



PRIVATE EVENT CATERING SAMPLE MENU

SALADS

Tabbouleh

A salad parsley, mint, tomato, cucumber and bulgar wheat, dressed with lemon & olive oil

Fattoush

Chickpea & Aubergine salad

Roasted Cauliflower & Hazelnut Salad

Greek Salad

Roasted Butternut Squash & Red Onion Salad with Tahini & Za'atar

MEZZE

Falafel

Sfiha

*Spiced Minced Lamb or Sumac Chicken & Onion
Roasted Vegetable & Goats Cheese*

Kubbih

Spinach & Feta Parcels

Roasted Red Peppers stuffed with Feta

Stuffed Vine Leaves

Grilled Halloumi

Lebaneh

Mohammara *Walnut & Chilli dip*

DIPS

Hummus

Hummus with Lamb

Baba Ghanoush

A smoked aubergine dip

Pureed Beetroot with Yogurt & Za'atar

MEAT & SKEWERS

Spicy Minced Lamb Kebabs

Pomegranate Beef Skewers

Turmeric & Saffron Chicken Skewers

Shawarma Spiced Lamb Skewers

Shawarma Spiced Chicken Skewers

Mediterranean Marinated Lamb *Served pink*

Halloumi, Courgette & Aubergine Skewers

FISH DISHES AVAILABLE ON REQUEST



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MENU A

3 Salads

2 Dips

5 Mezze

Pitta Crisps

Assorted Pickles & Sauces

Mini Pitta Breads & Wraps

MENU B

4 Salads

2 Dips

7 Mezze

Pitta Crisps

Assorted Pickles & Sauces

Mini Pitta Breads & Wraps

Add a choice of skewers for an additional charge

BESPOKE MENUS AVAILABLE ON REQUEST



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OTHER BBQ ITEMS

Slow Cooked Brisket with BBQ Sauce
served in Brioche Buns

Caramelised Brown Sugar & Mustard Lamb Chops

Chicken Tikka

Paprika Chicken & Chorizo Skewers

Beef Burgers with Caramelised Onions
served in Brioche Buns

Sausages (Beef or Pork) with Caramelised Onions
served in Brioche Buns

Corn on the cob

Potato Salad

Chipotle Salad

DESSERTS

Caramelised BBQ Pineapple

Fresh Fruit Pavlova

Blueberry Tart

Fresh Fruit Salad

Jam & Clotted Cream Scones

Rocky Road

Chocolate Brownies: Triple Chocolate,
Chocolate with Tahini & Halva or Chocolate & Nut

Assorted Mini Tartlets

Fresh Mint Tea

Sweet Cardamon Coffee