

FERAH
TEX-MED KITCHEN

**GROUP
DINING
MENUS**





Lunch Menu - \$25 per guest

(plus tax and gratuity)

GRILLED CHICKEN ON PITA (Choice of One Side)

Shaved Mozzarella | Baby Spinach | Tomato | Caramelized Onion | Avocado | Pesto Aioli

GYRO TACO (Choice of One Side)

Thin-Sliced Gyro | Tzatziki Sauce | Tomato | Pickled Red Onion

SMOKED JALAPENO-RUBBED SALMON TACO (Choice of One Side)

Avocado | Chayote Slaw | Corn Tortilla | Chipotle Aioli

FALAFEL TACO (Choice of One Side)

Garbanzo Patty | Tzatziki Sauce | Tomato | Pickled Red Onion

BARBACOA SHORT RIB TACO (Choice of One Side)

44 Farm Braised Short Rib | Onion Cilantro Relish | Poblano Aioli | Cigar Onion

SUPERFOOD SALAD GF

Oven-Roasted Beet | Baby Carrot | Asparagus | Texas Berries | Walnuts | Pomegranate | Goat Cheese

** Salad Protein choice of Falafel, Chicken, or Salmon

GREEK SALAD V GF

Arcadian Mix | Cucumber | Grape Tomato | Green Bell Pepper | Kalamata Olives | Feta | Lemon Oil Vinaigrette

** Salad Protein choice of Falafel, Chicken, or Salmon

SIDES

Salad | Soup | Sweet Potato Fries | Truffle Fries

****includes Non-Alcoholic Beverages**

V = Vegetarian Option GF= Gluten-Free Friendly Option.



Lunch Menu - \$35 per guest

(plus tax and gratuity)

First Course Appetizers | Served Family-Style

Hummus | Tzatziki | Spicy Atom Dip with Vegetable Crudité |
Grilled Pita Bread

Second Course | Entrée

Select one:

Gyro Tacos (2) with Truffle Fries or Side Salad

Superfood Salad with Salmon GF

Wild Mushroom & Asparagus Risotto V GF

Classic Burger or Ferah Burger with Truffle Fries or Side Salad

Ferah 10 Spice Chicken with Jalapeno Orzo Risotto

Third Course | Dessert Served Family-Style

Baklava (contains nuts)

****includes Non-Alcoholic Beverages**

V = Vegetarian Option GF= Gluten-Free Friendly Option.



Dinner Menu - \$45 per guest

(plus tax and gratuity)

First Course: Mezes (Served Family-Style)

CHARRED SALSA: Heirloom Tomatoes | Onion | Garlic | Jalapeno | Cilantro **v GF**

ATOM DIP: Turkish Suzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil **v GF**

BAKED FETA DIP: Tomato Sauce | Kalamata Olives | Basil Relish **v GF**

Pita Bread, Tortilla Chips and Veggies

Second Course: Entrée

Select One:

CAST IRON ROASTED AIRLINE CHICKEN **GF**

Fresh Herb-Roasted Potatoes | Baby Spinach | Tasso Cream Sauce | Caramelized Shallot | Tomato Relish

MEDITERRANEAN SALMON

Lemon Pepper Tri-Color Couscous | Grilled Asparagus | Lemon Caper Sauce

WILD MUSHROOM & ASPARAGUS RISOTTO **v GF ADD** | CHICKEN | SHRIMP

Third Course: Dessert (Served Family-Style)

BAKLAVA (CONTAINS
NUTS)

Beverages Available for Purchase

v = Vegetarian Option **v** = Vegan Option **GF** = Gluten-Free Friendly Option.



Dinner Menu - \$55 per guest

(plus tax and gratuity)

First Course: Appetizers (Served Family-Style)

BACON-WRAPPED STUFFED DATES GF

Applewood Bacon | Goat Cheese | Medjool Dates | Chipotle Aioli

BAKED FETA DIP V GF

Tomato Sauce | Kalamata Olives | Basil Relish

Served with Pita Bread

Second Course: Entrée

Select One:

FERAH 10 SPICE CHICKEN GF

Roasted Chicken Thigh | Jalapeno Orzo Risotto | Pickled Shallot | Smoked Ancho Chili Sauce

MEDITERRANEAN SALMON

Lemon Pepper Tri-Color Couscous | Grilled Asparagus | Lemon Caper Sauce

WILD MUSHROOM & ASPARAGUS RISOTTO V GF

ADD | SALMON | CHICKEN | SHRIMP | SHORT RIB

Third Course: Dessert (Served Family-Style)

BAKLAVA (CONTAINS NUTS)

TEXAS SHAPED CHOCOLATE CAKE

Beverages Available for Purchase

V = Vegetarian Option GF= Gluten-Free Friendly Option.



Dinner Menu - \$75 per guest

(plus tax and gratuity)

First Course: Appetizers (Served Family-Style)

CHEF'S SAMPLER PLATTER

Falafel **v** | Fried Goat Cheese **V** | Arancini **V** | Bacon-Wrapped Stuffed Dates **GF** | Hummus **v GF** | Pita Bread **V**

Second Course: Salad

SUPERFOOD SALAD **V GF**

Arcadian Mix | Oven-Roasted Beet | Roasted Carrot | Quinoa | Texas Berries | Pecans | Pomegranate Goat Cheese | White Balsamic Vinaigrette

Third Course: Entrée

Select One:

CAST IRON ROASTED AIRLINE CHICKEN **GF** Fresh Herb-Roasted Potatoes | Baby Spinach | Tasso Cream Sauce | Caramelized Shallot | Tomato Relish

MEDITERRANEAN SALMON

Lemon Pepper Couscous | Grilled Asparagus | Lemon Caper Sauce

44 FARMS BRAISED BEEF SHORT RIB

Roasted Potatoes | Carrot Puree | Cigar Onion | Brussels Sprouts | Demi-Glace Sauce

WILD MUSHROOM & ASPARAGUS RISOTTO **V GF**

ADD | SALMON | CHICKEN | SHRIMP

Fourth Course: Dessert Buffet (Served Family-Style)

POMEGRANATE CHEESECAKE

TEXAS SHAPED CHOCOLATE MOUSSE CAKE

TURKISH COFFEE CRÈME BRULÉE **GF**

Beverages Available for Purchase

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