



CATERING MENU!

DIPS

- Lentil Pistachio Dip \$30**
Toasted pistachios and lentils blended with parsley and coriander.
- Labneh Dip \$18**
Za'atar spiced yogurt dip with cucumber, lemon and olive oil.
- Beet Hummus \$22**
Roasted beets pureed with spices and tahini, garnished with sumac and olive oil.
- Matbucha Dip \$18**
Spicy tomato and roasted pepper dip.

- Carrot Romesco \$25**
Roasted carrots blended with garlic, almonds, sherry vinegar and smoked paprika.
- White Bean Dip \$22**
White beans, chickpeas, garlic, and olive oil, topped with black cumin.
- Avocado Hummus \$30**
Avocados blended smooth with chickpeas, tahini and garlic.

All dips serve approximately 10 people

SALADS

Half trays serve 10 people; full trays serve 20

- Crunchy Salad \$45/\$90**
Kale, sliced red cabbage, crunchy chickpeas, sunflower seeds, pita chips and green goddess dressing.
- Green Salad \$45/\$90**
Organic baby greens, roasted vegetables, feta and cherry tomatoes with lemon-Berber spice vinaigrette.
- Brussels Sprout Salad \$45/\$90**
Shaved brussels sprouts with sunflower seed vinaigrette.

MAINS

- Organic Chicken Shawarma \$80/\$160**
Chicken marinated in spices and yogurt for 48 hours. Served with green zhug and tahini-buttermilk sauce.
- Braised Lamb \$90/\$180**
NY State lamb braised with chickpeas and raisings and accompanied by red zhug and labneh.
- Roasted Eggplant & Tomato \$50/\$100**
Japanese eggplant roasted with garlic and tomato, topped with fig balsamic.
- Beef Kofta Meatballs \$80/\$160**
Grass-fed beef with yogurt and spices, simmered in a spicy tomato and pepper sauce.
- Zucchini Fritters (vegetarian) \$60/\$120**
Roasted zucchini and squash fritters with garlic sauce.

SIDES

Small order serves 10 people; large order serves 20.

- Pickled Veggies \$45/\$90**
Turmeric cauliflower, caraway carrots, beet juice turnips, and Middle Eastern baby cucumbers.
- Roasted Brussel Sprouts \$45/\$90**
Roasted brussel sprouts with walnut pesto and pomegranate vinaigrette.
- Smoked Chicken Wings \$35/\$65/\$85**
25 wings/50 wings/100 wings
Rubbed with za'atar and served with labneh ranch.
- Yellow Turmeric Rice \$20/\$40**
- White Rice with Cumin and Cilantro \$20/\$40**
- Brown Rice \$25/\$50**
- Pita Bread** choose whole wheat or pumpernickel, 1.50 each

DESSERTS

- Cinnamon Rosewater Rice Pudding**
\$30/quart or \$5/individual 4oz servings
- Pistachio-Almond Baklava**
\$48 for a half tray, \$96 for full
- Tahini Chocolate Pudding**
\$30/quart or \$5/individual 4oz servings
- Mini Cookies \$1 each**
Sesame, chocolate chip, gingersnap, tahini chocolate brownie

We happily accommodate vegetarian, vegan, and gluten-free diets! Reach us at catering@samesanyc.com.