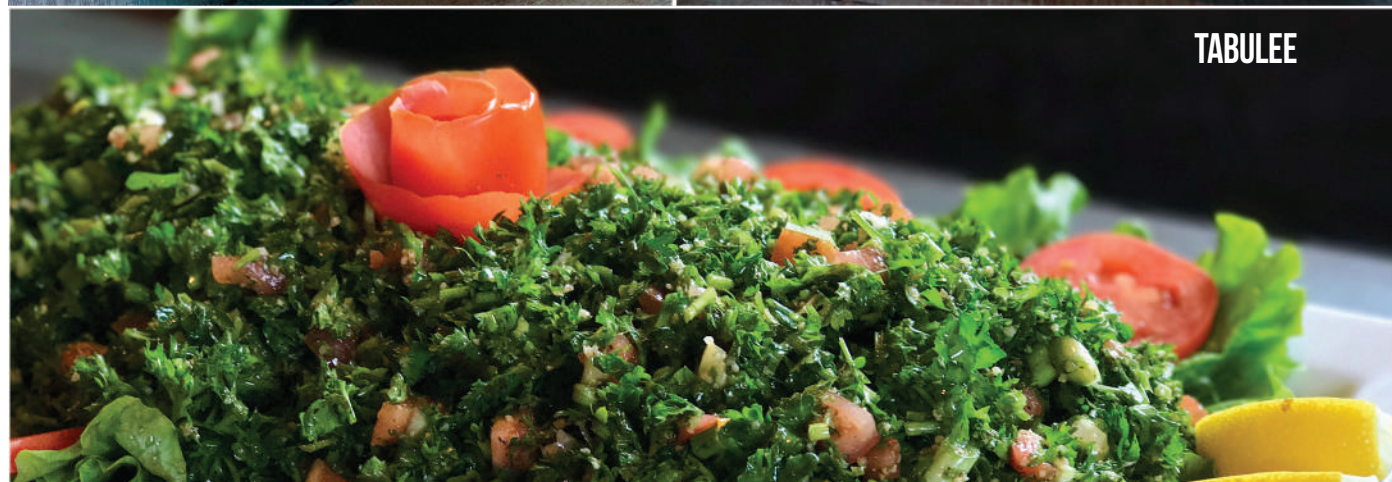
HOUSE SALAD



GREEK SALAD



TABULEE



SALADS

FATTOUSH

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

Small Tray	\$55.00 (\$4.58/person), serves 12
Large Tray	\$85.00 (\$3.54/person), serves 24

GREEK SALAD

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

Small Tray	\$60.00 (\$5.00/person), serves 12
Large Tray	\$100.00 (\$3.14/person), serves 24

HOUSE SALAD

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

Small Tray	\$50.00 (\$4.16/person), serves 12
Large Tray	\$80.00 (\$3.33/person), serves 24

TABULEE

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

Small Tray	\$60.00 (\$5.00/person), serves 12
Large Tray	\$100.00 (\$3.14/person), serves 24



FALAFEL PLATTER



GRAPE LEAVES



SPINACH PIES



FRIED KIBBIE

FINGER FOOD PLATTERS

FALAFEL PLATTER

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
Large Tray	\$85.00 (\$3.54/person), serves 24

VEGETARIAN GRAPE LEAVES

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

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

Small Tray	\$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

CHICKEN SHWARMA



FALAFEL



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

 SIGNATURE DISH

 VEGETARIAN

 GLUTEN FREE

 CONTAINS PEANUTS



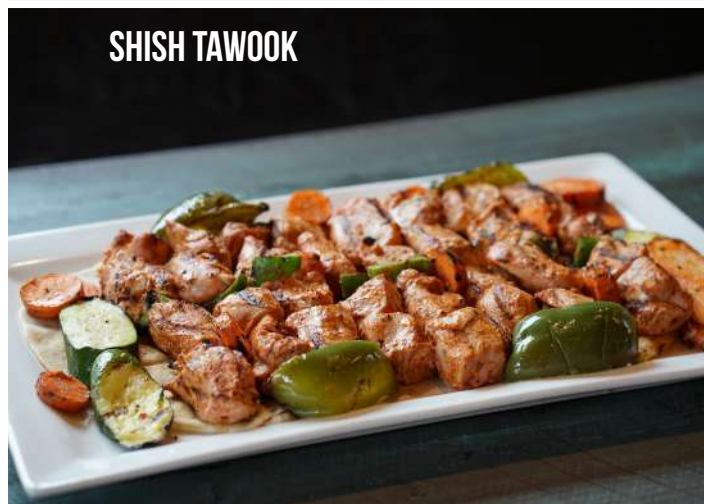
\$13.99

\$14.99

\$16.99

\$17.99

SHISH TAWOOK



DEBONED CHICKEN



CHICKEN SHWARMA



CHICKEN GHALLABA



CHICKEN TRAYS

SHISH TAWOOK Classic or Lemon Oregano

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

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.

Small Tray	\$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



SHISH KAFTA



SHISH KABOB



LAMB SHWARMA



LAMB GHALLABA



LAMB CHOPS

MEAT 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

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 SHWARMA

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

PRIME STEAK GHALLABA (STIR FRY)

Prime Tenderloin sautéed with garden vegetables, herbs & spices.

Small Tray	\$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.

Small Tray	\$85.00 (\$7.08/person), serves 12
Large Tray	\$168.00 (\$7.00/person), serves 24

**GRILLED
JUMBO SHRIMP**



**VEGETARIAN
GHALLABA**



MEJADRA



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



GRILLED VEGETABLES



PITA BREAD



POTATO WEDGES



RICE

CATERING SIDE TRAYS

RICE

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

POTATO WEDGES

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

GRILLED VEGETABLES

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

GARLIC SAUCE

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

MEDITERRANEAN PICKLES

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

PITA BREAD

Small Tray	\$15.00 (\$1.25/person), serves 12
Large Tray	\$22.00 (\$0.91/person), serves 24



BAKLAVA

**2370 CARPENTER RD.
ANN ARBOR, MI 48108**

734.975.9975

www.PalmPalace.com

Skip the line, Order Online!

We Deliver!

BEVERAGES

QUART \$10.99

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

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

\$4.99/each

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