

la Méditerranée

W E D D I N G M E N U



Catering to Bay Area couples since 1979, La Méditerranée's award-winning dishes are prepared using only the finest local and seasonal ingredients. Our unparalleled and flawless service is why you will love working with us, and as you celebrate your wedding with your closest friends and family, you will know you made the perfect choice.

Grand or intimate in scale, our experienced wedding consultants at La Méditerranée are here to partner with you to make sure you enjoy every beautiful moment of your big day.

Our custom menus are designed for buffet, family style or plated service and we work closely with you to make sure that every detail is perfect!

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Wedding Meza Buffet Menus

~ 10 Dishes ~

2 Passed Appetizers, 6 Sides, 2 Hot Entrees ... \$38/person

~ 11 Dishes ~

2 Passed Appetizers, 6 Sides, 3 Hot Entrees ... \$42/person

~ 12 Dishes ~

2 Passed Appetizers, 6 Sides, 4 Hot Entrees ... \$46/person

~ Wedding Meza Served Family Style ~

Shared Dishes on Guest Tables ... add \$10/person



Staffing & Event Coordination

La Méditerranée is a full service catering and event planning company. We will propose service needs based on venue, timeline, & service style, using our expertise to create a unique wedding that truly reflects you!

With over 35 years experience serving the San Francisco Bay Area, you can be confident that we hold ourselves and our partners to the highest standards of professionalism and service.

Cocktail Hour Passed Appetizers



– **Dolma** (*vegan, gf*) –

Grape leaves stuffed with Rice & Herbs

– **Fillo Wrapped Saffron Shrimp** –

Served with a Spicy Tahini Dip

– **Salmon Cakes** (*gf*) –

Served with a Spicy Tahini Dip

– **Caprese Skewers** (*veg, gf*) –

with Tomato, Basil & Mozzarella

– **Goat Cheese & Walnut Stuffed Dates** (*veg, gf*) –

– **Spinach & Feta Mini Fillos** (*veg*) –

Grecian Spanikopita stuffed with Feta and Spinach

– **Chicken Cilicia Mini Fillos** –

Flaky fillo stuffed with Cinnamon Spiced Chicken,
Toasted Almonds, Garbanzo & Currants

– **Mini Falafel Garbanzo Fritters** (*vegan, gf*) –

Served with Vegan Tahini Dip

– **Levant Sandwiches** (*veg*) –

Pinwheel Lavash Sandwiches with Herbed Cream Cheese,
Cabbage and Hearts of Romaine

– **Lebanese Kibbeh Meatballs** –

Served with a Cucumber Yogurt Dip

– **Mini Quiche Bites** –

Spinach Quiche or Quiche Lorraine

Side Dishes

– Dips served with Pita & Chips –

Hummos (*vegan, gf*): Garbanzo Bean & Garlic Dip
(Traditional or Roasted Red Pepper)

Baba Ghanoush (*vegan, gf*): Roasted Eggplant & Garlic Dip

Tabuleh (*vegan*): Parsley, Tomato & Cracked Wheat Salad

Djajiki (*gf*): Cucumber, Yogurt & Garlic Dip

Harissa (*vegan, gf*): Tomato, Eggplant & Walnut Dip



– Armenian Tomato Salad (*vegan, gf*) –

Choice of Vegan Tahini or Tomato Vinaigrette

– Lentil Salad (*vegan, gf*) –

Choice of Vegan Tahini or Tomato Vinaigrette

– Spinach Salad (*gf*) –

with Figs, Toasted Almonds, Feta and Balsamic Vinaigrette

– Pear & Pomegranate Salad (*gf*) –

with Candied Walnuts & Sherry Vinaigrette over Organic Greens

– Armenian Potato Salad (*vegan, gf*) –

Vinaigrette Potato Salad with Mint & Lemon

– Pesto Orzo (*veg*) –

Pasta Salad with Pine Nuts & Basil

– Mediterranean Cous Cous (*vegan*) –

– Rice Pilaf (*vegan, gf*) –

Saffron Pilaf with Cinnamon, Currants and Garbanzo Beans

– Fillo Pastries –

Spinach & Feta, Chicken Cilicia, Cheese Karni, or Levantine Beef Meat Tart

– Falafel with Tahini Dip (*vegan, gf*) –

🌀 Poultry Entrées 🌀

– Chicken Pomegranate (gf) –

Drumsticks Slow-Baked in our famous Pomegranate Sauce

– Chicken Kebabs (gf) –

Skewers of Marinated Chicken Grilled with Bell Peppers & Onion

– Saffron Chicken Breast Kebabs (gf) –

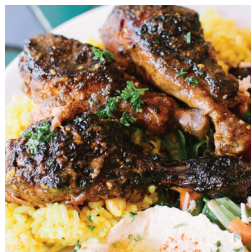
Halal Chicken Breast Marinated in a Saffron, Lemon, & Cilantro Sauce
Grilled with Zucchini & Bell Pepper

– Saffron Chicken Breast Filet (gf) –

Halal Chicken Breast Baked in a Saffron, Lemon, & Cilantro Sauce
Served Sliced

– Chicken Provencal (gf) –

Baked in an Herbed Tomato Sauce



🌀 Beef & Lamb Entrées 🌀

– Beef Kebabs (gf) –

Tri-Tip Beef Kebabs Marinated in Red Wine & Herbs

– Beef Kefta Kebabs (gf) –

Lean Ground Beef Meatballs skewered with Bell Pepper & Onion

– Lebanese Kibbeh Beef Meatballs –

Lean Ground Beef & Cracked Wheat Meatballs

– Lamb Lule (gf) –

Local Grassfed Halal Lamb Meatballs stewed in our Tomato Onion Sauce

– Lamb Moussaka –

Traditional Lamb Casserole with Herbed Bechamel

🌀 Fish Entrées 🌀

– Salmon Kebabs (gf) –

Marinated in a Dill Tomato White Wine Sauce

– Salmon Filets (gf) –

Served Hot or Cold with Dill & Lemon Aioli



🌀 Vegetarian/Vegan Entrées 🌀

– Veggie Kebab Skewers (vegan, gf) –

Seasonal Veggies Marinated & Grilled (with or without tofu)

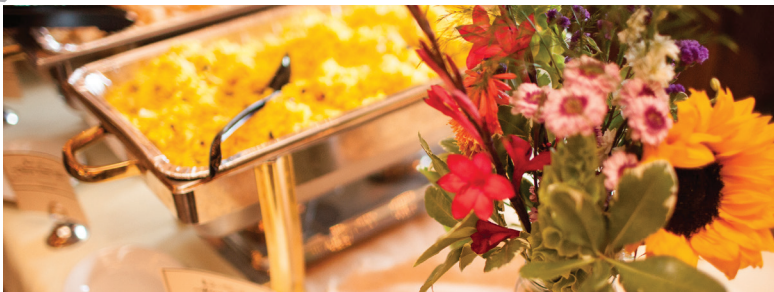
– Vegetarian Moussaka (veg) –

Traditional Casserole with Mushroom, Eggplant, Walnut, Bell Peppers and Herbed Bechamel

– Pan Roasted Seasonal Vegetables – with Organic Tofu (vegan, gf)

– Vegetable Curry (vegan, gf) –

Mild Yellow Curry with Fresh Veggies and Tofu



Premium Level Beverage Service

Wine/Beer/Soda:

3 hours ... \$15/person

4 hours ... \$17/person

5 hours ... \$19/person

Cocktails/Wine/Beer/Soda:

3 hours ... \$18/person

4 hours ... \$20/person

5 hours ... \$22/person

Each bar package includes barstaff and a selection of red & white wine, beer, still & sparkling water, assorted sodas, juices, mixers, ice, garnish, staff, table, linen, setup and breakdown.

Standards & Minimums

We have a \$1,050 minimum to provide beverage service.

House level available, please request a quote.

Service-Only Bar Package

3 hours ... \$10/person | 4 hours ... \$11/person | 5 hours ... \$12/person

Events using compostable cups reduce prices by \$1 per person.

Package includes use of liquor license, insurance, barware (glass or disposable), tubs, soda, water, mixers, garnish, ice, napkins, setup, breakdown, trash removal, and recycling.

Client to provide alcohol, La Méditerranée to handle.



- PLEASE USE ALL PRICING AS A BASIS FOR YOUR EVENT -

It is our pleasure to customize a quote that will fit your budget and cater to your specific needs. Events will be confirmed with a contract and deposit.

We are a fully licensed and insured caterer.

Certain minimums apply and prices are subject to change based on availability and requirements of the event.

Our Services

Full Service Catering

Our award-winning Mediterranean dishes will delight your guests! Each wedding will be staffed by our experienced Event Managers who make sure the timing and service on your special day is in expert hands.

Party Rentals & Service Staffing

No detail is too small and our exemplary team of servers & bartenders truly make your event feel seamless. Our uncompromising service standards allow us to create a flawless event for you, your family, and your friends!



Day of Coordination

Having a Day of Coordinator makes sure that everything that you have planned for your wedding runs as smoothly as our catering services! Your Day of Coordinator and Catering Manager work side-by-side so that your special day is carefree. We make sure all elements in the timeline you have created are executed flawlessly — from set up, to seating cards, favors, décor elements, gift table, toasts, celebration, and cleanup. We are there to tie everything together so that you can tie the knot!

Month of Coordination

If you need extra planning help in the final month, we are the experts! We finalize venue logistics, create your timeline, reconfirm vendors, and put the finishing touches on your wedding so every detail is perfect. Our experienced team will take the stress off your shoulders during these final weeks so you can be absolutely certain that every detail has been given our expert attention so that your focus can be on your truly special day with your friends and family.

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