

# THE UNIQUE CATERING EXPERIENCE

## DRINKS MENU:

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

**DRINKS AND DESSERTS SOLD SEPARATELY**

## DELIGHTFUL & DELICIOUS DESSERTS:

Desserts are handmade from traditional family recipes

# OF PEOPLE	10	15	20	25	30	35
<b>Baklava</b>	17. <sup>50</sup>	26. <sup>25</sup>	35	43. <sup>75</sup>	52. <sup>50</sup>	61. <sup>25</sup>
<b>Peanut Butter Chocolate Baklava</b> (allow 3 days to make)	20	30	40	50	60	70
<b>Tahini Sesame Cookies</b>	17. <sup>50</sup>	26. <sup>25</sup>	35	43. <sup>75</sup>	52. <sup>50</sup>	61. <sup>25</sup>
<b>Pistachio Butter Cookies</b>	17. <sup>50</sup>	26. <sup>25</sup>	35	43. <sup>75</sup>	52. <sup>50</sup>	61. <sup>25</sup>
<b>Riz De Halleb: Rice Pudding</b> Lebanese style rice pudding layered with pistachios, garnished with whipped cream.	17. <sup>50</sup>	26. <sup>25</sup>	35	43. <sup>75</sup>	52. <sup>50</sup>	61. <sup>25</sup>
<b>Turkish Coffee Tahini Chocolate Brownie Cake</b> 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](mailto: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!**



# NICHOLAS RESTAURANT

LEBANESE & MEDITERRANEAN CUISINE



**\$10.75**

**PER PERSON**

CHOICE OF:

**1** – MAIN DISHES  
**3** – SIDE DISHES

COMES WITH:  
COMPLIMENTARY  
PITA & TZATSIKI

**\$14.75**

**PER PERSON**

CHOICE OF:

**2** – MAIN DISHES  
**4** – SIDE DISHES

COMES WITH:  
COMPLIMENTARY  
PITA & TZATSIKI

**\$17.25**

**PER PERSON**

CHOICE OF:

**2** – MAIN DISHES  
**5** – SIDE DISHES

COMES WITH:  
COMPLIMENTARY  
PITA & TZATSIKI

**STAFFED  
EVENTS  
STARTING AT:  
\$19.25**

**PER PERSON**

CHOICE OF:

**2** – MAIN DISHES  
**5** – SIDE DISHES

COMES WITH:  
COMPLIMENTARY  
PITA & TZATSIKI

CALL FOR FREE QUOTES  
FOR FULL SERVICE EVENTS

**(503) 512-7488**

EMAIL: [nicholascaters@gmail.com](mailto:nicholascaters@gmail.com)

**SIDE DISHES / STARTERS:**

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

**SIDE DISHES / MIDDLE EASTERN RICE:**

**Jasmine Safron Rice (GF)** ask for (VEG)(VGN)  
**or Majadra (VEG)(VGN)(GF)** jasmine safron rice with cooked lentils and carmalized onions

**SIDE DISHES**

**GOURMET MIDDLE EASTERN PERSONAL PIES:**

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

**MAIN DISHES:**

<b>Kibbeh Balls</b> Spheres of ground lamb and bulgar stuffed with pine nuts and onion then quick fried.
<b>Kibbeh Batta (VEG)(VGN)</b> Vegan kibbah made with bulgar wheat sauteed onions and potatoes mixed together with our special herbs, yellow and red bell peppers, and spices. Served with tahini.
<b>Kibbeh Tray</b> Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with tzatziki sauce.
<b>Gratin Tray</b> A Lebanese lasagna style dish filled with chicken, homemade cream sauce, and three cheeses. Served with tzatziki.
<b>Majadra (VEG)(VGN)(GF)</b> Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with carmelized onions and a sprinkle of cumin.
<b>Beyme (VEG)(VGN) available</b> Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint.
<b>Lubya with lamb (VEG)(VGN) available</b> Delicious green beans lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic and mint.

**Freekah**

Egyptian smoked rice cooked with chicken, beef, herbs, spices and tzatziki.

**Kababs:**

- Veggie Kabab
- Chicken Kabab
- Ground Top Sirloin Beef
- Lamb Kabab (add \$1.50/person)
- Salmon Kabab (add \$1.50/person)

**Sandwich Platters:**

- cut into small personal pieces
- Lamb Shwarma Sandwiches
  - Gyros Sandwiches
  - Falafel Sandwiches
  - Chicken Shawarma Sandwiches
  - Grilled Breaded Chicken Breast Sandwiches
  - Kafta Sandwiches
  - Labney Sandwiches (blended yoghurt cheese)
  - Veggie Sandwiches

