

# Nicholas RESTAURANT

LEBANESE & MEDITERRANEAN CUISINE

## Party Platters



# Of People	10	15	20	25	30	35
<b>Baklava</b>	\$17 <sup>50</sup>	\$26 <sup>25</sup>	\$35 <sup>00</sup>	\$43 <sup>75</sup>	\$52 <sup>50</sup>	\$61 <sup>25</sup>
<b>Peanut Butter Chocolate Baklava</b> (allow 3 days to make)	\$20 <sup>00</sup>	\$30 <sup>00</sup>	\$40 <sup>00</sup>	\$50 <sup>00</sup>	\$60 <sup>00</sup>	\$70 <sup>00</sup>
<b>Tahini Sesame Cookies</b> Ask for gluten free	\$17 <sup>50</sup>	\$26 <sup>25</sup>	\$35 <sup>00</sup>	\$43 <sup>75</sup>	\$52 <sup>50</sup>	\$61 <sup>25</sup>
<b>Riz De Haleeb</b> Rice Pudding Cups Lebanese style rice pudding layered with pistachios, garnished with whipped cream.	\$17 <sup>50</sup>	\$26 <sup>25</sup>	\$35 <sup>00</sup>	\$43 <sup>75</sup>	\$52 <sup>50</sup>	\$61 <sup>25</sup>
<b>Turkish Coffee Tahini Chocolate Brownie Cake</b> Made from scratch! with Sesame Butter mousse, topped with coconut garnish and chocolate shavings.. (allow 3 days to make)(GF)	\$20 <sup>00</sup>	\$30 <sup>00</sup>	\$40 <sup>00</sup>	\$50 <sup>00</sup>	\$60 <sup>00</sup>	\$70 <sup>00</sup>

**Nicholas Grand** • (503) 235-5123  
318 SE Grand Ave., Portland, OR 97214

**Nicholas Broadway** • (503) 445-4700  
3223 NE Broadway, Portland, OR 97232

**Nicholas Gresham** • (503) 666-3333  
323 N Main Ave., Gresham, OR 97030

To Order Platters Call Our Catering Line:

# 503-512-7488

DELIVERY CHARGE VARIES DEPENDING ON DELIVERY LOCATION & QUANTITY

Email: [NicholasCaters@gmail.com](mailto:NicholasCaters@gmail.com)  
[Nicholasrestaurant.com](http://Nicholasrestaurant.com)

## Starters

# Of People	10	20	30
<b>Spanakopita</b>	\$30 <sup>25</sup>	\$57 <sup>25</sup>	\$83 <sup>75</sup>
<b>Humus</b> (a blended garbanzo dip with garbanzo layered on top) (V)(GF)	\$25 <sup>25</sup>	\$48 <sup>75</sup>	\$72 <sup>25</sup>
<b>Baba</b> (a blended eggplant dip) (V)(GF)	\$26 <sup>75</sup>	\$51 <sup>25</sup>	\$75 <sup>75</sup>
<b>Taziki</b> (mixed yogurt & garlic dip) (GF)	\$26 <sup>75</sup>	\$51 <sup>25</sup>	\$75 <sup>75</sup>
<b>Tahini</b> (a blended sesame dip) (V)(GF)	\$26 <sup>75</sup>	\$51 <sup>25</sup>	\$75 <sup>75</sup>
<b>Toum</b> (a blended garlic dip) (V)(GF)	\$26 <sup>75</sup>	\$51 <sup>25</sup>	\$75 <sup>75</sup>
<b>Tabouli</b> (parsley tomato salad)(V)	\$27 <sup>25</sup>	\$51 <sup>75</sup>	\$76 <sup>75</sup>
<b>Feta Plate</b> (GF)	\$30 <sup>25</sup>	\$57 <sup>25</sup>	\$83 <sup>75</sup>
<b>Fruit Kabab</b> (VEG)(VGN)(GF)	\$28 <sup>25</sup>	\$53 <sup>75</sup>	\$79 <sup>25</sup>
<b>Veggie Tray</b> (V)(GF)	\$46 <sup>75</sup>	\$28 <sup>75</sup>	\$32 <sup>75</sup>
<b>Lebanese Salad</b> (GF)	\$27 <sup>25</sup>	\$51 <sup>75</sup>	\$76 <sup>75</sup>
<b>Kale Garbonzo Feta Salad</b>	\$27 <sup>25</sup>	\$51 <sup>75</sup>	\$76 <sup>75</sup>
<b>Cucumber Tomato Garbanzo Mint Salad</b>	\$27 <sup>25</sup>	\$51 <sup>75</sup>	\$76 <sup>75</sup>
<b>Cherry Tomato Feta Olive Skewers</b>	\$27 <sup>25</sup>	\$51 <sup>75</sup>	\$76 <sup>75</sup>
<b>Falafel</b> (2 pieces with taziki) (V)(GF)	\$27 <sup>75</sup>	\$52 <sup>25</sup>	\$76 <sup>75</sup>
<b>Veggie Grape Leaves</b> (2 pieces) (V)	\$27 <sup>75</sup>	\$52 <sup>25</sup>	\$76 <sup>75</sup>
<b>Meat Grape Leaves</b> (2 pieces) (GF)	\$30 <sup>25</sup>	\$57 <sup>25</sup>	\$83 <sup>75</sup>
<b>Fried Cauliflower, Eggplant &amp; Zucchini</b> (V)(GF) Large slices of cauliflower, eggplant & zucchini marinated with garlic lemon juice, olive oil & basil, deep fried, then remarinated, served with tahini. Choose baked or fried!	\$28 <sup>25</sup>	\$53 <sup>75</sup>	\$79 <sup>25</sup>

## Sandwiches Platters

Service cut into small pernal pieces

# Of People	10	20	30
<b>Lamb Shawarma</b>	\$40 <sup>25</sup>	\$73 <sup>75</sup>	\$107 <sup>25</sup>
<b>Gyros Sandwich</b>	\$40 <sup>25</sup>	\$73 <sup>75</sup>	\$107 <sup>25</sup>
<b>Chicken Shawarma</b>	\$33 <sup>50</sup>	\$62 <sup>50</sup>	\$91 <sup>50</sup>
<b>Chicken Breast Sandwich</b>	\$33 <sup>50</sup>	\$62 <sup>50</sup>	\$91 <sup>50</sup>
<b>Veggie Sandwich</b> Eggplant, Cauliflower, Zucchini, Caramelized Onions with Majadra Rice and Tahini	\$33 <sup>50</sup>	\$62 <sup>50</sup>	\$91 <sup>50</sup>
<b>Kafta Sandwich</b>	\$27 <sup>50</sup>	\$52 <sup>50</sup>	\$77 <sup>50</sup>
<b>Falafel Sandwich</b>	\$28 <sup>75</sup>	\$54 <sup>50</sup>	\$80 <sup>50</sup>



# Kababs

# Of People	10	20	30
Veggie Kabab	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
Chicken Kabab	\$33 <sup>50</sup>	\$62 <sup>50</sup>	\$91 <sup>50</sup>
Lamb Kabab	\$42 <sup>50</sup>	\$77 <sup>50</sup>	\$112 <sup>50</sup>
Kafta Kabab	\$35 <sup>25</sup>	\$65 <sup>25</sup>	\$95 <sup>25</sup>
Salmon Kabab	\$42 <sup>50</sup>	\$77 <sup>50</sup>	\$112 <sup>50</sup>
Add Saffron Jasmine Rice (GF)	\$25 <sup>25</sup>	\$48 <sup>75</sup>	\$72 <sup>25</sup>

# Main Dishes

(V) - VEGAN / (GF) - GLUTEN FREE

# Of People	10	20	30
<b>Kibbeh Balls</b> Spheres of ground lamb & bulgar stuffed with pine nuts & onion then quick fried.	\$38 <sup>75</sup>	\$71 <sup>75</sup>	\$103 <sup>75</sup>
<b>Kibbeh Tray</b> Bulgar dough filled with lamb, pine nuts, onions, special spices, oven roasted served with taziki sauce.	\$38 <sup>75</sup>	\$71 <sup>75</sup>	\$103 <sup>75</sup>
<b>Kibbeh Batta (v)</b> Vegan kibbah made with bulgar wheat sauteed onions & potatoes, mixed together with our special herbs & spices. Filled with pine & walnuts. Served with tahini.	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Gratin Tray</b> A Lebanese lasagna dish filled with chicken, homemade cream sauce, & three cheeses. Served with taziki.	\$38 <sup>75</sup>	\$71 <sup>75</sup>	\$103 <sup>75</sup>
<b>M'jadra (V)(GF)</b> Brown lentils carefully cooked with rice olive oil, & our secret spices, layered with caramelized onions	\$26 <sup>75</sup>	\$51 <sup>25</sup>	\$75 <sup>75</sup>
<b>Beyme (GF)</b> Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint. (Veggie & Vegan Available)	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Lubya (GF/VEG w/o Lamb)</b> Delicious green beans lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint. (Veggie & Vegan Available)	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Freekah</b> Egyptian smoked rice cooked with chicken, beef, pine nuts, almonds, herbs, spices & taziki.	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Saffron Jasmine Rice (GF)</b>	\$25 <sup>25</sup>	\$48 <sup>75</sup>	\$72 <sup>25</sup>

# Pizza

# Of People	10	20	30
<b>Kizzebah Pizza</b> Fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac and cayenne-pepper. Then topped with fresh mint & thyme.	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Shatta Pizza</b> Red hot pepper marinated with olive oil, mixed with onions and sesame seeds put on dough, baked in our authentic oven.	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Spinach Pie</b> Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts and secret spices.	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Spiced Lamb Pine Nuts Pizza</b>	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Manakish Pizza</b> Thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Sambousik Feta Cheese or Spinach</b> Personal samosas filled with mozzarella & feta cheese, or spinach lemon juice, olive oil, basil, parsley, onions, & paprika. Choose baked or fried!	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Chicken Kabab Pizza</b>	\$31 <sup>25</sup>	\$58 <sup>75</sup>	\$86 <sup>25</sup>
<b>Lebanese Sesame Cheese Pizza</b>	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>
<b>Lebanese Sesame Feta Cheese Onion Pies</b>	\$23 <sup>25</sup>	\$46 <sup>25</sup>	\$68 <sup>75</sup>

18% GRATUITY ADDED TO ALL ORDERS