



MAISON DVORA



EARLY ORDER PRICING

\$58 Per Guest

Order by Tuesday

STANDARD PRICING

\$62.50 Per Guest

Orders placed after Tuesday

SEED-OIL FREE

*Prepared exclusively with olive oil & avocado oil
Chabad Kosher Preparation*

Minimum Order: 6 guests

Larger orders available for 10, 15, 20 guests and beyond
One hand-braided Maison Challah included in every order

MEDITERRANEAN BASIN

*A vibrant menu inspired by the flavors
of the Mediterranean*

SALATIM



- Tunisian Grilled Salad
- Maison Egg Salad
- Cumin Spiced Beets
- Maison Chummus
- Moroccan Carrot Salad
- Smoky Eggplant Dip

FISH COURSE



Moroccan Spiced Salmon

MAIN COURSE



- Moroccan Saffron Roasted Chicken
- Rice Pilaf
- Market Roasted Vegetables

THE MODERN SHABBAT

*A fresh and refined interpretation of
familiar Shabbat favorites*

SALATIM



- Shaved Fennel Salad
- Maison Egg Salad
- Citrus Marinated Beets
- Charred Corn & Mushroom Salad
- Broccoli & Toasted Almond Salad
- Herbed Cauliflower

FISH COURSE



Dijon Roasted Salmon

MAIN COURSE



- Fresh Herb & Lemon Chicken
- Golden Potato Mash
- Market Roasted Vegetables

ENTREE UPGRADE

Available for both menus

**Substitute the chicken with Beef &
Chickpeas**

Add \$12.50 per guest*

**To the full guest count*

ADDITIONAL BEEF ENTREE

Available for both menus

Beef with Chickpeas
Slow-braised beef with chickpeas and
aromatics
\$150 per tray (Serves 8-10)



À LA CARTE SALATIM



CLASSIC

8 OZ • \$7 | 16 OZ • \$13

- Maison Chummus
- Shaved Fennel Salad
- Maison Egg Salad
- Cumin Spiced Beets
- Mechouia
- Citrus Marinated Beets
- Charred Corn & Mushroom Salad
- Broccoli & Toasted Almond Salad
- Moroccan Carrot Salad
- Carottes Râpées
French grated carrots
- Spiced Tomato Salad
Spicy tomatoes finished with a toasted Israeli nut blend

MAISON SIGNATURE

8 OZ • \$9 | 16 OZ • \$17

- Shaved Cabbage Salad
Mixed shaved cabbage with toasted nuts and a fresh mint vinaigrette
- Maison Roasted Eggplant
Roasted eggplant with a sweet tehina dressing and walnuts
- Smokey Eggplant Dip
Fire-roasted eggplant, tomatoes and peppers with a gentle heat
- Tehina Roasted Cauliflower
Roasted cauliflower with our signature tehina dressing and almonds
- Herbed Cauliflower
Fresh cauliflower with a trio of herbs, sweet apricots, and toasted nuts
- 12-Hour Matbucha
Traditional matbucha, slow-cooked until deeply rich and jammy.

ADDITIONAL FAVORITES



- Golden Schnitzel Bites
Crisp, bite-sized chicken schnitzel
\$18 PER 10 PIECES
- Maison Challah
Hand-braided and baked in-house
One • \$8 | Two • \$15

ORDERING

Orders must be placed by Thursday at 12PM
 Orders for 15 or more people must be placed by Wednesday at 12PM
 To preserve the integrity of each menu, substitutions and modifications are not available.
 To order: [+1.786.302.5160](tel:+1786.302.5160) or visit maisondvora.com

PICKUP DETAILS UPON ORDER CONFIRMATION • DELIVERY FOR AN ADDITIONAL FEE

