

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea 10oz 1.75/ea	17	34 ^{.50}	52
Lemonade 10oz 1.75/ea	17	34 ^{.50}	52
Strawberry Lemonade 10oz 1.75/ea	17	34 ^{.50}	52
Mint Lemonade 10oz 1.75/ea with a hint of orange blossom	17	34 ^{.50}	52
Mango Lassi 10oz 1.75/ea	17	34 ^{.50}	52
Pepsi, Diet Pepsi, Sierra Mist 10oz 1.75/ea	17	34 ^{.50}	52
Bottled water (12oz) 1.75/ea	17	34 ^{.50}	52
Turkish Coffee (6oz) 1.75/ea	17	34 ^{.50}	52
Iced Turkish Coffee (12oz) 1.75/ea	17	34 ^{.50}	52
Mint & Cinnamon Black Tea (10oz) 1.75/ea	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 1.75/ea	17 ^{.50}	26 ^{.25}	35	43 ^{.75}	52 ^{.50}	61 ^{.25}
Peanut Butter Chocolate Baklava 2.00/ea 4"x5" (allow 3 days to make)	20	30	40	50	60	70
Tahini Sesame Cookies 1.75/ea 2 inch	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. 1.75/ea 1/2 cup	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) 4.00/ea 4"x5"	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.

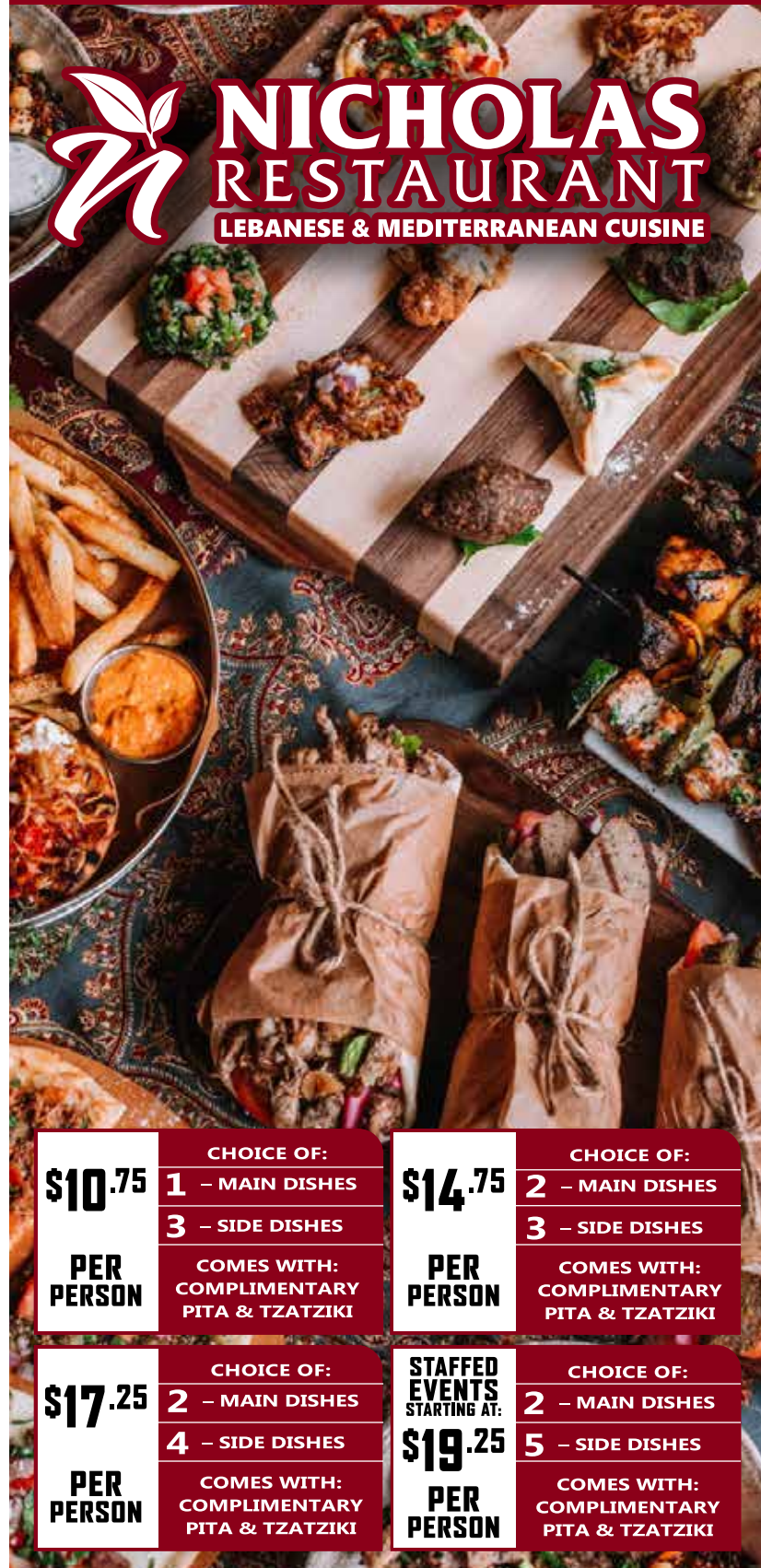
Nicholas general email: nicholascaters@gmail.com

Catering Office Phone: (503) 512-7488

*All prices subject to change based on availability.

PLEASE SEE OUR CATERED PARTY PLATTERS MENU AS WELL!

THE UNIQUE CATERING EXPERIENCE



NICHOLAS RESTAURANT
LEBANESE & MEDITERRANEAN CUISINE

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

CALL FOR FREE QUOTES FOR FULL SERVICE EVENTS

(503) 512-7488

EMAIL: nicholascaters@gmail.com

SIDE DISHES / STARTERS:

- Spanakopita** (VEG) 3" x 3" triangle feta cheese sautéed onions and spinach
- Humus** (VEG)(VGN)(GF) (2oz) 3.00/ea a blended garbanzo dip with layered garbanzos
- Roasted Red Pepper Humus** (VEG)(VGN)(GF) (2oz) roasted red pepper, garbanzo, tahini & walnuts
- Baba** (VEG)(VGN)(GF) (2oz) a blended eggplant dip with tahini & garlic
- Tzatziki** (GF) (VEG) (2oz) mixed yogurt & garlic dip with sour cream & cucumbers
- Tahini** (VEG)(VGN)(GF) (2oz) a blended sesame seed butter, garlic, & lemon juice
- Toum** (VEG)(VGN)(GF) (1oz) a blended garlic aioli dip
- Jasmine Rice** (GF)(VEG)(VGN) 1/2 cup
- Vege Saffron Jasmine Rice** (GF)(VEG)(VGN) 1/2 cup
- Tabouli** (VEG)(VGN) (1/2 cup) parsley tomato salad with lemon juice & olive oil
- Fruit Kabab** (VEG)(VGN)(GF) 6 inch
- Veggie Tray** (VEG)(VGN)(GF)
- Lebanese Salad with feta** 1 cup (GF) (VEG) romaine salad with cucumber, red onions, tomatoes, parsley and tahini vinaigrette dressing. (VGN) feta on side
- Mediterranean Garbanzo Cabbage Feta Mint Salad** (VEG)(VGN)(GF) 1/2 cup garbanzos, green and red cabbage, with our house made garlic, mint, basil, thyme dressing.
- Cucumber Tomato Mint Salad** (VGN)(GF) 1/2 cup with olive oil, lemon juice dressing
- Cherry Tomato Feta Olive Skewers** 6in (VEG) comes with mint
- Falafel (2 pieces with tzatziki)** (VEG)(VGN)(GF) 2in round with garbanzo, cilantro, parsley, garlic and onions
- Veggie Grape Leaves (2 pieces)** (VEG)(VGN) 2in each, stuffed with spice rice tomatoes onions and parsley
- Meat Grape Leaves (2 pieces)** (GF) 2in each, stuffed with spice rice tomatoes onions and parsley
- Fried Cauliflower, Eggplant & Zucchini** (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.
- Harissa** (Lebanese Hot Sauce) (VEG)(VGN)(GF) (1oz) roasted hot peppers with garlic, cilantro, & olive oil

SIDE DISHES / MIDDLE EASTERN RICE:

Jasmine Saffron Rice (GF) ask for (VEG)(VGN) or **Majadra** (VEG)(VGN)(GF) jasmine saffron rice with cooked lentils and caramelized onions

SIDE DISHES

GOURMET MIDDLE EASTERN PERSONAL PIES:

- Kizebah Pie** (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.
- Shatta Pie** (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.
- Spinach Pie** (VGN) 3 inch round or add cheese. Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts and secret spices.
- Manakish Pie** (VGN) 3 inch round thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.
- Sambousik Ground Beef or Lamb Pie** 3 inch personal samosas. Filled with ground beef or lamb, lemon juice, olive oil, basil, parsley, onions, paprika. With tzatziki. Choose baked or fried!
- Chicken Kabab Pie** 3 inch
- Lebanese Sesame Cheese Pie** 3 inches, with mozzarella cheese and sesame seeds
- Lebanese Sesame Feta Cheese Onion Pies** 3 inch, with mozzarella, feta, onions, and sesame seeds

(VEG) = VEGETARIAN • (VEG) = VEGAN • (GF) = GLUTEN FREE

MAIN DISHES:

- Kibbeh Balls** 3 inch spheres Spheres of ground lamb and bulgar stuffed with pine nuts and onion then quick fried.
- Kibbeh Tray** 4x4 square, pan style Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with tzatziki sauce.
- Kibbeh Batta** (VEG)(VGN) 4x4 square, pan style Vegan kibbeh made with bulgar wheat sautéed onions and potatoes mixed together with our special herbs, yellow and red bell peppers, and spices. Served with tahini.
- Gratin Tray** 4x4 square, pan style A Lebanese lasagna style dish filled with chicken, homemade cream sauce, and three cheeses. Served with tzatziki.
- Majadra** (VEG)(VGN)(GF) 1/2 cup Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with caramelized onions and a sprinkle of cumin.
- Beyme** (GF) 1/2 cup (VGN) available Green okra lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic & mint.
- Lubya with lamb** (GF) 1/2 cup (VGN) available Delicious green beans lamb mousaka in our fresh tomato sauce, onions, cilantro, fresh garlic and mint.
- Freekah** 1/2 cup (VGN) available Egyptian smoked rice cooked with chicken, beef, herbs, spices and tzatziki.
- Kababs: All come with red onions**
- Veggie Kabab** (GF) 8 inches with mushroom, tomato, garlic clove potatoes, eggplant and zucchini
- Chicken Kabab** (GF) 6oz 3 pieces
- Lamb Kabab** (GF) 6oz 3 pieces
- Kafta Kabab** (GF) 6oz 3 pieces
- Salmon Kabab** (GF) 6oz 3 pieces
- Add Saffron Jasmine Rice** (GF) 1/2 cup
- Sandwich Platters: Ask for (GF)** cut into small personal pieces, all sandwich 6" x 3" All come with romaine lettuce, tomatoes, onions, & pickled turnip.
 - Lamb Shawarma Sandwiches
 - Gyros Sandwiches
 - Falafel Sandwiches
 - Chicken Shawarma Sandwiches
 - Grilled Breaded Chicken Breast Sandwiches
 - Kafta Sandwiches (ground top sirloin beef)
 - Veggie Sandwiches with roasted cauliflower, zucchini and mushrooms, with majadra rice and tahini, and lettuce, tomato, and onions

