

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 Filet 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



\$75 Per Person

UNLIMITED SOFT DRINKS

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

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.