

## DRINKS MENU:

# OF PEOPLE	10	20	30
<b>Hot or Iced Tea</b> (10oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Lemonade</b> (10oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Strawberry Lemonade</b> (10oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Mint Lemonade</b> (10oz) 1.75/ea with a hint of orange blossom	17	34 <sup>.50</sup>	52
<b>Mango Lassi</b> (10oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Pepsi, Diet Pepsi, Sierra Mist</b> (10oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Bottled water</b> (12oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Turkish Coffee</b> (6oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Iced Turkish Coffee</b> (12oz) 1.75/ea	17	34 <sup>.50</sup>	52
<b>Mint &amp; Cinnamon Black Tea</b> (10oz) 1.75/ea	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 4x4 pieces</b> 1.75/ea	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> 4" x 5" (allow 3 days to make) 2.00/ea	20	30	40	50	60	70
<b>Tahini Sesame Cookies 2"</b> 1.75/ea	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. 1/2 cup 1.75/ea	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) 4" x 5" 4.00/ea	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 CATERING MENU AS WELL!**



**NICHOLAS  
RESTAURANT**  
LEBANESE & MEDITERRANEAN CUISINE



*Party  
Platters*

CALL FOR MORE  
INFORMATION

**(503) 512-7488**

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

All items listed per person/serving size

## Starters

# Of People	10	20	30
<b>Spanakopita</b> (VEG) 3" x 3" triangle 3.00/ea feta cheese sauteed onions and spinach	30 <sup>25</sup>	57 <sup>25</sup>	83 <sup>75</sup>
<b>Humus</b> (VEG)(VGN)(GF) (2oz) 3.00/ea a blended garbanzo dip with layered garbanzos	25 <sup>25</sup>	48 <sup>75</sup>	72 <sup>25</sup>
<b>Roasted Red Pepper Humus</b> (VEG)(VGN)(GF) (2oz) 3.00/ea • roasted red pepper, garbanzo, tahini & walnuts	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Baba</b> (VEG)(VGN)(GF) (2oz) 3.00/ea a blended eggplant dip with tahini & garlic	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Tzatziki</b> (GF) (VEG) (2oz) 3.00/ea mixed yogurt & garlic dip with sour cream & cucumbers	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Tahini</b> (VEG)(VGN)(GF) (2oz) 3.00/ea a blended sesame seed butter, garlic, and lemon juice	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Toum</b> (VEG)(VGN)(GF) (1oz) 3.00/ea a blended garlic aioli dip	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Jasmine Rice</b> (GF)(VEG)(VGN) 1/2 cup	25 <sup>25</sup>	48 <sup>75</sup>	72 <sup>25</sup>
<b>Vege Saffron Jasmine Rice</b> (GF)(VEG)(VGN) 1/2 cup	25 <sup>25</sup>	48 <sup>75</sup>	72 <sup>25</sup>
<b>Tabouli</b> (VEG)(VGN) (1/2 cup) 3.00/ea parsley tomato salad with lemon juice & olive oil	27 <sup>25</sup>	51 <sup>75</sup>	76 <sup>75</sup>
<b>Fruit Kabab</b> (VEG)(VGN)(GF) 6 inch 3.00/ea	28 <sup>25</sup>	53 <sup>75</sup>	79 <sup>25</sup>
<b>Veggie Tray</b> (VEG)(VGN)(GF)	16 <sup>75</sup>	28 <sup>75</sup>	32 <sup>75</sup>
<b>Lebanese Salad with feta</b> 1 cup 3.00/ea (GF) (VEG) romaine salad with cucumber, red onions, tomatoes, parsley and tahini vinaigrette dressing. (VGN) feta on the side	27 <sup>25</sup>	51 <sup>75</sup>	76 <sup>75</sup>
<b>Mediterranean Garbanzo Cabbage Feta Mint Salad</b> (VEG)(VGN)(GF) 1/2 cup 3.00/ea garbanzos, green and red cabbage, with our house made garlic, mint, basil, thyme dressing.	27 <sup>25</sup>	51 <sup>75</sup>	76 <sup>75</sup>
<b>Cucumber Tomato Mint Salad</b> (VGN)(GF) 1/2 cup 3.00/ea, with olive oil, lemon juice dressing	27 <sup>25</sup>	51 <sup>75</sup>	76 <sup>75</sup>
<b>Cherry Tomato Feta Olive Skewers</b> 6in 3.00/ea (VEG) comes with mint	27 <sup>25</sup>	51 <sup>75</sup>	76 <sup>75</sup>
<b>Falafel (2 pieces with tzatziki)</b> (VEG)(VGN)(GF) 2in round 3.00/ea, with garbanzo, cilantro, parsley, garlic and onions	27 <sup>75</sup>	52 <sup>25</sup>	76 <sup>75</sup>
<b>Veggie Grape Leaves (2 pieces)</b> (VEG)(VGN) 2in 3.00/ea, stuffed with spice rice tomatoes onions and parsley	27 <sup>75</sup>	52 <sup>25</sup>	76 <sup>75</sup>
<b>Meat Grape Leaves (2 pieces)</b> (GF) 2in 3.00/ea, stuffed with spice rice tomatoes onions and parsley	30 <sup>25</sup>	57 <sup>25</sup>	83 <sup>75</sup>
<b>Fried Cauliflower, Eggplant &amp; Zucchini</b> (VEG)(VGN)(GF) 1/2 cup large slices of cauliflower, eggplant and zucchini marinated with garlic lemon juice, olive oil, basil, deep fried, marinated again, served with tahini.	28 <sup>25</sup>	53 <sup>75</sup>	79 <sup>25</sup>
<b>Harissa</b> (Lebanese Hot Sauce) (VEG)(VGN)(GF) (1oz) roasted hot peppers with garlic, cilantro, & olive oil	10	15	20

## Sandwich Platters

# Of People	10	20	30
<b>All come with romaine lettuce, tomatoes, onions, and pickled turnip. Ask for (GF) \$1 extra</b>			
<b>Lamb Shawarma</b> 6in x 3in	40 <sup>25</sup>	73 <sup>75</sup>	107 <sup>25</sup>
<b>Lamb Gyros Sandwich</b> 6in x 3in	40 <sup>25</sup>	73 <sup>75</sup>	107 <sup>25</sup>
<b>Chicken Shawarma</b> 6in x 3in	33 <sup>50</sup>	62 <sup>50</sup>	91 <sup>50</sup>
<b>Chicken Breast Sandwich</b> 6in x 3in	33 <sup>50</sup>	62 <sup>50</sup>	91 <sup>50</sup>
<b>Veggie Sandwich</b> (VGN) 6in x 3in with roasted cauliflower, zucchini and mushrooms, with majadra rice and tahini, and lettuce, tomato, and onions	33 <sup>50</sup>	62 <sup>50</sup>	91 <sup>50</sup>
<b>Kafta Sandwich</b> 6in x 3in ground top sirloin beef	27 <sup>50</sup>	52 <sup>50</sup>	77 <sup>50</sup>
<b>Falafel Sandwich</b> (ask for vegan) 6in x 3in	28 <sup>75</sup>	54 <sup>50</sup>	80 <sup>50</sup>

## Personal Pies

# Of People	10	20	30
<b>Kizzebah Pie</b> (VGN) 3 inch round fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac & cayenne pepper. Then topped with fresh mint & thyme.	23 <sup>25</sup>	46 <sup>25</sup>	68 <sup>75</sup>
<b>Shatta Pie</b> (VGN) 3 inch round 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> (VGN) 3 inch round - or add cheese 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 Pie</b> 3 inch round with ground lamb, pine nuts, onions, parsley, & spices	23 <sup>25</sup>	46 <sup>25</sup>	68 <sup>75</sup>
<b>Manakish Pie</b> (VGN) 3 inch round 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 Ground Beef or Lamb Pie</b> 3 inch Personal samosas filled with ground beef or lamb, lemon juice, olive oil, basil, parsley, onions, paprika. With tzatziki. Choose baked or fried!	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>
<b>Chicken Kabab Pie</b> 3 inch	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>
<b>Lebanese Sesame Cheese Pie</b> 3 inch with mozzarella cheese and sesame seeds	23 <sup>25</sup>	46 <sup>25</sup>	68 <sup>75</sup>
<b>Lebanese Sesame Feta Cheese Onion Pies</b> 3 inch with mozzarella, feta, onions, and sesame seeds	23 <sup>25</sup>	46 <sup>25</sup>	68 <sup>75</sup>

## Kababs

# Of People	10	20	30
<b>All come with red onions</b>			
<b>Veggie Kabab</b> (GF) 8 inches with mushroom, tomato, garlic clove potatoes, eggplant and zucchini	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>
<b>Chicken Kabab</b> (GF) 6oz 3 pieces	33 <sup>50</sup>	62 <sup>50</sup>	91 <sup>50</sup>
<b>Lamb Kabab</b> (GF) 6oz 3 pieces	42 <sup>50</sup>	77 <sup>50</sup>	112 <sup>50</sup>
<b>Kafta Kabab</b> (GF) 6oz 3 pieces	35 <sup>25</sup>	65 <sup>25</sup>	95 <sup>25</sup>
<b>Salmon Kabab</b> (GF) 6oz 3 pieces	42 <sup>50</sup>	77 <sup>50</sup>	112 <sup>50</sup>
<b>Add Saffron Jasmine Rice</b> (GF) 1/2 cup	25 <sup>25</sup>	48 <sup>75</sup>	72 <sup>25</sup>

## Main Dishes

# Of People	10	20	30
<b>Kibbeh Balls</b> 3 inch spheres 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> 4x4 square pan style Bulgar dough filled with lamb, pine nuts, onions, special spices, oven roasted served with tzatziki sauce.	38 <sup>75</sup>	71 <sup>75</sup>	103 <sup>75</sup>
<b>Kibbeh Batta</b> (VEG)(VGN) 4x4 square pan style Vegan kibbeh 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> 4x4 square pan style A Lebanese lasagna dish filled with chicken, homemade cream sauce, & three cheeses. Served with tzatziki.	38 <sup>75</sup>	71 <sup>75</sup>	103 <sup>75</sup>
<b>Majadra</b> (VEG)(VGN)(GF) 1/2 cup Brown lentils carefully cooked with rice olive oil, & our secret spices, layered with caramelized onions & a sprinkle	26 <sup>75</sup>	51 <sup>25</sup>	75 <sup>75</sup>
<b>Beyme</b> (GF) 1/2 cup (VGN) available Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint.	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>
<b>Lubya</b> (GF) 1/2 cup (VGN) available Delicious green beans lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint.	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>
<b>Freekah</b> 1/2 cup (VGN) available Egyptian smoked rice cooked with chicken, beef, pine nuts, almonds, herbs, spices & tzatziki.	31 <sup>25</sup>	58 <sup>75</sup>	86 <sup>25</sup>