

THE UNIQUE CATERING EXPERIENCE

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
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

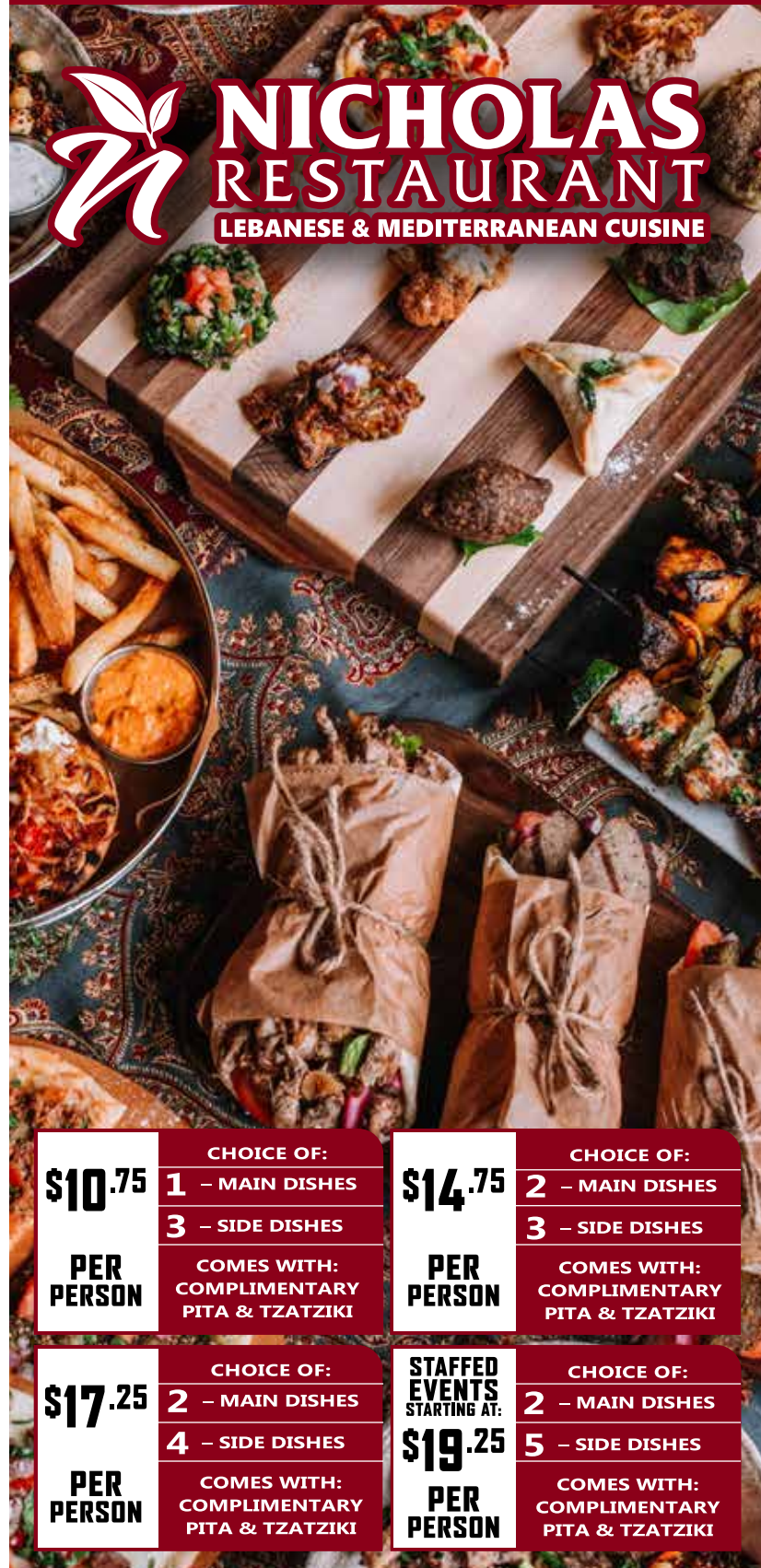
Delivery charges vary depending on quantity of order and event location.

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.



\$10.75	CHOICE OF:	\$14.75	CHOICE OF:
	1 – MAIN DISHES		2 – MAIN DISHES
PER PERSON	3 – SIDE DISHES	PER PERSON	3 – SIDE DISHES
	COMES WITH: COMPLIMENTARY PITA & TZATSIKI		COMES WITH: COMPLIMENTARY PITA & TZATSIKI
\$17.25	CHOICE OF:	STAFFED EVENTS STARTING AT: \$19.25	CHOICE OF:
	2 – MAIN DISHES		2 – MAIN DISHES
PER PERSON	4 – SIDE DISHES	PER PERSON	5 – SIDE DISHES
	COMES WITH: COMPLIMENTARY PITA & TZATSIKI		COMES WITH: COMPLIMENTARY PITA & TZATSIKI

CALL FOR FREE QUOTES
FOR FULL SERVICE EVENTS

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PLEASE SEE OUR CATERED PARTY PLATTERS MENU AS WELL!

SIDE DISHES / STARTERS:

Spanikopita (VEG) a blended garbanzo dip with layered garbanzos	Veggie Grape Leaves (VEG)(VGN) 2 pieces
Humus (VEG)(VGN)(GF) roasted redpepper garbanzo tahini and walnuts	Meat Grape Leaves (GF) 2 pieces
Roasted Red Pepper Humus (VEG)(VGN)(GF) parsley tomato salad	Lebanese Salad with feta (GF) (VEG) feta on the side for (VGN)
Tabouli (VEG)(VGN) 2 pieces with taziki	Fruit Kabab (VEG)(VGN)(GF)
Falafel (VEG)(VGN)(GF) a blended eggplant dip	Cucumber Tomato Mint Salad
Baba (VEG)(VGN)(GF) Feta Plate (GF)	Cherry Tomato Feta Olive Skewers
Tzatziki (GF) mixed yogurt & garlic dip	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.
Tahini (VEG)(VGN)(GF) a blended sesame dip	Mediterranean Garbanzo Cabbage Feta Mint Salad (VEG)(VGN)(GF) Garbanzos, green and red cabbage, with our house made garlic, mint, basil, thyme dressing.
Veggie Tray (VEG)(VGN)(GF)	
Toum (VEG)(VGN)(GF) a blended garlic aioli dip	

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:

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

MAIN DISHES:

Kibbeh Balls Spheres of ground lamb and bulgar stuffed with pine nuts and onion then quick fried.
Kibbeh Batta (VEG)(VGN) 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.
Kibbeh Tray Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with tzatziki sauce.
Gratin Tray A Lebanese lasagna style dish filled with chicken, homemade cream sauce, and three cheeses. Served with tzatziki.
Majadra (VEG)(VGN)(GF) Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with carmelized onions and a sprinkle of cumin.
Beyme (VEG)(VGN) available Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint.
Lubya with lamb (VEG)(VGN) available 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
- Kafta 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

