

# Baladi Catering Menu

Our catering offerings are prepared 100% on the premises and suitable for business and personal occasions. We are confident that our fresh, delicious, and healthy cuisine will impress your guests.

If you don't see what you are looking for in this menu then please look at our regular menu for more options and we will be glad to customize your order

## Falafel Platter

**Vegan** Coarsely ground dry chick peas mixed with fresh parsley, cilantro, onions, garlic, and spices. This delicious mixture is formed into small patties and flash-fried to a perfect crispy golden-brown served with Tahini sauce.

(30 pieces 12" Tray) \$39 (50 pieces 16" Tray) \$55

## Hummus Platter

**Vegan** Our homemade hummus served with cucumber slices, homemade pita bread and baked pita chips.

(12" Tray serves 8-12) \$35 (16" Tray Serves 15-20) \$49

## Spicy Hummus Platter

**Vegan** Our homemade hummus with fresh cilantro and diced jalapenos added, served with cucumber slices, homemade pita and baked pita chips.

(12" Tray serves 8-12) \$39 (16" Tray Serves 15-20) \$55

## Grape Leaves Platter

**Vegan** Hand-rolled vine leaves stuffed with a savory mix of brown rice, diced tomatoes, diced onions, chickpeas, and spices, served with homemade Tzaziki or Tahini sauce.

(20 pieces. \$39, 40 pieces \$69).

## Muhammarah Platter

**Vegan** A delicious and healthy walnut, pistachio, roasted red pepper, organic olive and pomegranate molasses spread. Served with couscous or chick peas salad. (20 pieces \$49)

## Salad Platter

Choose from any of our signature salads or simply create your own.  
\$5.00 per person.

## Mezze Platter

**Vegan** A combination of our Hummus, Baba Gannooj, Tabbouleh salad, and couscous salad appetizers with olives, pita bread and pita chips. (12" Tray serves 8-10) \$45 (16" Tray Serves 15-20) \$69



## Fatayer Platter

Homemade bite-size flat pita pies (**40 pies \$99**). Choose one or more from the following options:

**Jebneh:** Crumbled feta cheese, diced tomato, fresh Oregano, and lemon-olive dressing. **Vegetarian.**

**Spicy Tahini:** Diced vegetable with a spicy Tahini sauce. **Vegan**

**Sfiha:** Ground lamb and beef with low fat yogurt, red vinegar, cinnamon, and other spices.



## Assorted Wraps Platter

Seven wraps per platter cut in half.

A choice of vegetarian wraps **\$70**.

A combination of vegetarian and meat wraps **\$75**.

A choice of meat wraps **\$85**



## Kebab Platters

Quality meats marinated with quality ingredients then served over a bed of basmati rice and grilled vegetables. Each platter serves 12-15 people and comes with Tzaziki sauce.

**Chicken:** Marinated with olive oil, fresh lemon juice, minced garlic and fresh oregano. **\$99 per platter or \$8.95 per person 6 orders minimum.**

**CHOICE beef:** Melt in your mouth tender beef marinated with red wine vinegar, olive and organic thyme.

**\$129 per platter or \$10.95 per person 6 orders minimum.**

**Australian Lamb:** marinated with Moroccan preserved lemons, olive oil, and fresh mint. **\$149 per platter or \$11.95 per person 6 orders minimum.**



## Dessert Platter

A combination of our homemade sweets: Cinnamon walnut, pistachio, and Almond Baklava as well as what we are serving as a special. **\$45 (Serves 15-20 people)**

## Herbal Iced Tea

Unsweetened with black tea, sage, mint, chamomile, and rose petals. 1

Gallon **\$8 (also available w/o Caffeine)**

## Homemade Lemonade

Natural lemon juice, organic Turbinado sugar syrup, and a hint of rose water. Gallon **\$12**

