

Nicholas RESTAURANT

THE UNIQUE CATERING EXPERIENCE
 CALL FOR FREE QUOTES | (503) 512-7488
 FOR FULL SERVICE EVENTS | or (503) 780-2645

\$9.75
PER PERSON

CHOOSE **3** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, A **5** COURSE MEAL

\$13.75
PER PERSON

CHOOSE **5** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, A **7** COURSE MEAL

FULL SERVICE STAFFED EVENT
\$17.75
PER PERSON

CHOOSE **6** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, AN **8** COURSE MEAL

DRINKS AND DESSERTS SOLD SEPARATELY

STARTERS:

Humus (V)(GF) (a blended garbanzo dip)	Tabouli (V) (parsley tomato salad)	Falafel (V)(GF) (2 pieces with taziki)
Baba (V)(GF) (a blended eggplant dip)	Feta Plate (GF)	Veggie Grape Leaves (V) (2 pieces)
Taziki (GF) (mixed yogurt & garlic dip)	Labney Plate (GF) (blended yoghurt cheese)	Meat Grape Leaves (GF) (2 pieces)
Tahini (V)(GF) (a blended sesame dip)	Veggie Tray (V)(GF) (with mushrooms)	Toum (V)(GF) (a blended garlic dip)
Garbonzo Dish (V)(GF)	Lebanese Salad (GF)	Fruit Tray (V)(GF)
Fried Cauliflower, Eggplant & Zucchini (V)(GF) Large slices of cauliflower, eggplant and zucchini marinated with garlic lemon juice, olive oil and basil, deep fried, then dipped again in the same marinade, served with tahini.		

(V) = VEGAN
(GF) = GLUTEN FREE

MIDDLE EASTERN RICE:

Plain Basmati (V)(GF) or Saffron Flavored Basmati Rice (GF)

GOURMET MIDDLE EASTERN PERSONAL PIZZAS:

Manakish Pizza (V) Thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.	Kezzebah Pizza (V) Fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac & cayenne pepper. Then topped with fresh mint & thyme.
Shatta Pizza (V) Red hot pepper marinated in olive oil, mixed with onions & sesame seeds put 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.
Spinach Pie (V) Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts & secret spices.	Phonician Pizza Ground beef with tomatoes, onions, parsley and secret spices.
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!	Sambousik Ground Beef Personal samosas filled with ground beef, lemon juice, olive oil, basil, parsley, onions, & paprika. Served with tahziki. Choose baked or fried!
Lebanese Cheese Pizza	Lamb Pie (add \$1.50/person)
Lebanese Sassage Pizza	Chicken Kabab Pizza

MAIN DISHES:

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

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea	\$17.00	\$34.50	\$52.00
Lemonade	\$17.00	\$34.50	\$52.00
Strawberry Lemonade	\$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
Kiwi Blended Smoothie Kiwi blended with freshly squeezed lemons, a drop of rose water & almond syrup. (12oz)	\$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	20	30
Baklava	\$24.25	\$48.50	\$72.50
Almond Milk Pudding	\$24.25	\$48.50	\$72.50
Chocolate Mango Cheesecake	\$24.25	\$48.50	\$72.50
Chocolate Layered Torte	\$24.25	\$48.50	\$72.50
Rice Pudding (gluten Free)	\$24.25	\$48.50	\$72.50
Ghrabe (almond butter cookies)	\$24.25	\$48.50	\$72.50
Saffouf (vegan cakes)	\$24.25	\$48.50	\$72.50
Riz De Halleb: Lebanese style rice pudding layered with shredded coconut & pistachios, garnished with whipped cream.	\$24.25	\$48.50	\$72.50
Knafa be Jibnay: Phila dough shredded then stuffed with homemade sweet ashta cheese & layered with syrup.	\$24.25	\$48.50	\$72.50
Layered Custard: Chocolate & vanilla custard with traditional sweet flavors & honey. A Family Recipe!	\$24.25	\$48.50	\$72.50

EXTRAS:

Paper Plates, Forks, Knives, Spoons, Napkins **\$0.75 / person**
 (add \$0.25 extra per person for cups)

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

All prices above will have an added 18% percent service charge.
 Also available: setup, cleanup service, linens, plates, cups, staff, bartenders, servers, etc... Please ask for more info...

Nicholas general email: nicholascaters@gmail.com

Catering Office Phone: (503) 512-7488

*All prices subject to change based on availability.

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PLEASE SEE OUR CATERED PARTY PLATTERS MENU AS WELL!

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Call our Catering Line for more Info or Reservations:
office: (503) 512-7488