

# GLASSERIE EVENTS MENU DESCRIPTIONS

## ON THE BAR

### ALEPPO NUTS

Pistachios, Almonds, Walnuts, Pecan, Hazelnuts, Sunflower seeds toasted in olive oil with garlic, sage, rosemary, oregano, salt & Aleppo pepper.

[Gluten Free](#)

### HOME CURED OLIVES

Olives cured in olive oil, dry herbs, jalapeno, lemon, garlic, & toasted dry spices (cumin, fennel, coriander, etc')

#### 4 TYPES OF OLIVES:

Green Castelvetrano – *Italy*

Kalamata – *Greece*

Gata – *Greece*

Super colossal – *California (Sicilian style)*

[Vegetarian & Vegan](#)

## PASSED - CANAPES

*\*All (except the fish) are served inside of a Chickpea Tartlet with Hummus - then topped with:*

### STEWED FAVA BEANS

Fava stew seasoned with lemon and cumin topped w/ salad of preserved lemons, fresh jalapeno, & mint

[Vegetarian & Vegan, Gluten & Dairy Free](#)

### CHICKPEA SALSA

Whole chickpeas mixed with raw garlic, jalapeno, lemon juice, salt & olive oil

[Vegetarian & Vegan, Gluten & Dairy Free](#)

### MUSHROOMS

Mix of seared and wilted mushrooms with sage & garlic

[Vegetarian & Vegan, Gluten & Dairy Free](#)

### LAMB STEW

Ragu Style – Ground lamb seared with onion, garlic, & mint

[Gluten & Dairy Free](#)

### MARKET FISH TARTARE

Seasoned with Evo, lemon juice, & salt - topped w/ toasted fennel seeds, spearmint, & sour cream

[Gluten Free](#)

## **PASSED - SOCCA ( CHICKPEA CREPE)**

### **VEGETABLE - (VEGAN / CHICKEN / RABBIT)**

-**Socca** w/ Green **Tahini** and a mixture of:

-*Pickled Chard Cabbaged / Chard Chicken / Chard Rabbit*

-Seasoned with garlic salsa, jalapeno, lemon juice, EVO, fresh herbs, & shaved raw vegetables.

[All Gluten & Dairy Free](#)

## **PASSED - SKEWERS**

### **HALLOUMI & VEGETABLE W/ PARSLEY VINAIGRETTE**

-Seared Halloumi Cheese w/ raw, pickled & caramelized seasonal vegetables

-Seasoned w/ EVO, lemon juice, & salt

-Served w/ an herb vinaigrette & micros

[Gluten free](#)

[Can be served dairy free with out the Halloumi](#)

### **CHICKEN W/ SUMAC TAHINI**

**Sumac** marinated chicken thighs - served w/ **tahini**, **sumac**, & fresh parsley

[Gluten & Dairy free](#)

### **LAMB KAFTA W/ GREEN TAHINI**

Homemade lamb kafta w/ spicy fresh peppers and fresh herbs - served w/ green **tahini** & micros

[Gluten & Dairy free](#)

## **PASSED - FLATBREAD / FOCACCIA**

*\* Pizza style dough baked thin and crisp on hot stone baked with:*

### **MUSHROOM & ZA 'ATAR**

A mix of foraged and cultivated mushrooms, Kashkaval Cheese, & **za'atar**

### **HEIRLOOM TOMATOES**

Seasonal heirloom tomatoes w/ fresh hot peppers, red onions, & oregano

[Dairy free](#)

### **LAMB**

Ground lamb w/ onion, sage, & pine nuts

[Dairy free](#)

## **PASSED - ON A CRACKER**

### **SMOKED FISH**

Cured & smoked market fish mixed w/ a seasonal **tzatziki** and a preserved lemon puree - served on top of

**Sumac** Crisp

[Gluten free](#)

### **LAMB TARTARE**

Raw lamb meat mixed with olives, tomato seeds, jalapeno, garlic, mint - seasoned with EVO, lemon juice and salt - served on top of olive cracker.

[Dairy free, Not gluten free](#)

## 1ST COURSE

### **PICKLED BEETS & BARREL AGED FETA**

-Roasted beets pickled w/ horseradish, beet crudité, and red onions pickled w/ orange blossom  
-Unripe cow cheese topped w/ toasted sesame, **nigella**, and cumin seeds

[Vegetarian & Gluten Free](#)

### **HEIRLOOM TOMATO SALAD & BARREL AGED FETA**

-Heirloom tomatoes w/ a tomato salsa of garlic, spicy fresh pepper, EVO and lemon juice  
-Caramelized tomato, peppers, scallions, chives, red onion  
-Barrel aged feta coated with **Za'atar**

[Vegetarian & Gluten Free](#)

### **LEAVES & RAW SHAVED VEGETABLE SALAD**

Leaves & Herbs, shaved vegetables - seasoned w/ olive oil, lemon juice, and salt

[Vegetarian & Vegan](#)

### **BULGUR & VEGETABLE CRUDITE**

Steam Bulgur, mixed w/ shaved vegetable & fresh herbs - seasoned with EVO, lemon juice, & salt

[Vegetarian & Vegan](#)

### **ROASTED CAULIFLOWER**

Preserved lemon yogurt w/ fresh marjoram leaves and marjoram oil.

[Vegetarian - Can be vegan as well](#)

### **PUFF PASTRY W/ KASHKAVAL & SWISS CHARD**

Puff pastry filled w/ braised swiss-chard, kashkaval, & feta topped with nigella, cumin, sesame seeds, and maldon salt topped w/ herb salad

[Vegetarian](#)

### **MARKET FISH CRUDO**

Fish tartar seasoned w/ lemon juice, salt, and EVO - mixed with **freekeh**, fresh herbs, garlic, and jalapeno.

[Dairy free](#)

### **CARVED LAMB**

Dry roast lamb leg - sliced thin and served w/ a garlic confit aioli

[Dairy free](#)

### **SQUID, OLIVES, & CHICKPEA SALAD**

Cold salad squid mixed w/ olives, chickpeas, preserved lemon, and fresh herbs - seasoned w/ EVO, garlic, jalapeno, lemon juice, & salt

[Gluten & Dairy free](#)

## 2ND COURSE

### SEASONAL VEGETABLES & HEIRLOOM WHEAT BERRIES

Wheat berries mixed w/ roasted & confit vegetable and fresh herbs - seasoned w/ EVO, lemon juice, & salt  
[Vegetarian & Vegan & Dairy free](#)

### TERRA COTTA STUFFED VEGETABLE

Seasonal vegetables stuffed w/ **freekeh**, golden raisins, dry prunes, onion, garlic, & fresh herbs  
The vegetable are then braised in aromatic vegetable stock and served w/ torched dry herbs  
*Optional to add ground Hanger*  
[Vegetarian & Dairy free](#)

### PRESERVED LEMON TAGINE

**Vegetable / Chicken / Beef / Lamb**

Braised w/ chickpeas (seasonal), aromatic herbs, & preserved lemon - before serving vegetables are seared w/ preserved lemon  
[Gluten & Dairy free](#)

### CHICKEN & ROSEMARY W/ SEASONAL VEGETABLE

Seared chicken thighs - mixed with seasonal vegetables and fresh herbs  
Served with roasted potatoes and a potato aioli that is cooked w/ brown chicken stock then blend w/ a shallots reduction, garlic confit burnet cream broth, and oregano oil - topped w/ seasonal herbs  
[Nut & Gluten Free - Can be made Dairy Free](#)

### SLOW COOKED LAMB

Lamb shoulder that is braised with brown butter & aromatics - served w/ toasted mograbiah (large Lebanese couscous), and spearmint yogurt sauce - topped with herbs  
[Nut Free](#)

### MOUSSAKA

**Vegetable / Beef / Lamb**

Grilled & seared *vegetables / beef / lamb* - topped w/ chickpea and Kashkaval béchamel sauce then baked until golden - Served in **HOT** terracotta dish on wooden tray  
[Nut Free](#)

### LAMB RIBS W/ PERSIAN LIME CREME FRAICHE

Lamb Ribs that are braised w/ lamb stock, white wine, and aromatics then grilled, - served with sautéed swiss-chard and **freekeh** that is mixed w/ a spinach puree, sour cream, **Parisian lemon**, and fresh herbs  
[Can be made as dairy free](#)

### WILD CAUGHT WHITE FISH STEW (MARKET FISH)

Poached fish that is pan seared with seasonal vegetable and fish stock  
[Gluten and Dairy free](#)

### RIB EYE STEAK W/ SEASONAL VEGETABLE TAPENADE & BONE MARROW

Caramelized rib eye steak **cooked to MR** - served with seasonal vegetable roasted in an olive tapenade and bone marrow vinaigrette  
[Gluten free](#)

## ADD ON'S FOR TABLES:

### **JEWELED BASMATI RICE**

Festive Basmati rice mixed with dry fruits, nuts & fresh herbs

[Vegetarian, Gluten & Dairy free](#)

### **HOUSE BREAD**

**Lachuch** mixed with fresh herbs and made on a griddle - served whole - to be shared [Nut & Dairy Free](#)

### **LABNEH**

Strained Kefir Cheese (very similar to a thick Greek yogurt) Served with Red Spice

### **TAHINI**

Sauce made with sesame puree and lemon - topped w/ **Sumac** and olive oil.

### **SEASONAL HOUSE PICKLES**

Selection of seasonal pickled vegetables & fruits

## DESSERTS

### **ROSE MILK CUSTARD**

Rose infused milk custard with poached seasonal fruit - caramelized and topped with fresh fruit, mint, & pistachios

[Gluten Free](#)

### **LAVENDER CHOCOLATE MOUSSE**

Whipped citrus creme fraiche

[Gluten Free](#)

### **HALVA PARFAIT**

Semi frozen Halva parfait served on top of cold cardamom rice pudding topped with tahini toffee & toasted Sesame

[Gluten Free](#)

### **SEASONAL ALMOND TART**

Almond dough shell baked and brushed with fruit jam - layered w/ almond cream and sliced seasonal fruit - served with whipped yogurt & silan.

***\*Seasonal Sorbets and Fruit Plate for Vegans\****

## COCKTAILS

*\*each event will have 2 of the following specialty cocktails:*

- **JETTY** - Seasonal Fruit Infused Vodka, Soda, Lemon
- **GLEASON OLD FASHIONED** - Bourbon, Chamomile, Orange Bitters
- **PERSIAN GOLD** - Gin, Saffron, Lemon, Tonic
- **DRIFTER** - Tequila, Sage, Lime, Soda
- **SMUGGLER** - Dark Rum, Seasonal Fruit Shrub, Cardamom Rose
- **OLD DIRTY PAL** - Rye Cappelletti, Sweet Vermouth

## KEY WORDS

### **BABKA**

A sweet yeast dough cake, originally made by the Jewish community in Eastern Europe. The dough is usually filled with chocolate or cinnamon - made as a roulade, twisted, then baked in a bread loaf tray.

### **CHOUX PASTRY**

Double cooked (in a pot and then baked or fried) light pastry dough used to make profiteroles, croquembouches, éclairs, and gougères. It's unique in that it employs high moisture content to create steam during cooking to puff the pastry.

### **DUKKAH**

Nuts mixture from Egypt. Usually mixed with herbs and spices

### **FREEKEH**

A wheat, which harvest while still green and burnt in the oven or with fire to create a smoky flavor. It's very popular wheat in the middle-east and it is used in a lot in stews, lamb stuffing, and salads.

### **GREEN SPICE**

A spicy paste made with a fresh cilantro, garlic, serrano & jalapeno pepper.

### **GRIDDLE BREAD or MALAWACH**

Fried bread that is a staple in the food culture of the Yemenite Jews. Simple flour & water dough layered with butter and folded to create flaky texture when griddled.

### **HARISSA**

A North African chili paste. Made with dried peppers and chilies that are mixed with garlic and spices. At Glasserie we grind a mix of roasted sweet / spicy peppers, dry / sweet chilies, garlic, and preserved lemons then seasoned with EVO and salt

### **HUMMUS**

Known as THE Middle East spread! Usually eaten as breakfast (by 1pm all the hummus places close). So many versions, but will always made with blended chickpeas, raw tahini, and lemon juice. Then each version adds their own unique spices blend.

### **KATAIF DOUGH**

Very popular Middle Eastern. Dough that is made from shredded filo dough. Usually used for desserts - soaked in butter and simple syrup that is flavored with rose water.

### **KOFTA**

Very popular kebab in the Middle East, usually made with minced lamb meat mixed with fresh herbs.

### **LACHUCH**

Yemeni flatbread, it resembles a classic American pancake in looks and texture, but tastes different and is not flipped over as are pancakes. Usually served to the middle of the table for ppl to share while pulling pieces to dip into soups, stews or dips, especially Hilbeh - A Yemeni Fenugreek dip.

### **LAFFA**

An Iraqi pita that is of medium thickness, slightly chewy, doesn't tear easily, and is mostly used to wrap shawarma in food stands. It is extremely popular in Israel. Ours is mixed with dry herbs such as sage, rosemary, oregano.

**MOGRABIAH**

Mograbiah is a large variety of couscous, made from durum wheat semolina and is common throughout the Arab world

**NIGELLA**

Also referred to as Black Caraway or Black Cumin, is a small black seed. They taste like a combination of onion, black pepper, and oregano, and has the bitterness of mustard seeds.

**PARISIAN LEMON**

Lemon or lime from Iran, naturally dried and usually used whole in stews to release its aromatics or blended as a powder.

**RAKI**

The national Turkish alcoholic aperitif drink. Dry unsweetened Anise flavored drink that known in all the Balkan region in different names such as Ouzo in Greece and Cyprus, Arak in Israel (all very similar to each other)

**RED SPICE**

A spicy paste/condiment made with a blend of spices, dry hot peppers, dry tomato, garlic and black pepper.

**SILAN**

Date honey, made from cooking the dates and squeeze them to a concentrated juice. Originally from Iraq, there the Jewish ppl made from the Silan a spread for Passover holiday called Haroset. In Israel the date is a very popular fruit and is one of the major fruits exported to all over the world, fresh or dry.

**SUMAC**

The fruits of the flowering plant Rhus are ground into a reddish-purple powder used as a spice. Imparts a lemony taste.

**TABBULEH**

Arabic bulgur salad traditionally made with chopped tomatoes and fresh herbs.

**TAHINI**

Sesame Paste. Our Tahini combines Tahini paste with water and seasoning for a lighter, spreadable texture.

**TZATZIKI**

Very popular Greek cold dip, sauce, or soup that is made from yogurt then folded with cucumbers, garlic, and mint. Traditionally it served next to meat course.

**VERJUS**

Bright, flavorful, acidic juice made from pressed unripe grapes - a byproduct of winemaking

**ZA' ATAR**

Middle Eastern spices blend of sumac, thyme, and sesame. Very popular seasoning all across the Middle-East.

## COMMON ALLERGIES:

### ALLIUM

- *Chives*
- *Garlic*
- *Leek*
- *Onion*
- *Scallion*
- *Shallot*

### GLUTEN GRAINS

- *Barley*
- *Bulgur*
- *Durum*
- *Faro*
- *Kamut*
- *Oats*
- *Semolina*
- *Spelt*
- *Rye*

### TREE NUTS

- *Pine Nut*
- *Pistachio Nut*
- *Acorns*
- *Brazil Nut*
- *Cashew nut*
- *Chestnut*
- *Macadamia Nut*

### NIGHTSHADES

- *Eggplant*
- *Paprika*
- *Tomato*
- *Potato*
- *Peppers*

### STONEFRUIT

- *Almonds*
- *Apricots*
- *Blackberries*
- *Cherries*
- *Coconut*
- *Mango*
- *Nectarines*
- *Peaches*
- *Pecans*
- *Plums*
- *Raspberries*
- *Walnuts*

### EDIBLE FUNGI

- *Mushrooms*
- *Truffles*

### LEGUMES

- *Fava Beans*
- *Chickpeas*
- *Green Peas*
- *Lentils*
- *Peanuts*
- *Soy*
- *Snap Peas*
- *Snow Peas*
- *Split Peas*
- *Black Beans*
- *Kidney Beans*

### CRUSTACEANS

- *Crab*
- *Crawfish*
- *Shrimp*
- *Lobster*
- *Langoustine*

### MOLLUSKS

- *Mussels*
- *Oysters*
- *Scallops*
- *Snails*
- *Squid*
- *Abalone*
- *Calamari*
- *Clams*
- *Cockles*