

Menu provided by Jodi L. Wollitz
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www.delishdinners.com



Convivium – Middle East Feast

The Middle East Feast menu was prepared by our Convivium advocate, Jodi Wollitz, a member of the Personal Chef Network. It could be recommended that the hostess or a guest provide Stuffed Grape Leaves, Baba Ghanoush and an assortment of Olives & Pickles from their local grocer or favorite Middle Eastern restaurant. Please also be aware that this menu is not a quick one, so take your time to read over the recipe and prepare ahead of time what you are able before your dinner party.

Round 1: Appetizer Round

Lebanese Lemonade
Roasted Red Pepper & Cilantro Hummus w/Spiced Pita Chips

Round 2: Main Entrée Round

Quinoa Tabbouleh
Middle Eastern Turkey “Falafels”

Round 3: Dessert and After Dinner Drink Round

Iced Turkish Coffee
Apricot Date Nut Sweets

This menu is intended to supplement the Convivium Casual Dinner Party Board Game. The standard game includes the board, game play cards, instructions, invitation post cards, finish line recipe cards, ingredient list, and the Mexican Fiesta Dinner Menu.

Whether you decide to host one or all three rounds of the game, you can be assured of a great time. Please continue to visit our website as we introduce new menus submitted by our staff and Convivium enthusiasts. This free Middle Eastern menu includes the following:

Convivium Cooking

a Casual Dinner Party

Ingredient List
Rounds 1-3 Finish Line Recipe Cards
10 Step Host/Hostess Guide
Kitchen Equipment List and Invitations

	Amount for 8-10 Guests (Divide in 1/2 for 4 guests)	Name of Guest Bringing Item
Lebanese Lemonade (serves 6)		
Lemons -----	10	_____
Sugar -----	1 cup	_____
Orange Blossom Water ----- (or substitute with finely grated zest and juice of an orange)	1 teaspoon	_____
Fresh Chopped Ginger -----	1 teaspoon	_____
Minced Mint Leaves -----	1/4 cup	_____
Ice Cubes -----	2 cups	_____
Purified Water or Seltzer Water -----	1 gallon	_____
Roasted Red Pepper & Cilantro Hummus		
Garlic, peeled -----	4 cloves	_____
Garbanzo Beans (aka Chick Peas) drained & rinsed -----	2 15oz cans	_____
Tahini (Sesame Seed Paste) -----	2/3 cup	_____
Fresh Squeezed Lemon Juice -----	1/2 cup	_____
Roasted Red Peppers, drained -----	1 12oz jar	_____
Cilantro Leaves -----	1/4 cup	_____
Extra Virgin Olive Oil -----	2 T	_____
Pine Nuts, optional garnish -----	1 bag	_____
Cilantro Leaves, optional garnish -----	1 bunch	_____
Baby Carrots -----	1 pound	_____
English Seedless Cucumber, quartered and cut into 3" lengths -----	1 large	_____
Spiced Pita Chips		
Whole Wheat Pita Breads (6"-7" Diameter) -----	10	_____
Extra Virgin Olive Oil -----	5-6 T	_____
Ground Coriander Seed -----	2 T	_____
Ground Cumin -----	2 T	_____
Coarse Ground Black Pepper -----	2 T	_____
Sumac -----	2 T	_____
Quinoa Tabbouleh		
Quinoa, rinsed -----	2 Cups	_____
Water OR Vegetable Broth -----	4 Cups	_____
Lemon Juice, fresh squeezed -----	1/2 Cup	_____
Olive Oil OR Grapeseed Oil -----	1/2 Cup	_____
Sea Salt, fine grind -----	1 t	_____
Fresh Parsley -----	2 Cups	_____
Fresh Mint Leaves -----	1/2 Cup	_____
Green Bell Pepper, seeded and quartered -----	1	_____
Red Bell Pepper, seeded and quartered -----	1	_____
Scallions, cut into 2" pieces -----	1 Cup	_____
Seedless Cucumber, diced -----	2 Cups	_____
Tomatoes, diced -----	2 Cups	_____

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Turkey Falafels

Olive Oil -----	1 bottle	_____
Garlic -----	8 cloves	_____
Fresh Cilantro -----	1/2 cup	_____
Fresh Parsley -----	1/2 cup	_____
Red Onion -----	1 cup	_____
Ground Turkey -----	2 1/2 pounds	_____
Black Pepper -----	1/2 teaspoon	_____
Cayenne Pepper -----	1/4 teaspoon	_____
Cumin, Ground Coriander -----	1 Tablespoon	_____
Turmeric, Paprika -----	1 Teaspoon	_____

Cucumber Yogurt Sauce and Fixings

Diced Seedless Cucumber -----	1/2 cup	_____
Garlic -----	2 Cloves	_____
Mint Leaves -----	6	_____
Dried Dill -----	1 teaspoon	_____
Plain Yogurt -----	8 ounces	_____
Sour Cream -----	8 ounces	_____
Large Whole Wheat Pita Breads -----	8-10	_____
Green Leaf Lettuce, cleaned and separated -----	2 Heads	_____
Tomatoes, sliced -----	3-4	_____

Apricot Date Nut Sweets

Dried Apricots -----	1 Cup	_____
Dried Dates -----	2 Cups	_____
Almonds, blanched-slivered -----	1 Cup	_____
Walnuts -----	1 Cup	_____
Powdered Sugar -----	1/2 cup	_____

Iced Turkish Coffee

Whole Milk -----	2 Cups	_____
Half & Half -----	2 Cups	_____
Tablespoons Sugar (add to taste) -----	2-5 Tablespoons	_____
Whole Cardamom Pods, crushed -----	10	_____
Cinnamon Sticks -----	2	_____
Whole Cloves -----	2	_____
Fresh Brewed Coffee, chilled -----	6 Cups	_____
Ice Cubes -----		_____
Chocolate Straws, optional garnish -----		_____

Equipment List

These are the items you should have available for your party. The items should all be set out in the kitchen, available for use by the as the chefs prepare the course.

Round 1:

To be used for Lebanese Lemonade

Cutting Board
Measuring Cup
Blender
Small knife

To be used for Roasted Red Pepper & Cilantro Hummus

Food Processor
Cutting Board
Knife
Serving Platter
2 Baking Pans

Round 2:

To be used for Turkey "Falafels"

Cookie Sheet
Food Processor
Mixing Bowl

To be used for Quinoa Tabbouleh

Saucepan
Bowl
Food Processor

Round 3:

To be used for Apricot Date Nut Sweets

Food Processor
Serving Plater

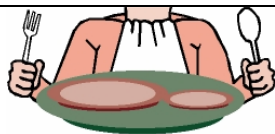
To be used for Iced Turkish Coffee

Large Pot
Serving Pitcher
Coffee Pot

Do not worry if you have only one of the items that appear more than once on the list. The wait staff will be instructed to wash the item and move it to the next station.

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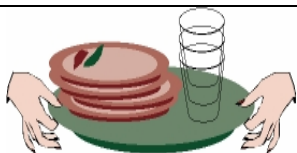
Round 1: Winner

Congratulations!!!

You are the winner of Round 1. Simply relax and enjoy yourself while the chefs prepare the appetizer and specialty drinks that will be served prior to the beginning of Round 2.

Round 2 of the game will begin in the next 15-20 minutes once the wait staff has served the Lebanese Lemonade and Hummus Dip.

Please keep an eye on the clock so that the game and evening stay on schedule

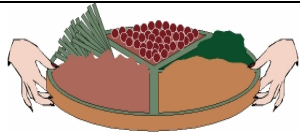


Round 1: Wait Staff

This card is for the player or team that ended in the wait staff block following the finish line. Please serve your fellow Convivium guests by following the instructions prior to beginning Round 2:

- Clear the table of any used dishes or beverages.
- Pass out additional napkins as needed.
- Refresh any beverages.
- Check with the Beverage Manager and serve the (Lebanese Lemonade) once it is prepared.
- Check with the Appetizer Chef and serve the (Hummus and Chips) once they are prepared.
- Check with the Chefs to see if any equipment or dishes may be washed as the appetizer is being prepared.

Enjoy mingling with your guests as you have fun with these responsibilities. The Appetizer will be enjoyed while playing Rounds 2 and 3.



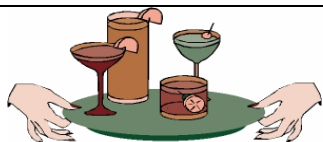
Round 1: Appetizer Chef

This card is for the player or team that ended in the Appetizer Chef block following the finish line. Please move into the kitchen in order to prepare tonight's appetizer by completing the following instructions:

- In food processor, combine Garlic Cloves, Garbanzo Beans, Tahini, Lemon Juice, Roasted Red Peppers and Cilantro Leaves.
- Pulse until mixture is smooth.
- Taste and adjust seasonings as desired.
- Spread Hummus in a large shallow bowl or on a serving platter.
- Use a spoon to create a slight ridge around the edge.
- Drizzle a small amount of Extra Virgin Olive Oil in a circular pattern on top of Hummus.
- Garnish with Pine Nuts and Cilantro Leaves and serve with Fresh Veggies and Spiced Pita Chips

For Pita Chips – Prepare Ahead for Time

- Preheat oven to 350 degrees.
- Line two large sheet pans with foil.
- Slice each pita into eight wedges.
- Separate wedges and place them “rough side up” on the sheet pans.
- Lightly brush the top side of each pita with Extra Virgin Olive Oil.
- Lightly sprinkle the Coriander, Cumin, Black Pepper and Sumac all over the pita triangles.
- Bake for 10-15 minutes ~ or until pita chips are barely toasted and just slightly crisp.
- Pita Chips will continue to become crispy as they cool.



Round 1: Beverage Manager

This card is for the player or team that ended in the Beverage Manager block following the finish line. Please move into the kitchen in order to prepare tonight's Lebanese Lemonade by completing the following instructions:

- Squeeze the juice from 9 lemons into blender.
- Sweeten Lemon Juice to taste with the Sugar.
- Add Orange Blossom Water, Ginger and Mint.
- Add Ice Cubes and Purified/Seltzer Water
- Blend until lemonade is a slushy smoothie, adding more ice cubes or water/seltzer if necessary.
- Pour into glasses.
- Garnish with a Lemon Slice and Mint Sprig.

Once the drinks have been prepared, please notify the wait staff so that they can then serve these fun specialty drinks. Repeat the process for additional servings.



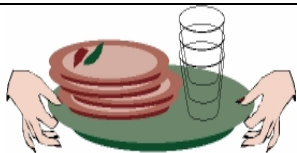
Round 2: Winner

Congratulations!!!

You are the winner of Round 2. Simply relax and enjoy yourself while the chefs prepare the main entrée and the dinner salad, which will be served following Round 3.

The Falafels will be assembled while Round 3 of Convivium is played. Upon completion of Round 3, the board game will be complete and the main course and dessert will be enjoyed.

Please keep an eye on the clock so that the game and evening stay on schedule.



Round 2: Wait Staff

This card is for the player or team that ended in the wait staff block following the finish line. The Round 2 wait staff has current responsibilities, as well as responsibilities that follow the conclusion of Round 3.

Current Responsibilities:

- Clear the table of any used dishes or beverages.
- Pass out additional napkins as needed.
- Refresh any beverages if needed.
- Check with the main entrée and dinner salad Chefs to see if any equipment or dishes may be washed.

Future Responsibilities:

- Set the table for the main course following Round 3.
- Serve the Main Entrée and Dinner Salad after Round 3.

Enjoy mingling with your guests as you have fun with these responsibilities. Once the Falafels are assembled, the final round (Round 3) will be played. Upon completion of Round 3, the table will be set and the game will have created a wonderful meal.



Round 2: Dinner Salad Chef

This card is for the player or team that ended in the Dinner Salad Chef block following the finish line. Please proceed to the kitchen and follow the instructions below in order to prepare the Quinoa Tabbouleh that will be enjoyed after playing Round 3.

- In large saucepan over high heat, bring water or broth to a boil.
- Add rinsed Quinoa, cover and reduce heat
- Simmer for 10 minutes or until water is absorbed.
- Remove Quinoa from heat and let stand for 5 minutes
- Transfer Quinoa into a large shallow bowl or serving platter.
- In bowl, whisk together Lemon Juice, Olive or Grapeseed Oil and Sea Salt.
- Pour over Quinoa and toss well.
- Place in refrigerator or freezer to quickly cool.
- In food processor, combine Garlic, Parsley, Mint Leaves, Green Bell Pepper, Red Bell Pepper and Scallions.
- Pulse until mixture is finely chopped.
- Remove Quinoa from refrigerator/freezer and stir in parsley mixture, cucumber and tomatoes

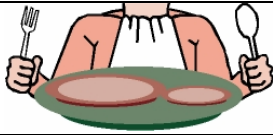
Enjoy mingling with your guests as you have fun with these responsibilities. Once the dish is baking, please proceed with the final round of the board game. Upon completion of Round 3, the table will be set and the game will have created a wonderful meal.



Round 2: Main Entrée Chef

This card is for the player or team that ended in the Main Entree Chef block following the finish line. Please proceed to the kitchen and follow the instructions below in order to prepare the Turkey Falafels that will be enjoyed after playing Round 3.

- Position oven rack on the 2nd level from the top. Preheat broiler.
- Line a large sheet pan with foil and very lightly cover with Olive Oil.
- In food processor, pulse Garlic, Cilantro, Parsley and Red Onion until minced
- Place Turkey into a large mixing bowl.
- Add Black Pepper, Cayenne, Coriander, Cumin, Paprika and Turmeric.
- Add Garlic mixture and mix well
- Roll about 1/4 Cup of turkey mixture into a meatball and flatten into patties – about 24
- Place on prepared sheet pan and broil for 10-15 minutes or until internal temperature of 165 degrees
- In food processor, combine ingredients for Cucumber Yogurt sauce.
- Mix until well blended.
- Slice open pita pockets.
- Place a couple Lettuce Leaves, Tomato Slices and 2 or 3 Turkey Falafels into pita.
- Top with Cucumber Yogurt Sauce (**mix ahead of time the ingredients listed on list**)



Round 3: Winner

Congratulations!!!

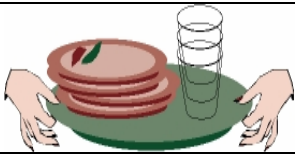
You are the winner of Round 3. Simply relax and enjoy yourself while the chefs prepare tonight's coffee, which will be served following the main entrée.

Round 3 concludes the game and it is now time to enjoy the meal that everyone has been helping to create.

Please Remind the Round 2 wait staff to remember to now do the following:

- Set the table for the main course
- Serve the main entrée and dinner salad.

Once the main entrée and dinner salad have been served and enjoyed, the dessert chefs will top the evening off with the Apricot Date Nut Sweets



Round 3: Wait Staff

The Round 3 wait staff has responsibilities relating to serving the dessert and the dreaded final clean up / dish washing.

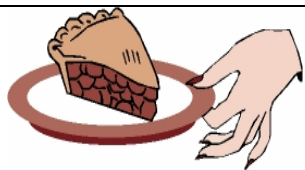
Dessert Responsibilities:

- Clear the table of any used main course dishes and beverages.
- Serve the dessert once the desert chefs have prepared it.

Clean Up / Dish Washing:

- Please assist the host with clean up and dishwashing after the desert has been enjoyed.

Once the main entrée and dinner salad have been served and enjoyed, the dessert chefs will top the evening off with the Apricot Date Nut Sweets and Turkish Coffee.

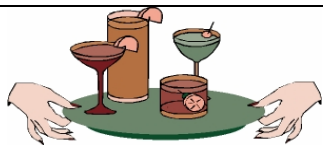


Round 3: Dessert Chef

The game is now complete. The Round 2 wait staff should serve the Turkey Falafels and Quinoa Tabbouleh and the Convivium guests should enjoy the fruits of the game. Once the main course is enjoyed, please proceed to the kitchen and follow the instructions below in order to prepare the Apricot Date Nut Sweets

- In food processor, combine Apricots, Dates, Almonds and Walnuts.
- Pulse until very finely chopped.
- Use about 2 Tablespoons of the mixture to form into small log shapes about 2” long and 1” wide.
- Roll logs in powdered sugar until generously coated.
- Place on serving platter.

Please notify the Round 3 wait staff to serve the dessert once it is prepared.



Round 3: Beverage Manager

This card is for the player or team that ended in the Beverage Manager block following the Round 3 finish line. The game is now complete. The Round 2 wait staff should serve Turkey Falafels and Quinoa Tabbouleh and the Convivium guests should enjoy the fruits of the game. Once the main course is enjoyed, please proceed to the kitchen and follow the instructions below for the guests that are interested.

- In large pot over medium high heat, combine Milk, Half & Half, Sugar, Cardamom Pods, Cinnamon Sticks and Cloves.
- Stir constantly until mixture comes to a boil.
- Remove from heat.
- Allow to cool.
- Strain into a large serving pitcher.
- Add Coffee and stir well
- Place Ice Cubes into tall glasses.
- Pour Turkish Coffee over Ice.
- Serve with Chocolate Straws, if desired.

10 Step Host/Hostess Guide

1. Review the ingredient list and required cooking equipment to host a party. Determine how many rounds of the game you would like to play.
2. Invite 4-8 guests using the ingredient list to request items to be brought to the party. (The host may select to purchase all of the ingredients or request that the guests bring various items) Invitations may be addressed if desired.
3. Set up the table displaying the board, cards, and dice prior to the arrival of your guests. Review the cards and instructions at this time. The host may get as creative as he/she desires (music, signs, decoration).
4. Have the required cooking equipment readily available in the kitchen prior to beginning the game. You will want to make the transition from each round to the kitchen as smooth and quick as possible to avoid delay in the game. (Try setting up “stations”) in the kitchen for the players to identify their equipment)
5. Have the Round 1, Round 2, and Round 3 finish line (instruction cards) readily available to hand out after each round, Review them prior to the game so that you will know what will be required of each player or team after the round.
6. **Because this game is a re-fill to the original game menu, remember to print out your finish line cards from the computer and cut apart for the finish line positions.**
7. When your guests arrive, provide them with a beverage because they will need the beverage when toasting in Round 1.
8. Provide an overview of the game and cards to all participants prior to starting play. Remember that when a player crosses the finish line and selects a category, they must correctly answer a Convivium question. If the answer is incorrect they must move back to their previous position.
9. Have each player roll the dice to determine who will start the game and begin play in a clockwise order.
10. Enjoy the game remembering the goal of Convivium is to foster a fun, interactive, dinner party that combines competition with good and humor. Transition between each round is key.

Convivium Cooking

a Casual Dinner Party

You're Invited

Please join us for
 an evening of fun
 and dining as we
 play Convivium™,
 the board game
 that results in a meal!

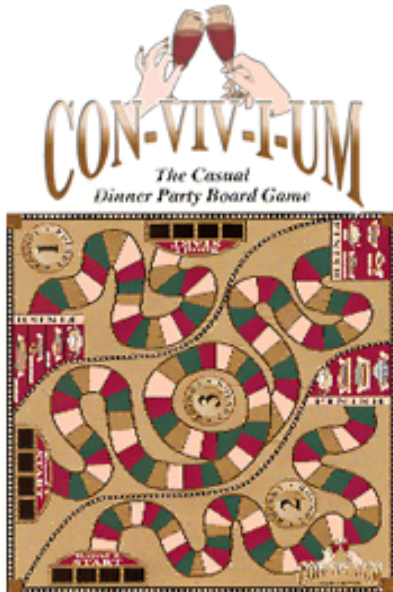


Date:	
Place:	
Address:	
City, ST:	
Zip:	
Phone:	
Time:	

Please bring the following:

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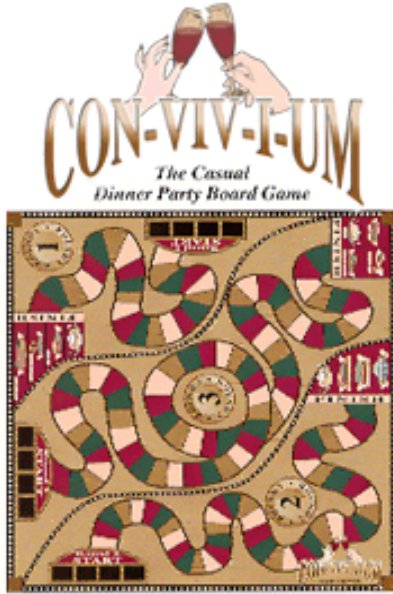
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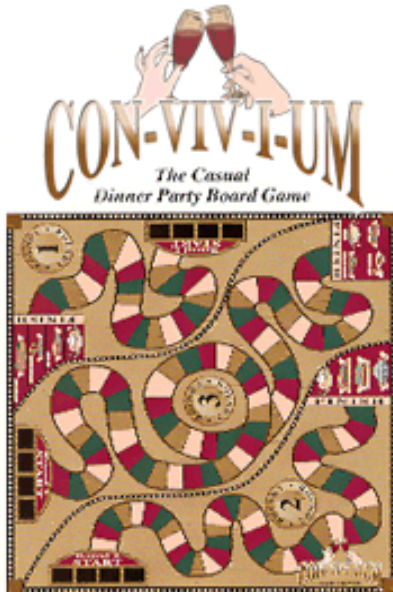


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