

**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

### SOUTHWESTERN CAESAR SALAD **GF**

Baby Romaine Hearts | Shaved Parmesan | Grape Tomato | Jalapeno Polenta Crouton | Chipotle Dressing

\*\* 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

BLACKENED REDFISH

Truffle Mushroom Grits Cake | Crispy Brussel Sprouts | Tasso Cream 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 BRULEE GF

Beverages Available for Purchase

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