

## Sharing Menu

8 PEOPLE & MORE

# MEZZA AND GRILL

\$55 Per Person - Vegan Options Available

### Appertizer Combination Includes:

- Hummus:** A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil Served with Our Homemade Pita Bread  
**Fattoush Salad:** Romaine Hearts, Arugula, Cucumber, Tomato, Scallions, Radish, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses and Toasted Pita  
**Falafel:** Chickpea Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Dipping Sauce  
**Grape Leaves:** Homemade Stuffed Grape Leaves with Fresh Vegetables, Mint, Rice and Our Signature Seasoning  
**Cheese Burak:** Mozzarella and Feta Cheese Mixed with Mint Wrapped in a Phyllo Dough, Fried until Crispy

### Mixed Grill Combination Platters of:

Served with Grilled Veggies and Basmati Rice

All Kabobs & Grills can be Served Gluten Free Upon Request

- Beef:** Marinated Filet Mignon Cubes, Seasoned with our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce  
**Chicken:** Marinated Tender Chicken Breast Cubes Chargrilled, Served with Grilled Veggies & a Side of Garlic Sauce  
**Kefta:** Ground Beef Skewers Seasoned with Our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce

# FUSION

\$65 Per Person

### Appertizer Combination Includes:

- Hummus:** A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil Served with Our Homemade Pita Bread  
**Baba Ghanouj:** Smoked Eggplant, Blended with Tahini, Garlic, Fresh Lemon Juice, Topped with Olive Oil & Served with our Homemade Pita Bread  
**Grape Leaves:** Homemade Stuffed Grape Leaves with Fresh Vegetables, Mint, Rice and Our Signature Seasoning  
**Fattoush Salad:** Romaine Hearts, Arugula, Cucumber, Tomato, Scallions, Radish, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses and Toasted Pita  
**Falafel:** Chickpea Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Dipping Sauce  
**Fried Kibbeh:** Lebanese National Mezza: A Mixture of Lean Beef & Cracked Wheat Filled with Ground Beef, Diced Onions, Fried Until Crispy, Served with a side of Tzatziki Sauce

### Select One Entrée - Served with Basmati Rice

All Kabobs & Grills can be Served Gluten Free Upon Request

- Mixed Grill:** Kabob Combination Platter of Fillet Mignon, Chicken & Kefta, Served with Grilled Veggies & a Side of Tzatziki & Garlic Sauce  
**Chicken Kabob:** Marinated Tender Chicken Breast Cubes Chargrilled, Served with Grilled Veggies & a Side of Garlic Sauce  
**Kefta Kabob:** Ground Beef Skewers Seasoned with Our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce  
**Chicken Shawarma:** Marinated and Seasoned Boneless Chicken, Slowly Roasted & Thinly Sliced, Served with Pickles and a Side of Garlic Sauce  
**Lamb Meatballs:** Seasoned Ground Lamb with our Chef's Special Spices, Cooked with Fresh Tomato sauce and onions, topped with parsley  
**Lamb Tagine:** Slowly Cooked Lamb with Saffron, Topped with Prunes, Almonds & Sesame Seeds  
**Chicken Tagine:** Slowly Cooked Saffron Marinated Boneless Thighs, Topped with Parsley, Green Olives & Lemons  
**Seafood Tagine:** Shrimp, Mahi-Mahi, Greenshell Mussels, Slowly Cooked with Garlic, Tomato, Broth, Bell Peppers, Kalamata Olives & Capers over a Bed of Baked Potatoes  
**La Vie Chicken:** Oven Roasted Chicken Breast Stuffed with Spinach, Mushrooms & Mozzarella Cheese, Finished on The Grill & Plated Over a Bed of our Signature La Vie Sauce.  
**Shrimp Kabob:** Grilled Shrimp, Marinated with our Chef's Special Zesty Sauce, Served with Grilled Veggies and a Side of Garlic Aioli Sauce
- VEGAN OPTIONS  
- Zucchini Noodles:** Tender Zucchini Noodles Tossed with Roasted Grape Tomatoes, Toasted Almonds, and a Savory Pomodoro Sauce  
**Vegetable Tagine:** Cherry Tomatoes, Zucchini, Onion, Garlic, Mushrooms, Green & Red Bell Peppers, Served on a Bed of Baked Potatoes, Topped with Kalamata Olives, Parsley & Lemon

# ULTIMATE

\$85 Per Person

INCLUDES YOUR CHOICE OF LEBANESE RED SANGRIA OR MARGARITA PITCHERS

\$45 PER ADDITIONAL PITCHER

## Appertizer Combination Includes:

- Hummus:** A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil Served with Our Homemade Pita Bread
- Baba Ghanouj:** Smoked Eggplant, Blended with Tahini, Garlic, Fresh Lemon Juice, Topped with Olive Oil & Served with our Homemade Pita Bread
- Grape Leaves:** Homemade Stuffed Grape Leaves with Fresh Vegetables, Mint, Rice and Our Signature Seasoning
- Fattoush Salad:** Romaine Hearts, Arugula, Cucumber, Tomato, Scallions, Radish, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses and Toasted Pita
- Falafel:** Chickpea Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Dipping Sauce
- Batata Harra:** Spicy Potato Cubes Sauteed with Garlic, Cilantro, Lemon and Chili Pepper
- Fried Kibbeh:** Lebanese National Mezza: A Mixture of Lean Beef & Cracked Wheat Filled with Ground Beef, Diced Onions, Fried Until Crispy, Served with a side of Tzatziki Sauce

## Select One Entrée - Served with Basmati Rice

All Kabobs & Grills can be Served Gluten Free Upon Request

- Mixed Grill:** Kabob Combination Platter of Fillet Mignon, Chicken & Kefta, Served with Grilled Veggies & a Side of Tzatziki & Garlic Sauce
- Chicken Kabob:** Marinated Tender Chicken Breast Cubes Chargrilled, Served with Grilled Veggies & a Side of Garlic Sauce
- Kefta Kabob:** Ground Beef Skewers Seasoned with Our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce
- Lamb Chops:** Marinated Lamb Chops, Seasoned with our Chef's Special Spices. Grilled to your Perfection, Served with a Side of Tzatziki Sauce
- Beef Kabob:** Marinated Filet Mignon Cubes, Seasoned with our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce
- Chicken Shawarma:** Marinated and Seasoned Boneless Chicken, Slowly Roasted & Thinly Sliced, Served with Pickles and a Side of Garlic Sauce
- Lamb Meatballs:** Seasoned Ground Lamb with our Chef's Special Spices, Cooked with Fresh Tomato sauce and onions, topped with parsley
- Lamb tagine:** Slowly Cooked Lamb with Saffron, Topped with Prunes, Almonds & Sesame Seeds
- Chicken Tagine:** Slowly Cooked Saffron Marinated Boneless Thighs, Topped with Onions, Green Olives & Lemons
- Seafood Tagine:** Shrimp, Mahi-Mahi, Greenshell Mussels, Slowly Cooked with Garlic, Tomato, Broth, Bell Peppers, Kalamata Olives & Capers over a Bed of Baked Potatoes
- La Vie Chicken:** Oven Roasted Chicken Breast Stuffed with Spinach, Mushrooms & Mozzarella Cheese, Finished on The Grill & Plated Over a Bed of our Signature La Vie Sauce.
- Shrimp Kabob:** Grilled Shrimp, Marinated with our Chef's Special Zesty Sauce, Served with Grilled Veggies and a Side of Garlic Aioli Sauce
- C'est La Vie Salmon:** Grilled Salmon Served Over a Bed of La Vie Special Sauce, Served with Sautéed Vegetables & Capers
- VEGAN OPTIONS 🌱🌿
- Zucchini Noodles:** Tender Zucchini Noodles Tossed with Roasted Grape Tomatoes, Toasted Almonds, and a Savory Pomodoro Sauce
- Vegetable Tagine:** Cherry Tomatoes, Zucchini, Onion, Garlic, Mushrooms, Green & Red Bell Peppers, Served on a Bed of Baked Potatoes, Topped with Kalamata Olives, Parsley & Lemon

## Dessert

1 Piece Per Person

- Baklava:** Luscious Middle Eastern Pastry of Flaky Phyllo Dough Layers and a Sweet Nutty filling.