

THE UNIQUE CATERING EXPERIENCE

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea (10oz)	12	29. ⁵⁰	47
Lemonade (10oz)	12	29. ⁵⁰	47
Strawberry Lemonade (10oz)	12	29. ⁵⁰	47
Mint Lemonade (10oz) with a hint of orange blossom	12	29. ⁵⁰	47
Mango Lassi (10oz)	12	29. ⁵⁰	47
Pepsi, Diet Pepsi, Sierra Mist (10oz)	12	29. ⁵⁰	47
Bottled water (12oz)	12	29. ⁵⁰	47
Turkish Coffee (6oz)	12	29. ⁵⁰	47
Iced Turkish Coffee (12oz)	12	29. ⁵⁰	47
Mint & Cinnamon Black Tea (10oz)	12	29. ⁵⁰	47

DRINKS AND DESSERTS SOLD SEPARATELY

DELIGHTFUL & DELICIOUS DESSERTS:

Desserts are handmade from traditional family recipes

# OF PEOPLE	10	15	20	25	30	35
Baklava 4x4 pieces	12. ⁵⁰	21. ²⁵	30	38. ⁷⁵	47. ⁵⁰	56. ²⁵
Peanut Butter Chocolate Baklava 4" x 5" (allow 3 days to make)	15	25	35	45	55	65
Pistachio Butter Cookies 2"	12. ⁵⁰	21. ²⁵	30	38. ⁷⁵	47. ⁵⁰	56. ²⁵
Tahini Sesame Cookies 2"	12. ⁵⁰	21. ²⁵	30	38. ⁷⁵	47. ⁵⁰	56. ²⁵
Riz De Halleb: Rice Pudding Lebanese style rice pudding layered with pistachios, garnished with whipped cream. 1/2 cup	12. ⁵⁰	21. ²⁵	30	38. ⁷⁵	47. ⁵⁰	56. 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" x 5"	35	45	55	65	75	85

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!



NICHOLAS RESTAURANT

LEBANESE & MEDITERRANEAN CUISINE



\$10.75

**PER
PERSON**

CHOICE OF:

1 – MAIN DISHES
3 – SIDE DISHES

COMES WITH:
COMPLIMENTARY
PITA & TZATSIKI

\$12.75

**PER
PERSON**

CHOICE OF:

2 – MAIN DISHES
3 – SIDE DISHES

COMES WITH:
COMPLIMENTARY
PITA & TZATSIKI

\$14.25

**PER
PERSON**

CHOICE OF:

2 – MAIN DISHES
4 – 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

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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

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.

Freekeh 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

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

