



CATERING MENU

\$21.95 per person
includes 1 Entrée + 1 Side
with soup and salad \$26.95

\$25.95 per person
includes 2 Entrée + 2 Sides
with soup and salad \$32.95

V = Vegetarian VG = Vegan
*Let us know of any food intolerance
**Most items are Halal

ENTRÉES

POULTRY



CHICKEN SHAWARMA

Slow Roasted Chicken,
House Spice Blend

CHICKEN PICCATA

Thinly Sliced Chicken Breast
with Lemon Butter Caper Sauce

CHICKEN MARSALA

Oven Roasted Chicken Breast,
Sautéed Mushrooms, Marsala Sauce

BRAISED CHICKEN

House Spice Blend, Onions

BBQ GRILLED CHICKEN

Hawaiian BBQ, or Honey Garlic

BEEF



BEEF KAFTA

Parsley, Onion, Garlic, Spices, Garlic Sauce

CURRY BEEF

Classic with Onions

BRAISED BEEF

Braised with Chili and Spices

SEAFOOD



ROASTED SALMON, BAKED COD OR TILAPIA

Fresh Herbs, Lemon Butter Caper Sauce

JAPANESE BBQ SALMON

Sweet hoisin sauce

BUTTER GARLIC SHRIMP

Served over Rice, Pasta or Vegetables

VEGETARIAN



EGGPLANT PARMESAN (V)

Crispy Fried Eggplant, Marinara, Mozzarella,
Parmesan

CHICKPEA CURRY (V)

Curry seasoning, chickpeas, green peas & carrot,
white onion

FALAFEL CASSEROLE (V)

Penne, Falafel, Ta Hini Cream Sauce,

PASTA PRIMAVERA (V)

Broccoli, Cauliflower, Carrots,
White Cream Sauce -

Vegan Option Available Upon Request

CREAMY PESTO PASTA (V)

Tomatoes, Bell Peppers, Capers, Parmesan, Pesto
Cream Sauce (contains nuts)



FAJITAS

Sizzling Goodness

CHICKEN, BEEF OR SHRIMP

Served with onions, bell peppers
and a side of flour tortillas

PASTA



PASTA & MEATBALL MARINARA

LASAGNA

Beef, Roasted Vegetable (Red Sauce), or
Traditional Vegetable (White Cream Sauce)

ALFREDO

Chicken, Shrimp, or Cajun Salmon

BAKED ZITI

STUFFED SHELLS

BAKED MANICOTTI

EXTRAS

WRAPS

\$9.99 each or \$99.99 platter



- GRILLED CHICKEN WRAP
- BUFFALO CHICKEN WRAP
- CHICKEN SHAWARMA WRAP
- DELI TURKEY WRAP
- GYRO WRAP
- FALAFEL WRAP
- HUMMUS GARDEN WRAP

SALADS



- GARDEN SALAD (V)**
Organic lettuce, Tomatoes, Cucumbers, Onions, Bell Peppers, Cheese, Ranch, Italian
- CAESAR (V)**
Organic Romaine, Croutons, Parmesan Cheese
- GREEK (V)**
Organic Romaine, Tomato, Red Onion, Olive, Cucumber, Feta Cheese, Greek Dressing
- CAPRESE (V)**
Organic Mixed Greens, Cherry Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette

SIDES

- MACARONI SALAD (V)
- POTATO SALAD (V)
- COLESLAW (V)
- MEDITERRANEAN COUSCOUS SALAD (V)
- GREEK PASTA SALAD (V)
- HUMMUS (VG) Served with Pita Bread
- GRILLED VEGETABLE PLATTER (VG)

ASK US ABOUT OUR

Beverage Service and
Breakfast Menu

SOUPS



- CHICKEN NOODLE
- CHICKEN TORTILLA
- BEEF BARLEY
- VEGETABLE (VG)
- LENTIL (VG)

DESSERTS



- COOKIE TRAY (V)
- BROWNIE TRAY (V)
- CHURROS (V)
- SEASONAL FRUIT PLATTER (VG)*
- ASSORTED CAKES (V)*
- RICE PUDDING (V)*
- CHOCOLATE MOUSSE (V)*
- CHEESECAKE (V)*
- TIRAMISU (V)*
- MEDITERRANEAN SWEETS (V)
- BAKLAVA CHEESECAKE

DRINKS



- ASSORTED SOFT DRINKS
- SPARKLING WATERS

**All prices are subject to state tax, unless otherwise exempt.*

***We are aware that there are thousands of recipes for all categories listed. We would be happy to accommodate other selections.*

A variety of themed events/menus available upon request (i.e. Mexican, Western, BBQ, Holiday, etc). Menus, activities and pricing will be determined on an individual basis.

We look forward to helping make your next gathering a success!