



Imperial
Fez
Mediterranean Restaurant & Lounge

Catering Menu

CATERING MENU IMPERIAL FEZ

Harirra, Moroccan Soup

Lentils, Fava Beans, Chickpeas Seasoned with Various Moroccan Herbs and Spices.

Shlada, Moroccan Salad

*** Zaalouk**

Moroccan Marinated Eggplant Dip

***Byssara Dip**

Olive Oil, Cumin & Paprika

***Steamed Broccoli, Spinach & Kale Sautéed**

With Garlic, Cumin, and Paprika.

***Sweet Shredded Carrots**

Orange Juice, Orange Blossom, Pineapple, Raisins, and Cinnamon.

***Sweet Beets**

Sweet Lemon & Olive Oil Dressing

***Sweet and Spice Carrots**

Paprika and Chili flakes

Fez Imperial Garden Salad

Romaine and Iceberg Lettuce, Red Cabbage, Shredded Carrots, Moroccan Olives, Radishes, Broccoli & Scallions with a Side of Homemade Chef's Signature Tamarin Dressing

Chicken B'Stella

Filo Dough Filled with Chicken, Spiced Eggs, Roasted Almonds, Nutmeg & Clove, Topped with Powdered Sugar, and Cinnamon

Gluten Free B'Stella

Chicken, Spiced Eggs, Roasted Almonds, Nutmeg & Clove, Topped with Powdered Sugar, and Cinnamon

Vegetable B'Stella

Filo Dough Filled with Moroccan Seasoned Vegetables Topped with our Sweet.



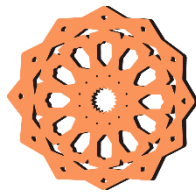
Moroccan Mint Tea

Moroccan Coffee

Moroccan Dessert



**PLEASE LET US KNOW YOUR BUDGET AND WE
WILL HELP YOU MAKE YOUR MENU.**



CATERING MENU

Chicken



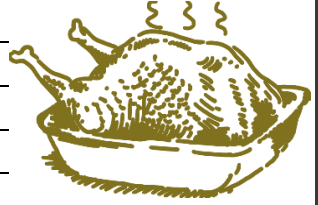
Marinated Chicken kebab

Baked Chicken M'Hammer in Paprika Garlic Sauce

Moroccan Chicken Preserved Lemon & Olives

Chicken Apricot Sweet Onions and Raisins

Chicken Couscous



Beef

Marinated Beef Tenderloin kebab

Sweet Chili Pepper Baked Beef Ribs



Fish & Shrimp



Baked Ginger Saffron Tilapia Filet

With Capers and Sun-Dried Tomatoes Garnished with
Moroccan Cured Olives & Lemons

Salmon Couscous

Lemon Pepper Crispy Fish (Served with Lemon Pepper
Sauce)

Marinated Shrimp Kebab

Shrimp Couscous



Lamb

Marinated Lamb Kebab

Marinated Lamb Cutlets

Lamb Apricot Sweet Onions and Raisins

Lamb MoroZIA Sweet Onions & Plums

Baked Lamb Shank with Wild Mushroom

Lamb Couscous



Vegetarian Dishes



Vegetable M'Hammer Paprika Moroccan Herb & Spices

Vegetable Couscous

Sweet Couscous MoroZIA

Jerusalem Artichoke with Cauliflower Ginger Saffron

Spicy Potatoes with Wild Mushrooms.



Sides

Corn, Exotic Mushrooms, Sweet Plums, Sweet Apricot, Moroccan
Rice, Plain Couscous, Sweet Moroccan Onions with Raisins,
Moroccan Bread, Moroccan Cured Olives



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IMPERIAL FEZ, owes its name in honor of the city of Fez, birthplace of its creator Chef Rafih Benjelloun and one of the so-called imperial cities in Morocco, considered as the cultural center of the country; its university, famous for the study of Arabic. In Fez, the Medina of Fez is located, which is the largest pedestrian zone in the world and was declared a World Heritage Site by Unesco in 1981. Imperial Fez founded 1986, in the city of Vail Colorado and then opens its headquarters in 1991 to the city of Atlanta Georgia USA. Imperial Fez Authentic Moroccan Cuisine, decided to offer with friendly hospitality, its services of Moroccan haute cuisine, using genuine and quality products from North Africa especially from Morocco, where the traditional recipes of couscous, lamb, chicken and fish tagine, Mechouis, kobabs, salads and B'stellas are combined with freshness, aromas and flavors for the delight of the clients, in a magical, exotic and mysterious atmosphere of the Maghreb, which includes entertainment with belly dancers, who share their knowledge inviting the public to live a unique experience. Throughout the years IMPERIAL FEZ, has positioned itself as the preferred place for distinguished personalities and lovers of good food and entertainment. Serving the needs of the diversity of clients, IMPERIAL FEZ expanded its menu and became IMPERIAL FEZ Mediterranean Restaurant & Lounge, offering, in addition to Authentic Moroccan Cuisine, an exquisite menu featuring seafood, prepared with a selection of products quality. Currently, three salons are offered for enjoyment and fun in honor of Morocco: Fez, Marrakech and Casablanca. Imperial Fez has been recognized as one of the top 100 restaurants in Atlanta.



CHEF RAFIH BENJELLOUN, was born on August 2 in the city of Fez, Morocco, from his childhood he was lucky to learn from his beloved mother the secrets, aromas, flavors, skills and arts of Moroccan food and his father was a merchant of products food that taught him the art of buying quality ingredients, which guarantees an exquisite result in every preparation of traditional Moroccan cuisine. From a very young age he decided that being a chef was his true vocation and in lifelong learning, he continued to develop and perfect Mediterranean food and especially Moroccan cuisine. His experience has allowed him to combine various species, creating seasoning products for Mediterranean cuisine.

Along with his wife, Chef Rita Benjelloun, he has managed and developed several restaurants in the United States of America, as well as consulting in various parts of the world. He speaks Arabic, English, Spanish, French, some German, Italian and Swedish. He has been recognized as an innovator and improver of Moroccan food, especially with B'Stella, one of the most appreciated dishes by those who prefer Moroccan food. He is a vocational educator, since in his available time he teaches part of his knowledge as a legacy and continuity of Moroccan food to his staff and collaborators.

CHEF RITA BENJELLOUN, Born in Morocco to a Moroccan father and a Spanish mother on May 4 and from an early age she was influenced by both cultures, but with the love and care of her grandparents she ventured into Mediterranean cuisine, which allowed her to discover aromas, flavors and knowledge of family food. After completing her studies in Aesthetics, she married chef Rafih Benjelloun, with whom she started in the professional field of Mediterranean haute cuisine since 1983, specifically Moroccan, managing several MATAAM FEZ in Colorado, the Andalusian Spanish Restaurant in downtown Denver, Ibiza Restaurant & Lounge and Imperial Fez in Atlanta, Georgia, as well as a consultant in various parts of the world, which shows her great capacity for improvement and talent. As an entrepreneur, she has excelled not only in the restaurant field but also in online sales activities. She speaks Moroccan, English, Spanish and French. Each dish that she prepares is imbued with its genuine flavors, aesthetics and elegance, to the delight of customers. Currently, she is promoting a new business concept for the Imperial Fez Mediterranean Restaurant & Lounge.



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