



## CATERING MENU

Imperial Fez offers you easy ordering, fresh and delicious food professionally presented with a high level of service from beginning to end. We always offer a wide variety of choices made with top-quality ingredients. Perfect for business events, training, weddings, company meetings & cooperate lunches.

### Catering Details

Catering Manager: Rita Benjelloun

Phone: 404-351-0870

Cell: 404-668-6252

Email: [rita@imperialfez.com](mailto:rita@imperialfez.com)

Delivery charge: 10% of order amount

Minimum of 24 hour notice: for delivery orders  
50% Deposit required on orders

We can plan your next corporate event. Our restaurant consists of private rooms that can comfortably seat up to 150 guests.

The following services are available for any planned event:

- Dessert Platters
- Personalized Menus
- Flower Arrangement

## Custom Catering Menu

The items listed are suggestions that we can do for your event. If you have something else in mind, let us know and we will customize a menu for you. Prices are subject to menu choices, seasonal availability and service level requirements.

### Meats/Entrees

Listed are options that are available in each category. We can customize any entrée to your specific need or taste.

Quail, Duck, Hamburgers, Hot Dogs, Meatballs, Meatloaf, Veal, Lamb, Beef Ribs, Chicken Breast, Chicken Thighs, Drumsticks, Chicken Wings, Chicken Fingers, Turkey Breast, Turkey Thighs, Turkey Drumsticks,

### Fish

Salmon, Trout, Catfish, Tilapia, Crawfish, Mussels, Clams, Crab Cakes, Shrimp, Crabs, Snapper, Swordfish, Tuna, Stripped Bass, Halibut, Grouper (Preparation varies by type of fish)

### Vegetarian

Grilled, Roasted, Stuffed, Vegan, Grains, Beans, Lentils, Tofu



### Vegetables/Sides

Options include but are not limited to: roasted, grilled, buttered, braised, sautéed, creamed.

Green Beans, Corn, Corn on the Cobb, Creamed Corn, Braised Greens, Braised Carrots,

Turnips, Baked Beans, Black Eyed Peas, Field Peas, Green Peas, Squash, Zucchini, Spaghetti Squash, Butter Beans, Broccoli, Cauliflower, Asparagus, Acorn Squash, Okra, Eggplant, Mushrooms, Cabbage, Tomatoes, Onions, Collards and other seasonal items and varieties

### Starches

Options include but are not limited to: buttered, creamed, sauced, and baked.

Pasta: Spaghetti, Fettuccine, Fusilli, Ziti, Capellini, Pappardelle, Linguine, Bow-Tie, Penne, Shells, Orecchiette, Tortellini, Ravioli, Gnocchi, Vermicelli, Egg Noodle, Udon, Couscous, Pearl Couscous

Rice: White Rice, Brown Rice, Wild Rice, Pilaf, Risotto, Basmati, Jasmine, Sushi Rice, Thai Purple Rice

Grains: Polenta, Grits, Barley, Bulgur, Oats, Quinoa

Potatoes: Options include but are not limited to: roasted, grilled, mashed, sautéed, steamed, scalloped, creamed, buttered, baked.

Red, New, Russet, White, Yukon Gold, Fingerling, Sweet, Yams

### Casseroles

Macaroni and Cheese, Broccoli and Cheese, Green Bean Casserole, Beef Stroganoff, Sweet Potato Soufflé, Sweet Potato Soufflé, Chicken and Rice, Corn au Gratin, Spinach Soufflé, Escaloped Potatoes, Lasagna, Cannelloni,

Mousaka, Cabbage Rolls

## Appetizers

- Vegetable pastry wrap (B'stella) (2 pcs) \$2.50
  - Chicken pastry wrap (B'stella) (2 pcs) \$2.99
  - Quail pastry wrap (B'stella) (2 pcs) \$3.25
  - Shrimp pastry wrap (B'stella) (2 pieces) \$3.99
  - Ground beef tenderloin pastry wrap (2 pieces) \$3.25
  - Hummus 1/4 pound \$3.25
  - Babaghanouch 1/4 pound \$3.99
  - Falafel (3 pieces) \$3.25
  - Wrapped grape leafs (3 pieces) \$2.25
  - Chicken Kebab (2 skewers) \$3.25
  - Shrimp Kebab (2 skewers) \$5.99
  - Lamb Kebab (2 skewers) \$3.99
  - Black Angus Beef Kebab (2 skewers) \$4.99
  - Black Angus Ground Beef Kefta Kebab (2 skewers) \$4.75
  - Spanish Meatballs \$3.99
  - Risotto balls /three cheeses (3 pieces) \$4.99
  - Risotto balls /ground beef (3 pieces) \$5.99
- ## Salads (single serving)
- Mixed green salad \$3.25
  - Caesar salad \$3.25
  - Nicoise \$3.25
  - Spinach, walnut, strawberries & goat cheese \$3.50
  - Romaine with dried cranberry & red onion \$3.50
  - (Dressings: Ranch, Bleu Cheese, Balsamic, Italian, Lemon-olive oil)
  - Tomato & mozzarella, spinach & arugula \$3.99
  - Marinated eggplant salad \$2.99
  - Grilled Bell pepper and tomato salad \$2.99
  - Couscous Tabouli \$2.99
  - Spinach & Wild Mushroom salad \$2.75
  - Collard Greens Lemon Garlic Olive Oil \$1.99
  - Moroccan potato salad \$1.99

## Catering Menu

- Sweet and sour carrot salad \$2.50
  - Shredded carrot w/ pineapple salad \$2.75
  - Pasta salad \$1.99
  - Coleslaw \$1.99
- ## Soups (1 bowl per serving)
- Harrira (lentil bean soup) \$1.99
  - Cream of vegetables \$1.75
  - Moroccan julienne vegetable \$1.99
- ## Entrees (Single serving portion)
- Roasted Chicken paprika \$8.00
  - Chicken w/ preserved lemon & olives. \$8.50
  - Chicken/ apples and plums \$9.75
  - Chicken w/ honey & roasted Almonds \$8.50
  - Roasted Turkey paprika \$8.00
  - Roasted Turkey with Honey & sesame seeds \$8.00
  - Baked quail with sweet onions & raisins \$8.00
  - Baked Pheasant/pomegranate sauce \$10.00
  - Roasted lamb \$12.00
  - Lamb artichokes \$12.00
  - Lamb Onions, preserved lemon & Olives \$12.00
  - Baked Tilapia saffron ginger & vegetables \$8.00
  - Black Angus Beef Tenderloin w/ sweet peas \$10.00
  - Seafood paella \$15.00

## Entrees (Vegetarian)

- Couscous with vegetables \$6.50
- Pasta with vegetables \$6.50
- Rice with vegetables \$6.50

## Side dishes (Single serving)

- Mixed steam vegetables \$3.00
- Grilled vegetables \$2.99
- African rice w/tomato sauce \$1.99
- Saffron rice \$1.99
- Basmati rice \$1.99
- Roasted garlic potatoes \$1.50
- Rosemary potatoes \$1.50
- Plain couscous \$1.99
- Caramelized sweet potatoes \$1.99
- Marinated black eye beans \$1.99
- Mixed spicy olives \$2.99
- Harissa \$0.99
- Moroccan honey wheat bread \$1.25
- Flat bread \$1.25

## Desserts

- WHOLE CAKE 6" \$ 39.00 10" \$69.00**
- Tiramisu, Dark chocolate Mouse, White chocolate mouse, Plain Cheese cake, Strawberry Cheese Cake, German chocolate

## Individual portions \$ 2.75

- Baklava
- Phyllo pastry w/ fruits and chocolate

## Beverages

- By the gallon: Iced Tea, Sweet Tea, Sweet Mint Tea, Original, Lemonade, Strawberry Lemonade, Mango Lemonade, Peach Lemonade, Guava Lemonade, Virgin Mojito.
- By individual serving: Coke, Diet Coke, Sprite, Bottle Water, Orange, Cranberry and Apple Juices, Coffee, Hot Mint Tea
- \*\*if there is a certain beverage that you would like please ask.