

Catering Menu

Al A carte.

Choose one entrée, two sides for 15.00.

Minimum is 10 orders for each item.

Two entrées are the maximum number of the order due to our small team.



Entrée

Fassoulia (V)(GF) 8.00

Green beans, pan-fried with olive oil, cilantro, tomato baste, garlic, tomato.

Peas-carrots stew 9.00

Green peas and carrots cooked in tomato base, onions and potatoes. Served with vermicelli rice.

Monnazala (Baked eggplant) (V)
(GF) 9.00

Baked eggplant, green peas and carrots, potatoes. Served with a side of rice.

Kabab Hindi 10.00

Seasoned ground beef stuffed with pine nuts. Baked with tomato, green peppers and onion. Served with a side of Basmati rice.

Chick-Veggie 10.00

Marinated chicken strips with yogurt, Baked with broccoli, cauliflower and carrots.

Fasolia w riz stew 10.00

Navy beans, tomato, seasoned ground beef. Served with a side vermicelli rice.

Chicken Kabsah 12.00

Marinated chicken breast pieces, pan fried. Served with Basmati rice, pan-fried almonds and cashew. Served with a side of tomato, green paper sauce.

Lamb Bryani

13.00

Basmati rice, slow cooked lamb with spices and herbs, served over rice, pan-fried cashew and almonds.

Chicken in the oven

12.00

Full piece of chicken leg baked with potatoes, dressed with lemon and garlic.

Kabab Skewers 11.00

Seasoned ground beef with spices, parsley, grilled to perfection. Two skewers.

Chicken Kabob 11.00

Marinated pieces of chicken breast with yogurt and spices, grilled to perfection. Two skewers serving size.

Chicken Shawarma (Bound) 10.00

Marinated chicken breast with yogurt and spices. Baked to perfection.

Falafel ball (Dozen) 8.00

Ground chickpeas mixed with herbs and spices. Shaped as football then deep fried. Comes with Tahini sauce.

Chopped parsley, tomato, lettuce, grain. Dressed with lemon juice and olive oil.

Grape leaves 3.00

Three Rolls of grape leaves stuffed with rice and parsley. Dressed with lemon juice.

Sides/appetizers

Handcrafted Hummus 3.00

Blended chickpeas with tahini, garlic and lemon juice. Dressed with virgin olive oil.

Baba Ghannough 3.00

Blended eggplant with Tahini, chopped tomato, parsley, olive oil. Dressed with walnuts.

Fattoush Salad 3.00

Lettuce, tomato, cucumber, green onions. Dressed with olive oil, hint of garlic, lemon juice, pomegranate syrup. Topped with crispy Pita.

Tabbouleh salad 3.00

Greek potatoes 3.00

Fried potatoes served with cilantro, garlic. Dressed with lemon juice.

Raw veggie 3.00

Fresh broccoli, cucumber, carrots.

Basmati rice 3.00

White Egyptian rice 3.00

Vegan Protein

Fouls mudammas 5.00

Fava beans, tomatoes, parsley, garlic, lemon juice, virgin olive oil.

Hummus salad 5.00

Chickpeas, tomato, garlic, parsley, virgin olive oil.

Bites

Kibbeh (one dozen) 36.00
Bulgur ball stuffed with ground beef, onion and walnuts.

Spinach pastry (one dozen) 24.00
Handcrafted dough, stuffed with spinach, walnuts.

Cheese pastry (One dozen)
24.00
Handcrafted dough, stuffed with mozzarella, white cheese and parsley.

Ozzie 5.00

Phyllo dough, half globe shaped, stuffed with rice, green peas, pan-

fried cashew and almonds. Served with yogurt-cucumber sauce.

Dessert

Served in a dozen style.

Baklava one dozen 24.00
Layers of phyllo dough stuffed with pistachio

Mahllaya (Milk budding) 48.00
Milk, corn starch, pistachio and almonds.