

# Orla Receptions

## STATIONARY MEZZE PLATTERS

SELECT 3 \$54/PER PERSON | SELECT 5 \$90/PER PERSON | SELECT 7 \$126/PER PERSON  
ANY ADDITIONAL PLATTERS \$18/PER PERSON

### Hamachi Crudo GF

Persimmon, Cara Cara Orange, Chili Crunch

### Kataifi Prawns GF

Young Coconut, Spicy Mango, Lime Leaf

### Crispy Halloumi V|GF

Wild Thyme Honey, Mountain Oregano

### Assorted Pickles and Warm Olives V|GF

### Oysters on the Half Shell V|GF

Seasonal Mignonette, Ouzo Cocktail Sauce

### Crispy Falafel V|GF

Whipped Tahini, Sumac Onion

### Spiced Lamb Meatballs GF

Preserved Tomato, Date Chutney

### Zucchini Fritters V|GF

Feta, Mint, Chive Yogurt

### F.M. Crudite V|GF

Fava Bean Bessara, Onion Yogurt, Muhammara

### Marinated Beets V|GF

Toasted Pistachio, Orange Labneh

## LARGE FORMAT ADDITIONS

ADD TO ANY MENU  
SERVES 10

### Orla Caviar Service

4oz \$650

### Ice Cold Shellfish

\$295

### Orla Assorted Kebabs

Chefs Selection \$150

## DESSERT PLATTERS

PRICED PER PIECE. MINIMUM ½ DOZEN PER ORDER.

**Brown Sugar Kataifi Banana Bites V|GF \$4**

**Dark Chocolate Pudding Cups V|GF \$4**

**Mini Baklava Baklava V|GF \$4**

**Rice Pudding Cups V|GF \$3**

V - Vegetarian | GF - Gluten Free

All menus subject to seasonal change

# Olive

\$115/PER PERSON - 3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS AND INDIVIDUAL MAIN COURSE WITH CHOICE OF DESSERT

## APPS

CHOOSE 3 - FAMILY STYLE

### The Greek V|GF

Persian Cucumber, Kalamata Olives  
Tomato, Red Onions, Feta

### Orla Salad V|GF

Butter Lettuce, Crisp Apple, Walnut  
Poppy Seed Yogurt

### Za'atar Cured Wild King Salmon

Zucchini Fritter  
Lemon Crema, Dill

### Hummus GF

Extra Virgin Olive Oil, Za'atar  
Warm Pita

### Chargrilled Octopus GF

Ful Medames, Cardamon Schug  
Poached Egg  
(SUPP. \$10 PP)

### Saganaki V

Roasted Wild Mushrooms, Honey  
Metaxa

## MID COURSE

SUPPLEMENT \$15/PP - CHOOSE ONE, INDIVIDUALLY PLATED

### Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas  
Urfa & Aleppo Pepper

### Macaroni Bechamel V

Mushroom Duxelles, Parmesan, Black Truffle

### Gnudi & Lamb Meatball

Cheese Dumplings, Date Chutney, Preserved Lemon

## ENTRÉE

CHOOSE 3 - SERVED INDIVIDUALLY, GUEST SELECTS UPON ARRIVAL

### Tomato-Ginger Glazed Salmon

Saffron Couscous, Dill Yogurt Espuma  
Blistered Cherry Tomatoes

### Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

### Yemenite Spiced New York Striploin GF

Matbucha, Charred Scallion, White Yam

### Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint

### Black Harissa-Grilled Lamb Chop GF

'Yemista' Stuffed Squash, Roasted Pepper

### Medallion of Butternut Squash V

Brussels Sprouts, Onion Labneh  
Valencia Orange Vinaigrette

## SIDES

FOR THE TABLE

### Steamed Wild Greens V|GF

### Creamy Lemon Potatoes V|GF

### Saffron Basmati Rice Pilaf V|GF

## DESSERT

CHOOSE 1 - INDIVIDUALLY PLATED

### Dark Chocolate

### Pudding Cups V|GF

Sesame Seed Crunch  
Whipped Cream, Arabic Coffee Caramel

### Rice Pudding V

Ceylon Cinnamon

V - Vegetarian | GF - Gluten Free

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# Laurel

\$95/PER PERSON  
GUEST TO CHOOSE UPON ARRIVAL

## COURSE 1

CHOICE OF

### The Greek V|GF

Persian Cucumber, Kalamata Olives  
Tomato, Red Onions, Feta

### Za'atar Cured Wild King Salmon

Zucchini Fritter  
Lemon Crema, Dill

### Charcoal Grilled Octopus

Ful Medames, Cardamon Schug  
Poached Egg

## MID COURSE

SUPPLEMENT \$15/PER PERSON  
CHOOSE 1

### Macaroni Bechamel V|GF

Mushroom Duxelles, Pine Nuts  
Black Truffle

### Gnudi & Lamb Meatball

Cheese Dumplings, Date Chutney  
Preserved Lemon

## COURSE 2

CHOICE OF

### Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint

### Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

### Medallion of Butternut Squash V

Brussels Sprouts, Onion Labneh  
Valencia Orange Vinaigrette

### 8oz Center Cut Filet

SUPPLEMENT \$19/PER PERSON

Blistered Asparagus, Crispy Onion Rings  
Black Garlic Vinaigrette

## COURSE 3

CHOICE OF

### Dark Chocolate

### Pudding Cups V|GF

Sesame Seed Crunch  
Whipped Cream, Arabic Coffee Caramel

### Rice Pudding V

Ceylon Cinnamon

V - Vegetarian | GF - Gluten Free

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# Cypress

\$125/PER PERSON – INDIVIDUALLY PLATED EXPERIENCE

## COURSE 1

**Urfa Dusted Big Eye Tuna** V|GF  
Crispy Falafel, Whipped Tahini, Salada Baladi

## COURSE 2

**Chargrilled Octopus** GF  
Ful Medamas, Cardamon Schug, Poached Egg

## COURSE 3

**Gnudi & Lamb Meatball**  
Cheese Dumplings, Date Chutney, Preserved Lemon

## COURSE 4

**Phyllo-Crusted Petrale Sole**  
Smoked Dukkah, Smashed Cauliflower  
Golden Raisins, Turmeric Butter

## COURSE 5

**Hawaij Spiced New York Striploin** GF  
Matbucha, Charred Scallion, White Yam

## COURSE 6

**Roasted Brown Sugar Kataifi Banana**  
Candied Rose Cherries, Macadamaia Nuts  
Roasted Carob Cocoa Nib Ice Cream

V – Vegetarian | GF – Gluten Free

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## Beverage Options

### Premium Liquor Package

\$40/PER PERSON – FIRST HOUR | \$30 PER PERSON EACH ADDITIONAL HOUR

Includes Premium Liquor, Sommelier Selected Wines, Beers  
Soft Drinks, Juices

### Wine & Beer Package

\$30/PER PERSON – FIRST HOUR | \$20 PER PERSON EACH ADDITIONAL HOUR

Includes Sommelier Selected Wines, Beers, Soft Drinks, Juices

### Hosted Beverages Charged On Consumption

Charged At Standard Drink Pricing

