

CATERING





JAMIL EID EXECUTIVE CHEF



Born in Lebanon in 1938 and graduated from culinary school in the year 1956 with great distinction. 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 expertize and expanded his love to culinary. He was named Chef of the year and received many distinctions and awards. He was 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.



ABOUT | 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, and 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 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!

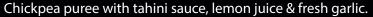






APPETIZERS

HUMMUS Award winning!



Small Tray \$40.00 (\$3.33/person), serves 12 Large Tray \$80.00 (\$3.33/person), serves 24

SPICY HUMMUS V

Our classic Hummus fused with selected herbs & spices.

Small Tray \$50.00 (\$4.17/person), serves 12 Large Tray \$90.00 (\$3.75/person), serves 24

FIRE ROASTED GARLIC HUMMUS

Our classic Hummus fused with selected herbs & spices.

Small Tray \$50.00 (\$4.17/person), serves 12 Large Tray \$90.00 (\$3.75/person), serves 24

HUMMUS WITH GARDEN VEGGIES

Our classic Hummus served with seasonal vegetables.

Small Tray \$55.00 (\$4.58/person), serves 12 Large Tray \$100.00 (\$4.17/person), serves 24

BABA GHANOUSH V @

Fire roasted eggplant with tahini, lemon juice & garlic

Small Tray \$55.00 (\$4.58/person), serves 12 Large Tray \$100.00 (\$4.17/person), serves 24









SALADS

FATTOUSH P V

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

Small Tray \$60.00 (\$5.00/person), serves 12 Large Tray \$95.00 (\$3.96/person), serves 24

GREEK SALAD V G

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

Small Tray \$65.00 (\$5.42/person), serves 12 Large Tray \$120.00 (\$5.00/person), serves 24

HOUSE SALAD V GF

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

Small Tray \$55.00 (\$4.58/person), serves 12 Large Tray \$90.00 (\$3.75/person), serves 24

TABULEE V

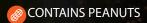
Parsley, tomatoes, scallions & cracked wheat tossed with extra virgin olive oil & herb dressing.

Small Tray \$65.00 (\$5.42/person), serves 12 Large Tray \$120.00 (\$5.00/person), serves 24

















FINGER FOOD PLATTERS

FALAFEL PLATTER PVG

Chickpeas & fava beans ground with herbs & spices, cooked in vegetables oil. Served with tahini sauce, tomatoes, & pickles.

Small Tray \$55.00 (\$2.29/person), serves 12 Large Tray \$90.00 (\$1.88/person), serves 24

VEGETARIAN GRAPE LEAVES VG

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

Small Tray \$40.00 (\$1.67/person), serves 12 Large Tray \$80.00 (\$1.67/person), serves 24

LAMB GRAPE LEAVES P GF

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

Small Tray \$45.00 (\$1.88/person), serves 12 Large Tray \$90.00 (\$1.88/person), serves 24

MEDITERRANEAN SPINACH PIE V

Spinach, onions, lemon juice & extra virgin olive oil stuffed & baked into dough.

Small Tray \$40.00 (\$3.33/person), serves 12 Large Tray \$75.00 (\$3.13/person), serves 24

FRIED KIBBIE

Pan-fried ground lamb, mixed with cracked wheat; stuffed with sauteed ground lamb, onions, tomatoes, red peppers, pine nuts, almonds & selected herbs & spices.

Small Tray \$75.00 (\$3.13/person), serves 12 Large Tray \$145.00 (\$3.02/person), serves 24













PITA WRAP PLATTERS MIX-N-MATCH

SMALL PITA PLATTER 15 SANDWICH PACKAGE \$110.00

(\$7.33/person)

MEDIUM PITA PLATTER 30 SANDWICH PACKAGE \$205.00 (\$6.83/person)

LARGE PITA PLATTER 50 SANDWICH PACKAGE \$315.00 (\$6.30/person)

- FALAFEL W
- HUMMUS AND TABULEE



- CHICKEN SHWARMA



- SHISH TAWOOK



- MEAT SHWARMA



- SHISH KABOB



- SHISH KAFTA
- CHICKEN GHALLABA

Gluten Free Available upon Request \$2.00 Per Sandwich

- SHISH TAWOOK AND **TABULEE**
- HUMMUS AND LAMB **GRAPE LEAVES**
- MEJADRA 🔍
- PRIME STEAK GHALLABA
- -FALAFEL DELUXE
- VEGETARIAN GHALLABA



- HUMMUS AND VEGETARIAN GRAPE LEAVES V















CHICKEN TRAYS

SHISH TAWOOK Classic or Lemon Oregano



Chicken breast cubes marinated in light garlic, olive oil & grilled.

Small Tray \$110.00 (\$9.17/person), serves 12 Large Tray \$220.00 (\$9.17/person), serves 24

DEBONED CHICKEN All White Available Upon Request



Marinated in extra virgin olive oil, lemon juice, light garlic sauce and grilled.

Small Tray \$70.00 (\$5.83/person), serves 12 Large Tray \$140.00 (\$5.83/person), serves 24

CHICKEN SHWARMA



Marinated layers of chicken, flame cooked and cut into small bite-size pieces.

Small Tray \$100.00 (\$8.33/person), serves 12 Large Tray \$200.00 (\$8.33/person), serves 24

CHICKEN GHALLABA (STIR FRY) Classic or Zesty



Chicken tips sautéed with garden vegetables, herbs and spices.

Small Tray \$100.00 (\$8.33/person), serves 12 Large Tray \$200.00 (\$8.33/person), serves 24

















MEAT TRAYS

SHISH KAFTA G

Grilled ground lamb with minced vegetables and spices.

Small Tray \$115.00 (\$9.58/person), serves 12 <u>Large Tray</u> \$210.00 (\$8.75/person), serves 24

SHISH KABOB (LAMB OR BEEF) P @ @

Tender lamb marinated and grilled to perfection.

Small Tray \$135.00 (\$11.25/person), serves 12 Large Tray \$270.00 (\$11.25/person), serves 24

MEAT SHWARMA GF

Marinated layers of tenderloin, flame cooked and cut into small bite size pieces.

Small Tray \$145.00 (\$12.08/person), serves 12 Large Tray \$270.00 (\$11.25/person), serves 24

PRIME STEAK GHALLABA (STIR FRY)

Prime tenderloin sautéed with garden vegetables, herbs and spices.

Small Tray \$110.00 (\$9.17/person), serves 12 Large Tray \$200.00 (\$8.33/person), serves 24

LAMB CHOPS •

Rack cut chops marinated and grilled to perfection.

 Small Tray
 \$100.00 (\$8.33/person), serves 12

 Large Tray
 \$200.00 (\$8.33/person), serves 24















SEAFOOD TRAYS

GRILLED JUMBO SHRIMP



Jumbo shrimp marinated in olive oil, garlic, herbs & spices, then grilled.

Small Tray \$160.00 (\$13.33/person), serves 12 Large Tray \$295.00 (\$12.29/person), serves 24

VEGETARIAN TRAYS

VEGETARIAN GHALLABA (STIR FRY)



Vegetables sautéed with herbs and spices.

Small Tray \$75.00 (\$6.25/person), serves 12 Large Tray \$140.00 (\$5.83/person), serves 24

MEJADRA V

Green lentils cooked with sautéed onions and cracked wheat, topped with caramelized onions

Small Tray \$90.00 (\$7.50/person), serves 12 Large Tray \$160.00 (\$6.67/person), serves 24



















BEVERAGES

FRESH SOUEEZED JUICES

Choice of Orange, Carrot or Apple

OUART

\$11.99

\$11.99

\$11.99

\$11.99

\$5.00/each

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

DESSERTS

BAKLAVA MIX

Small Tray \$30.00 (\$1.25/person), serves 12 Large Tray \$55.00 (\$1.15/person), serves 24

RICE PUDDING

Small Tray \$30.00 (\$2.50/person), serves 6 Large Tray \$55.00 (\$2.29/person), serves 12

ITALIAN LEMON CAKE

Small Tray \$40.00 (\$6.67/person), serves 6 Large Tray \$75.00 (\$6.25/person), serves 12

ORIGINAL CHEESECAKE

Small Tray \$40.00 (\$6.67/person), serves 6 Large Tray \$75.00 (\$6.25/person), serves 12

CHOCOLATE CAKE

Small Tray \$40.00 (\$6.67/person), serves 6 Large Tray \$75.00 (\$6.25/person), serves 12

CATERING SIDE TRAYS

RICE v

Small Tray \$40.00 (\$3.33/person), serves 12 Large Tray \$70.00 (\$2.92/person), serves 24

POTATO WEDGES V

Small Tray \$50.00 (\$4.17/person), serves 12 Large Tray \$90.00 (\$3.75/person), serves 24

OVEN-ROASTED VEGETABLES

Small Tray \$60.00 (\$5.00/person), serves 12 Large Tray \$100.00 (\$4.17/person), serves 24

GARLIC SAUCE P V GF

Small Tray \$50.00 (\$4.17/person), serves 12 Large Tray \$80.00 (\$3.33/person), serves 24

MEDITERRANEAN PICKLES V GF

Small Tray \$25.00 (\$2.08/person), serves 12 Large Tray \$50.00 (\$2.08/person), serves 24

PITA BREAD P

Small Tray \$15.00 (\$1.25/person), serves 12 Large Tray \$25.00 (\$1.04/person), serves 24