



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

****includes Non-Alcoholic Beverages**

V = Vegetarian Option

GF= Gluten-Free Friendly Option. Please note that our kitchen is not a dedicated gluten-free facility.

SIDES:

Salad

Soup

Sweet

Potato

Fries

Truffle Fries



Lunch Menu - \$35 per guest

(plus tax and gratuity)

First Course Appetizers | Served Family-Style

Hummus, Tzatziki & Spicy Atom Dip with Vegetable Crudite and Grilled Pita Bread

Second Course | Entrée

Select one:

- Gyro Tacos (2) with Truffle Fries or Side Salad
- Superfood Salad with Salmon (gluten-free friendly) **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**

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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

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Dinner Menu - \$55 per guest

(plus tax and gratuity)

First Course: Appetizers (Served Family-Style)

BACON-WRAPPED STUFFED DATES Applewood Bacon | Goat Cheese | Medjool Dates | Chipotle Aioli **GF**

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

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

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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

Course Four – 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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