

Nicholas RESTAURANT

LEBANESE & MEDITERRANEAN CUISINE

THE UNIQUE CATERING EXPERIENCE

CALL FOR FREE QUOTES
FOR FULL SERVICE EVENTS

(503) 512-7488
or (503) 780-2645

FULL SERVICE STAFFED EVENT

\$9.75

PER PERSON

CHOICE OF:
2 STARTERS & 1
MAIN ENTRÉE
COMES WITH COM-
PLIMENTARY PITA
& TAHZIKI,
A 5 COURSE MEAL

\$13.75

PER PERSON

CHOICE OF:
3 STARTERS & 2
MAIN ENTRÉE
COMES WITH COM-
PLIMENTARY PITA
& TAHZIKI,
A 7 COURSE MEAL

\$17.75

PER PERSON

CHOICE OF:
4 STARTERS & 2
MAIN ENTRÉE
COMES WITH COM-
PLIMENTARY PITA
& TAHZIKI,
A 8 COURSE MEAL

DRINKS AND DESSERTS SOLD SEPARATELY

STARTERS:

Spanikopita (VEG)	Veggie Tray (VEG)(VGN) (GF) (with mushrooms)	Fried Cauliflower, Eggplant & Zucchini (VEG)(VGN)(GF) Large slices of cauliflower, eggplant and zucchini marinated with garlic lemon juice, olive oil and basil, deep fried, marinated again, served with tahini.
Humus (VEG)(VGN)(GF) (a blended garbanzo dip with layered garbanzos)	Toum (VEG)(VGN)(GF) (a blended garlic dip)	Mediterranean Cabbage Garbanzo Kale Salad (VEG)(VGN)(GF) Baby kale, green and red cabbage, quinoa, with our house made garlic, mint, basil, thyme dressing.
Tabouli (VEG)(VGN) (parsley tomato salad)	Veggie Grape Leaves (VEG)(VGN) (2 pieces)	
Falafel (VEG)(VGN)(GF) (2 pieces with taziki)	Meat Grape Leaves (GF) (2 pieces)	
Baba (VEG)(VGN)(GF) (a blended eggplant dip)	Lebanese Salad (GF)	
Feta Plate (GF)	Fruit Kabab (VEG)(VGN)(GF)	
Taziki (GF) (mixed yogurt & garlic dip)	Cucumber Tomato Garbanzo Mint Salad	
Tahini (VEG)(VGN)(GF) (a blended sesame dip)	Cherry Tomato Feta Olive Skewers	

MIDDLE EASTERN RICE:

Jasmine Saffron Rice (VEG)(VGN)(GF) or **Majadra** (VEG)(VGN)(GF) (jasmine saffron rice with cooked lentils and caramelized onions)

GOURMET MIDDLE EASTERN PERSONAL PIZZAS:

Manakish Pizza (VEG) (VGN) Thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.	Habak Pizza Fresh cut basil, stirred with butter and then layered with fresh slices of garlic all spread together, put on dough & baked. Garnished with tomato and parsley.	Lamb Pie (add \$1.50/person) Lebanese Sausage Pizza
Kezzebah Pizza (VEG) (VGN) Fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac & cayenne pepper. Then topped with fresh mint & thyme.	Spinach Pie (VEG) (VGN) Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts & secret spices	Chicken Kabab Pizza
Shatta Pizza (VEG)(VGN) Red hot pepper marinated in olive oil, mixed with onions & sesame seeds put on dough & baked in our authentic oven.	Lebanese Sesame Cheese Pizza	Sambousik Feta Cheese or Spinach Personal samosas filled with mozzarella & feta cheese, or spinach, lemon juice, olive oil, basil, parsley, onions, & paprika. Choose baked or fried!
	Lebanese Sesame Fetta Cheese Onion Pies	Sambousik Ground Beef Personal samosas filled with ground beef, lemon juice, olive oil, basil, parsley, onions, & paprika. Served with tahziki. Choose baked or fried!
	Spiced Lamb Pine Nuts Pizza	

Personal pizzas are 3 inches. Gluten free pizza available – please ask!

MAIN DISHES:

Kibbeh Balls (add \$1.50/person) Spheres of ground lamb & bulgar stuffed with pine nuts & onion then quick fried.	Freekeh Egyptian smoked rice cooked with chicken, beef, pine nuts, almonds, herbs, spices & taziki.
Kibbeh Batta (VEG)(VGN) Vegan kibbeh made with bulgar wheat sauteed onions & potatoes mixed together with our special herbs & spices. Filled with pine nuts & walnuts. Served with tahini.	Kababs: • Veggie Kabab • Chicken Kabab • Ground Top Sirloin Beef • Lamb Kabab (add \$1.50/person) • Salmon Kabab (add \$1/person for 3 & 5 items option) (add \$1.50/person)
Kibbeh Tray (add \$1.50/person) Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with taziki sauce.	Sandwich Platters: (cut into small personal pieces) • Lamb Shawarma Sandwiches (add \$1.50/person) • Gyros Sandwiches • Falafel Sandwiches • Chicken Shawarma Sandwiches • Grilled Breaded Chicken Breast Sandwiches • Kafta Sandwiches • Labney Sandwiches (blended yoghurt cheese) • Veggie Sandwiches
Gratin Tray A Lebanese lasagna style dish filled with chicken, homemade cream sauce, & three cheeses. Served with taziki.	
Majadra (VEG)(VGN)(GF) Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with caramelized onions and a sprinkle of cumin.	
Beyme (add \$1.50/person) Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint. (Vege & Vegan Avail.)	
Lubya with lamb (add \$1.50/person) Delicious green beans lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint. (Vege & Vegan Avail.)	

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea	\$17.00	\$34.50	\$52.00
Lemonade or Strawberry Lemonade	\$17.00	\$34.50	\$52.00
Mango Lassi	\$17.00	\$34.50	\$52.00
Peach Lassi	\$17.00	\$34.50	\$52.00
Pepsi, Diet Pepsi, Sierra Mist	\$17.00	\$34.50	\$52.00
Bottled water (12oz)	\$17.00	\$34.50	\$52.00
Turkish Coffee	\$17.00	\$34.50	\$52.00
Iced Turkish Coffee	\$17.00	\$34.50	\$52.00
Mint & Cinnamon Black Tea	\$17.00	\$34.50	\$52.00
Fresh Blended Peach Juice (12oz) (contains cream)	\$22.25	\$44.25	\$66.25
Jalab Date Juice (12oz) with soda, rose water & pines nuts	\$22.25	\$44.25	\$66.25
Pomegranate Juice (12oz) with rose water & almond syrup	\$22.25	\$44.25	\$66.25
Strawberry Yogurt Drink (12oz)	\$22.25	\$44.25	\$66.25

DELIGHTFUL & DELICIOUS DESSERTS:

Desserts are handmade from traditional family recipies

# OF PEOPLE	10	15	20	25	30	35
Baklava	\$17.50	\$26.25	\$35.00	\$43.75	\$52.50	\$61.25
Peanut Butter Chocolate Baklava (allow 3 days to make)	\$20.00	\$30.00	\$40.00	\$50.00	\$60.00	\$70.00
Tahini Sesame Cookies	\$17.50	\$26.25	\$35.00	\$43.75	\$52.50	\$61.25
Pistachio Butter Cookies	\$17.50	\$26.25	\$35.00	\$43.75	\$52.50	\$61.25
Riz De Halleb: Rice Pudding Lebanese style rice pudding layered with shredded coconut & pistachios, garnished with whipped cream.	\$17.50	\$26.25	\$35.00	\$43.75	\$52.50	\$61.25
Turkish Coffee Tahini Chocolate Brownie Cake Made from scratch! Alternating layers of amazing Gluten Free Chocolate cake with Sesame Butter mousse, topped with coconut garnish and chocolate shavings.. (allow 3 days to make)	\$20.00	\$30.00	\$40.00	\$50.00	\$60.00	\$70.00

Delivery charges vary depending on quantity of order and event location.
Please add \$1.50 for all Lamb or Salmon Dishes!

All prices above will have an added 18% percent service charge.

Nicholas general email: nicholascaters@gmail.com

Catering Office Phone: (503) 512-7488

*All prices subject to change based on availability.

PLEASE SEE OUR CATERED PARTY PLATTERS MENU AS WELL!

(VEG) = VEGETARIAN • (VEG) = VEGAN • (GF) = GLUTEN FREE

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CALL OUR OFFICE CATERING LINE FOR MORE INFO OR RESERVATIONS:

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