



Lion King Party

Guests are greeted by **Safari** attired wait staff passing banana leaf lined wooden trays of refreshing **Rafiki's Medicine Man Mint Tea**. Served in tall cooler style glasses with sprig of fresh mint and preserved lemon as garnish.

As guests mingle in the "jungle" Waiters are offering **Curried Shrimp and Lentils** in spoon shaped vessel.



(Individual spoon shaped serving utensil)

Grass covered Rolling carts filled with **Kenyan Coffee Marinated Simba Beef Bites** (reminiscent of Simba's time traveling) The Safari-garbed waiter will move his station through out the area serving the **mini- beef tenderloin sandwiches** from rattan baskets.

Nila Nibbles – (2 large separate stations) includes display of dates, dried apricots and toasted almonds. Station includes décor elements with **Elegant Fruit Carvings with lion heads, monkeys and birds**. Station includes wooden bowls filled with **Black Olives in Harissa**. Cheese selection to include whole wedges of cheese along with sliced and cubed cheese. **Kalamata Olive Flatbread** topped with Cracked Kalamata Olives, Caramelized Onions and Goat Cheese round out the display. **Sundried Tomato Garlic Cheese Dip** is served with crisp assorted house crackers. Table top decor to include reed-wrapped cylinders filled with tall dried grasses.



Circle of Life A circular tapas buffet station is decorated with a Zebra pattern and attendants are serving small-plate style as guests arrive to station. Station will be decorated with Elegant **Tropical Themed Fruit Carvings** and Banana Leaves. Central to the station will be a large Lion Shaped Ice Carving. Guests (Sample of upscale plastic tapas plates)



will receive either **Toasted Couscous topped with Chermoula-rubbed Lamb Chop** and **Spicy Duck Briks (Phyllo turnover filled with spicy pulled duck)** served from authentic tagines vessels onto on small (3") square and triangle clear, white or zen green plastic plates
Wise old Rafiki wants everyone to have their vegetables --so rounding out the savory menu items will be a station of African influenced salads- **Herb and Tomato Salad with Preserved Lemons, Okra with Black Eyed Pea Sauté and Cucumber Chili Salad**

Desserts presented upon rough cut stone at the **Pride Rock Sugar Station** – a multi-tiered display with stone, marble and granite used for serving **Banana Coconut Cream Tartlets, Chocolate Lion Mousse Heads, Honey Almond Bark, Mandrill Morsels (Chocolate Truffles), Fresh Cut Golden Pineapple skewered with Fresh Strawberries** Display is accented with animal print fabrics and African décor.

