

CATERING MENU



SALADS

Priced per tray. Each tray serves 12-15 people.

House Salad with Balsamic Vinaigrette	\$30
Greek Feta Salad	\$40
Couscous	\$40
Taboule	\$60
Garden Quinoa	\$40
Green Bean & Chick Pea	\$50
Baby Spinach Strawberries & Goat Cheese	\$50
Classic Caesar	\$40

MEZZE / APPETIZERS

Priced per tray.

Hummus Tray (with pita, serves 20)	\$40
Baba's Ghannouge (with pita, serves 20)	\$40
Dill Labneh (Tzatziki-like greek yogurt)	\$40
Falafel Patties (Tray of 20 pieces)	\$30
Grape Leaves (Tray of 20 pieces)	\$30
Spanakopita (Tray of 20 pieces)	\$30
Roasted Rosemary Brussel Sprouts (20)	\$25

Soups

Each soup is 4 quarts, serves 20 people.

Avgolemono	\$50
Lebanese Lemony Lentil	\$50
Eggplant Chili	\$50

ENTREES

Priced per person.

Chicken

Cage-free Kabobs with Tahini over Rice	\$8
Chicken Marsala	\$8
Chicken Picatta	\$8

Beef & Lamb

B's Burger ("Kefta") with Tahini over Rice	\$7
Rosemary Beef with Mushroom sauce	\$9
Beef Kabob	\$9
Lamb Kabob	\$12

Seafood

Salmon Sharmoula	\$9
Shrimp Ouzo, served over rice	\$9
Moroccan Grilled Scallops	\$12
Shrimp Scampi	\$9

Baked Entrees

Eggplant Parmesan (serves 15)	\$80
Butternut Squash Lasagna (serves 15)	\$80

Most Entrees served over Mediterranean Rice with Orzo. Quinoa is available as a substitute.

Desserts

Priced per person.

Baklava	\$1.5
Knafa Tray	\$3
Tahini Cookies	\$1