

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea	17	34 ^{.50}	52
Lemonade	17	34 ^{.50}	52
Strawberry Lemonade	17	34 ^{.50}	52
Mint Lemonade with a hint of orange blossom	17	34 ^{.50}	52
Mango Lassi	17	34 ^{.50}	52
Peach Lassi	17	34 ^{.50}	52
Pepsi, Diet Pepsi, Sierra Mist	17	34 ^{.50}	52
Bottled water (12oz)	17	34 ^{.50}	52
Turkish Coffee	17	34 ^{.50}	52
Iced Turkish Coffee	17	34 ^{.50}	52
Mint & Cinnamon Black Tea	17	34 ^{.50}	52

DRINKS AND DESSERTS SOLD SEPARATELY

DELIGHTFUL & DELICIOUS DESSERTS:

Desserts are handmade from traditional family recipes

# OF PEOPLE	10	15	20	25	30	35
Baklava	17 ^{.50}	26 ^{.25}	35	43 ^{.75}	52 ^{.50}	61 ^{.25}
Peanut Butter Chocolate Baklava (allow 3 days to make)	20	30	40	50	60	70
Tahini Sesame Cookies	17 ^{.50}	26 ^{.25}	35	43 ^{.75}	52 ^{.50}	61 ^{.25}
Pistachio Butter Cookies	17 ^{.50}	26 ^{.25}	35	43 ^{.75}	52 ^{.50}	61 ^{.25}
Riz De Halleb: Rice Pudding Lebanese style rice pudding layered with pistachios, garnished with whipped cream.	17 ^{.50}	26 ^{.25}	35	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, and chocolate shavings. (allow 3 days to make)	40	50	60	70	80	90

Delivery charges vary depending on quantity of order and event location.

All prices above will have an added 18% 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 CATERING MENU AS WELL!



**NICHOLAS
RESTAURANT**
LEBANESE & MEDITERRANEAN CUISINE



*Party
Platters*

CALL FOR MORE
INFORMATION

(503) 512-7488

EMAIL: nicholascaters@gmail.com

Starters

# Of People	10	20	30
Spanikopita (VEG)	30 ²⁵	57 ²⁵	83 ⁷⁵
Humus (VEG)(VGN)(GF) a blended garbanzo dip with layered garbanzos	25 ²⁵	48 ⁷⁵	72 ²⁵
Baba (VEG)(VGN)(GF) a blended eggplant dip	26 ⁷⁵	51 ²⁵	75 ⁷⁵
Tzatziki (GF) mixed yogurt & garlic dip	26 ⁷⁵	51 ²⁵	75 ⁷⁵
Tahini (VEG)(VGN)(GF) a blended sesame dip	26 ⁷⁵	51 ²⁵	75 ⁷⁵
Toum (VEG)(VGN)(GF) a blended garlic aioli dip	26 ⁷⁵	51 ²⁵	75 ⁷⁵
Tabouli (VEG)(VGN) parsley tomato salad	27 ²⁵	51 ⁷⁵	76 ⁷⁵
Feta Plate (GF)	30 ²⁵	57 ²⁵	83 ⁷⁵
Fruit Kabab (VEG)(VGN)(GF)	28 ²⁵	53 ⁷⁵	79 ²⁵
Veggie Tray (VEG)(VGN)(GF)	16 ⁷⁵	28 ⁷⁵	32 ⁷⁵
Lebanese Salad with feta (GF) (VEG) feta on the side for (VGN)	27 ²⁵	51 ⁷⁵	76 ⁷⁵
Mediterranean Garbanzo Cabbage Feta Mint Salad (VEG)(VGN)(GF) garbanzos, green and red cabbage, with our house made garlic, mint, basil, thyme dressing.	27 ²⁵	51 ⁷⁵	76 ⁷⁵
Cucumber Tomato Mint Salad	27 ²⁵	51 ⁷⁵	76 ⁷⁵
Cherry Tomato Feta Olive Skewers	27 ²⁵	51 ⁷⁵	76 ⁷⁵
Falafel (2 pieces with tzatziki) (VEG)(VGN)(GF)	27 ⁷⁵	52 ²⁵	76 ⁷⁵
Veggie Grape Leaves (2 pieces) (VEG)(VGN)	27 ⁷⁵	52 ²⁵	76 ⁷⁵
Meat Grape Leaves (2 pieces) (GF)	30 ²⁵	57 ²⁵	83 ⁷⁵
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.	28 ²⁵	53 ⁷⁵	79 ²⁵

Sandwich Platters

# Of People	10	20	30
Lamb Shawarma	40 ²⁵	73 ⁷⁵	107 ²⁵
Gyros Sandwich	40 ²⁵	73 ⁷⁵	107 ²⁵
Chicken Shawarma	33 ⁵⁰	62 ⁵⁰	91 ⁵⁰
Chicken Breast Sandwich	33 ⁵⁰	62 ⁵⁰	91 ⁵⁰
Veggie Sandwich eggplant, cauliflower, zucchini, caramelized onions with majadra rice and tahini	33 ⁵⁰	62 ⁵⁰	91 ⁵⁰
Kafta Sandwich	27 ⁵⁰	52 ⁵⁰	77 ⁵⁰
Falafel Sandwich	28 ⁷⁵	54 ⁵⁰	80 ⁵⁰

Kababs

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

Personal Pies

# Of People	10	20	30
Kizzebah Pie 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 ²⁵	46 ²⁵	68 ⁷⁵
Shatta Pie red hot pepper marinated with olive oil, mixed with onions and sesame seeds put on dough, baked in our authentic oven.	23 ²⁵	46 ²⁵	68 ⁷⁵
Spinach Pie fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts and secret spices.	23 ²⁵	46 ²⁵	68 ⁷⁵
Spiced Lamb Pine Nuts Pie	23 ²⁵	46 ²⁵	68 ⁷⁵
Manakish Pie thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.	23 ²⁵	46 ²⁵	68 ⁷⁵
Sambousik Feta Cheese or Spinach Pie personal samosas filled with mozzarella & feta cheese, or spinach lemon juice, olive oil, basil, parsley, onions, & paprika. Choose baked or fried!	31 ²⁵	58 ⁷⁵	86 ²⁵
Chicken Kabab Pie	31 ²⁵	58 ⁷⁵	86 ²⁵
Lebanese Sesame Cheese Pie	23 ²⁵	46 ²⁵	68 ⁷⁵
Lebanese Sesame Fetta Cheese Onion Pies	23 ²⁵	46 ²⁵	68 ⁷⁵

Main Dishes

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