


International Buffet- Middle East

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our Middle Eastern meals include Pita bread.

Entrée (Choose 1)	Lunch	Dinner
Farrouj Meshwi Bil Sumac (Grilled Chicken with Sumac) – <i>Marinated chicken grilled and sprinkled with sumac</i>	\$9.00	\$14.50
Koussa Mahshi Bi Banadoura (Stuffed Zucchini in Tomato Sauce) – <i>Zucchini stuffed with lamb, rice and spices and served in a tomato sauce flavored with garlic, lemon and mint</i>	\$10.00	\$16.00
Kafta Meshmiyeh (Ground Meat Kebab) – <i>Seasoned ground lamb patties served on a skewer</i>	\$10.00	\$16.00
Daoud Basha (Meatballs with Pine Nuts in Tomato Sauce) – <i>Spiced lamb meatballs with pine nuts in a garlicky tomato sauce</i>	\$10.00	\$16.00
Kibbeh Sanieh (Baked Kibbeh with Onion and Pine Nut Topping) – <i>Kibbeh forms a major part of the national dishes of Lebanon. Ground lamb and bulgur wheat loaf with a topping made with caramelized onions, pine nuts, pomegranate molasses, cinnamon and allspice.</i>	\$11.00	\$17.75
Laban Ummo (Lamb Shanks Cooked in Yogurt) – <i>Lamb shanks cooked with yogurt and shallots and garlic</i>	\$12.00	\$19.25
Tabaka Piliç (Chicken with Plums) – <i>Chicken cutlets served in a spicy plum sauce made with fresh plums</i>	\$9.00	\$14.50
Fesenjan e Ordak (Duck with Walnut and Pomegranate Sauce) – <i>Roast duck pieces served with a sweet-sour sauce made with pomegranate molasses and walnuts</i>	\$12.00	\$19.25
Lahma bel Karaz (Meatballs with Sour Cherries) – <i>Tender lamb meatballs cooked in a sauce made with sour cherries and pomegranate syrup</i>	\$10.00	\$16.00
Ouzi (Roast Lamb with Rice, Ground Meat and Nuts) – <i>Super tender roasted lamb served with a special pilaf made with rice, ground beef, spices, almonds, pistachios and pine nuts.</i>	\$11.00	\$17.75
Karniyarik (Meat Filled Eggplant) – <i>Tender small eggplant stuffed with a mixture of beef, tomatoes, cinnamon, allspice and onions</i>	\$10.00	\$16.00
✓ Mahshi Kharshouf (Stuffed Artichoke Bottoms with Meat and Pine Nuts) – <i>Fresh artichoke bottoms filled with lamb and pine nuts and seasoned with cinnamon and allspice</i>	\$11.00	\$17.75
Mahshi Coromb (Sweet and Sour Stuffed Cabbage Rolls) – <i>Cabbage leaves stuffed with a seasoned mixture of beef and rice and cooked in a light sweet-and-sour broth</i>	\$10.00	\$16.00

Appetizers and Salads (Lunch Choose 1; Dinner Choose 3)

 **Jawaneh (Grilled Chicken Wings)** – *Chicken wings marinated with lemon and garlic. Served hot.*

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★ = Must Be Cooked On Site

‡ = Spicy Selection (can be made mild)

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International Buffet- Middle East, Continued

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Appetizers and Salads (Continued from previous page)

-  Dip Assortments – Choose any three: *Baba Ghannouj (roasted eggplant and tahini dip), Hummus (chickpea and tahini dip), Tabbouleh (Parsley salad with bulgar wheat and mint), Muhammara (Walnut and Pomegranate Paste), Dukkah (Egyptian Seed, Nut and Spice Mix), Cevisli (Roasted Pepper and Walnut Paste), Bissara (Fava Bean Puree),*
-  Kreidess Bi Cosbara (Shrimp with Garlic and Coriander) – *Skewered shrimp brushed with olive oil, garlic and lemon and sprinkled with cilantro. Served chilled.*
-  ★ Sambousek Bi Jibne (Little Puff Pastry Cheese Pies) – *These melt-in-the-mouth pies filled with feta and mozzarella cheeses are served warm.*
-  Fatayer Bi Sabanikh (Mini Spinach Pies) – *Little spinach tarts flavored with sumac and allspice. Served at room temperature*
-  ★ Sambousek Bi Lahm (Little Meat Turnovers) – *Little turnovers stuffed with lamb and pine nuts. Served warm*
-  Shanklish (Goat Cheese and Tomato Salad) – *Fresh, crumbled goat cheese, garlic, sweet onions, ripe tomatoes and olive oil. Served cold.*
-  Khisar bel Na'na (Cucumber Salad with Mint) – *Cool cucumbers tossed with fennel, lemon and orange-blossom water. Served cold.*
-  Kisir (Bulgar and Tomato Salad) – *Cracked wheat, green onions, tomato, parsley, chili pepper, lemon and olive oil. Served cold*
-  Batik (Bulgar Salad with Nuts) – *Cracked wheat with tomato dressing, chili, green onions and pistachio nuts. Served cold.*
-  Betingan bel Rumman (Grilled Eggplant Slices with Pomegranate Syrup)– *Grilled slices of eggplant brushed with a dressing made with garlic, olive oil and pomegranate molasses. Served at room temperature.*
-  Salatet Felfel wal Tamatem (Roast Pepper and Tomato Salad)– *This is the Egyptian version of a common Middle Eastern salad of roasted red bell peppers, garlic, tomatoes, cilantro, olive oil and lemon juice. Served cold.*
-  Slatit Batata Mafusa (Mashed Potato Salad with Capers)– *Tunisian salad made with potatoes, olive oil, vinegar, harissa, parsley and capers. Served cold.*
-  Megadarra (Brown lentils with Rice and Caramelized Onions)– *Brown lentils cooked with cumin and coriander and tossed with caramelized onions, olive oil and long grain rice. Served cold.*
-  Patlicanli Pilavi (Turkish Pilaf with Tomatoes and Eggplant)– *A cold salad of rice cooked with tomatoes, garlic, allspices and chili and tossed with fried eggplant and fresh dill and mint.*

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International Buffet- Middle East, Continued

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Soup (Dinner Choose 1 or Extra Side Dish or Appatizer)

-  Hamud (Vegetable Soup with Garlic, Mint and Lemon) – *Made with leeks, celery, potatoes, garlic, lemon, zucchini and dried mint.*
-  Shorbat Tamatem (Tomato and Rice Soup with Mint) – *A light soup made with tomatoes, cilantro garlic, rice, onion and mint.*
-  Shorbat Adds (Spiced Creamy Red Lentil Soup) – *Pureed red lentil soup seasoned with chili, coriander and cumin.*
-  Shorbat Becellah (Yellow Split Pea Soup) – *Creamy yellow split pea soup seasoned with lemon and cardamom.*
-  Ashe Mâst va Khiar (Cold Yogurt and Cucumber Soup) – *Great for a hot summer day, creamy yogurt based soup with cucumber and mint. Served with golden raisins on the side for garnish.*

Vegetable Side Dish (Lunch and Dinner Choose 1)

-  Sabanekh bel Hummus (Spinach with Chickpeas) – *Lightly sautéed spinach with garlic, coriander and chickpeas.*
-  Sabanekh be Tamatem wal Loz (Spinach with Tomatoes and Almonds) – *Spinach sautéed with onions, tomatoes and garnished with toasted almonds.*
-  Kousa Mabshoura (Zucchini with Onions, Garlic and Mint) – *Zucchini slices cooked with caramelized onions, garlic and mint.*
-  Arnabeet bel Lamoun (Cauliflower with Olive Oil and Lemon) – *Simple, yet delicious. Tender cauliflower dressed with sautéed garlic and lemon juice.*
-  Tartoufa bel Banadoura (Jerusalem Artichokes in Tomato Sauce) – *Succulent Jerusalem artichokes in a garlicky tomato sauce.*
-  Turlu (Winter Vegetable Pot) – *Great in the summer too! A mixture of waxy potatoes, celeriac (celery root), carrots, green onions and white beans.*
-  Imam Bayildi (Cold Stuffed Eggplant with Onions and Tomatoes) – *Tender small eggplant stuffed with a mixture of onions, garlic, parsley and tomatoes.*
-  Full Medames (Egyptian Brown Fava Beans) – *Tender fava beans cooked with parsley, lemons, garlic, chili and cumin.*
-  Shula Kalambar (Lentils with Spinach) – *Brown lentils cooked with spinach, olive butter, garlic, coriander and cumin.*

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🌿 International Buffet- Middle East, Continued

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Starch Side Dish (Lunch and Dinner Choose 1)

- 🌿 Roz Bil Shaghrieh (Vermicelli Rice) – *The everyday rice that accompanies stews, stuffed vegetables and grills in Lebanon is made with Basmati rice and toasted vermicelli.*
- 🌿 Bourani (Baked Cinnamon-Tinged Rice and Tomato) – *Baked rice and tomato pilaf with garlic, onion and a hint of cinnamon.*
- 🌿 Roz bel Zafaran (Spiced Saffron Rice) – *Basmati rice cooked with cardamom, clove, cinnamon and saffron.*
- 🌿 Rice with Pine Nuts, Pistachios and Almonds – *Basmati saffron rice topped with toasted nuts.*
- 🌿 Domatesli Pilav (Tomato Pilaf) – *Basmati rice cooked with onion, garlic and tomato.*
- 🌿 Djavaher Polow (Sweet Jeweled Rice) – *Basmati rice cooked with sour cherries, cranberries, barberries, saffron, candied orange peel, almonds and pistachios.*
- 🌿 Plain Saffron Rice – *Basmati rice cooked with saffron and butter.*
- 🌿 Plain Bulgur Pilaf – *Course bulgur wheat cooked with chicken stock and butter.*
- 🌿 Bulgur Pilaf with Raisins and Pine Nuts – *Course bulgur wheat cooked chicken stock, pine nuts, butter and golden raisins.*
- 🌿 Burghul bi Banadoura – *Course bulgur wheat cooked with onion, olive oil, tomatoes and allspice.*
- 🌿 Mashed Potatoes with Olive Oil and Parsley – *Potatoes mashed with olive oil flat-leaf parsley.*
- 🌿 Batata Melousseh bi Senobar (Mashed Potatoes with Butter and Pine Nuts) – *Buttery mashed potatoes cooked with onion and pine nuts.*
- 🌿 Batata Harra (Sautéed Potatoes with Garlic, Chilies and Cilantro) – *Red potatoes sautéed garlic, red chili flakes and fresh cilantro.*
- 🌿 Roasted Potatoes and Tomatoes – *Red potatoes roasted with garlic, red chili, olive oil and parsley.*
- 🌿 Spicy Mashed Sweet Potatoes with Raisins – *Buttery mashed sweet potatoes with golden raisins, ginger and cinnamon.*

Extras

Torshi Left (Pickled Turnips) (1 pint).....	\$3.25	\$3.25
Torshi Arnabeet wa Koromb (Pickled Cauliflower and Red Cabbage) (1 pint).....	\$3.25	\$3.25
Torshi Meshakel (Mixed Pickles) – <i>Pickled cucumbers, carrots, cauliflower, green peppers, turnips with garlic, beet, dried chili and dill</i> (1 pint).....	\$5.25	\$5.25
Thick Yogurt (1 pint)	\$4.25	\$4.25

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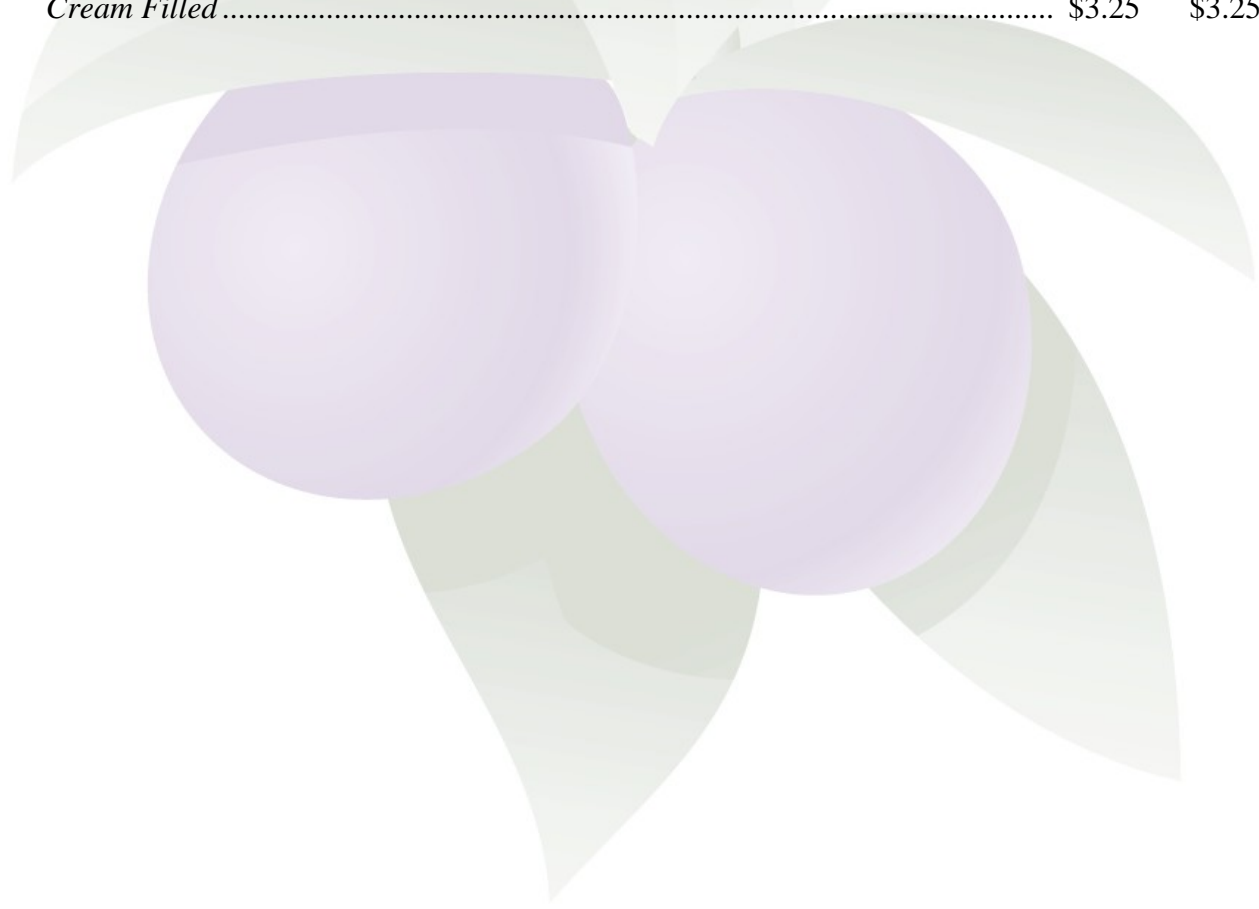
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Dessert

Muhallabeya –(Milk Pudding) – Rice flour based pudding flavored with orange-blossom water and decorated with chopped almonds and pistachios	\$2.25	\$2.25
Keskül (Almond Pudding)– Turkish ground almond and milk pudding	\$3.00	\$3.00
Roz bi Haleeb (Rice Pudding) – Luscious creamy rice pudding flavored with orange-blossom and mastic	\$3.00	\$3.00
Baklawa – Filled fillo pastry flavored with syrup made with lemon and orange-blossom water.		
<i>Traditional (Pistachio or Walnut Filled)</i>	\$3.00	\$3.00
<i>Almond Cardamom</i>	\$3.00	\$3.00
<i>Walnut-Honey</i>	\$3.00	\$3.00
<i>Walnut Cinnamon</i>	\$3.00	\$3.00
<i>Cream Filled</i>	\$3.25	\$3.25



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