

# Side Dishes

## Starters

### Hummus

A smooth mixture of garbanzo beans, tahini, garlic, oil, and lemon that pairs perfectly with pita bread. VGN GF

### Tzatziki

Lebanese style yogurt sauce with garlic, and blended cucumbers. GF

### Tahini

Sesame seed paste. VGN GF

### Toum

Lebanese style garlic paste. VGN GF

### Red Pepper Walnut Hummus

VGN GF

### Baba Ghanoush

Roasted eggplant dip. VGN GF

### Meat Stuffed Grape Leaves

Ground beef, rice, tomatoes, and spices rolled into dolmas. GF

### Veggie Stuffed Grape Leaves

Rice, tomato, and garbanzo beans rolled into dolmas. VGN GF

### Tabouli Salad

Parsley, mint, quinoa, lemon, olive oil, tomatoes, and onions. VGN GF

### Cucumber Tomato Mint Salad

Chopped cucumber, tomato, mint, lemon juice, garlic, olive oil.

### Lebanese Salad

Organic mixed greens, tomatoes, cucumbers, onions, feta cheese, olives, topped with our house dressing. GF

### Cabbage Kale Garbanzo Salad

Shredded cabbage, kale, and garbanzo beans topped with our sweet pesto herb dressing. VGN GF

### Majadra

Brown lentil jasmine rice topped with caramelized onions. VGN GF

### Cherry Tomato Feta Olive Skewers

### Spanakopita

Phyllo dough layered with a Lebanese spinach and feta mix.

### Falafel Balls

Garbanzo beans, parsley, onion, and spices formed into balls and fried. VGN GF

### Roasted Veggies

Cauliflower, eggplant and zucchini marinated with garlic, lemon juice, olive oil, and basil.

# Main Dishes

## Kabobs

### Chicken Thigh Kabobs

Chicken thigh marinated in olive oil, garlic, paprika, and lemon. GF

### Chicken Breast Kabobs

Chicken breast marinated in olive oil, garlic, yogurt, paprika, and lemon. GF

### Veggie Kabobs

Tomato, potato, eggplant, mushroom, zucchini, and garlic. GF VGN

### Zaatar Salmon Kabobs

Atlantic salmon marinated in zaatar, olive oil, garlic, and lemon. GF

### Lamb Kabobs

Lamb marinated in olive oil, garlic, mint, and lemon. GF

### Beef Kafta Kabobs

Ground beef mixed with parsley, onions, and spices. GF

## Specialty Dishes

### Kibbeh Balls

Chicken thigh marinated in olive oil, garlic, paprika, and lemon. GF

### Kibbeh Tray

We layered the kibbeh with a hashweh mixture – made with onions, ground beef, spices and pine nuts. GF

### Kibbeh Batatah

Tomato, potato, eggplant, mushroom, zucchini, and garlic. GF VGN

### Baked Feta Cheese Macaroni

## Sandwich Wraps

Each wrap is loaded with romaine lettuce, onions, tomatoes, pickled turnips, and parsley

### Falafel Wraps

Garbanzo beans, parsley, onion, and spices formed into balls and fried. Made with tahini. VGN

### Lamb Gyro Wraps

Classic Greek style lamb gyro. Made with feta cheese and tzatziki.

### Beef Kafta Wraps

Ground top sirloin mixed with parsley, onions, and spices. Made with tzatziki.

### Shawarma Wraps

Chicken, Lamb, or Beef  
Thinly sliced meat marinated in onions and spices. Made with tahini.

### Nicholas Chicken Wraps

Sliced breaded chicken breast. Made with tzatziki.

\*All orders will have an automatic 20% Gratuity\*  
\*Delivery fee varies depending on size of order and event of location\*

# Side Dishes

## Pizzas & Pies

### Lebanese Sesame Cheese Pizza

Mozzarella cheese, black sesame seeds, and parsley. (3 inch)

### Manakish Pizza

Zaatar, a mediterranean spice blend, including thyme, oregano, sumac, sesame seeds, mixed with olive oil. (3 inch)

### Kizzabah Pie

Onions, red peppers, garlic, tomatoes, olive oil, mint, thyme. (3 inch)  
VGN

### Shattah Pie

Red hot peppers, olive oil, onions, and sesame seeds. (3 inch)

### Spinach Pie

Pita bread filled with a spinach and onion mix. VGN (3 inch)

### Lamb Spiced Pie

Spiced ground lamb, onions, pine nuts, and parsley (3 inch)

### Chicken Kabob Pizza

Mozzarella cheese, chicken, toum, red pepper, shredded basil, and parsley. (3 inch)

### Sambousak

Personal samosas filled with ground meat, lemon juice, olive oil, basil, parsley, and onions.

## Drinks

Strawberry Lemonade

Mint Lime Lemonade

Cinnamon Mint Tea Iced Tea

Assorted Soda's

Bottled Waters

Turkish Cold Brew

## Desserts

### Baklava

Crispy phyllo dough layered with walnuts and simple syrup.

### Riz De Haleeb

Lebanese style rice pudding topped with pistachios.

Chocolate Peanut Butter  
Baklava

Sesame Tahini Cookies

Price Per Person	Main Dishes	Side Dishes
\$11.75	1	3
\$ 13.75	2	3
\$15.25	2	4
\$20.25	3	5

# Custom Catering

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