

Buffet menu

Weddings and private celebrations — staff, setup, and a menu shaped around your day.



DIPS

Aubergine mutabbal (sesa | ve)

Baba ghanoush (ve)

Classic Hummus (sesa | ve)

Hummus beiruti (sesa | ve)

Jibneh dip (sesa | dair | v)

Muhammara (ve | nuts)

Shawandar (sesa | ve)

SALADS

Aubergine fattoush (dair | glut | v)

Chicken shawerma salad (gf | sesa | hal)

Eech (glut | ve)

Fattoush (glut | ve)

Moghrabieh and roasted vegetables salad (glut | v)

Salatet addes (dair | v)

Za'atar aubergine and red pepper salad (sesa | dair | glut | v | nuts)

SIDES

Arnabeet (sesa | ve)

Batata hara (ve)

Cheese borek (dair | glut | v | egg)

Chicken musakhan (hal | glut)

Falafel (sesa | ve)

Kibbeh mtajaneh (hal | glut)

Sujuk rolls (sesa | dair | hal | glut)

Za'atar rolls (sesa | dair | glut | v)

MAINS

Aubergine fatteh (sesa | dair | glut | v)

Aubergine moussaka (ve)

Side Rice · Bulgur

Chicken freekeh (hal | glut | nuts)

Chicken kabseh (hal | nuts)

Fassouliyah khadra (ve)

Hera' esba'o (glut | ve)

Gluten free Gluten free

Kibbeh ya'teen (glut | ve)

Lamb and ouzi (hal | nuts)

Lamb kabseh (hal | nuts)

DESSERTS

Basbousa ishta (dair | glut | v | nuts)

Bein narain (dair | glut | v | nuts)

Cherry baklawa (dair | glut | v | nuts)

Knafeh cheesecake (dair | glut | v | nuts)

Orange polenta cake (gf | dair | v | egg | nuts)

Tahini brownies (sesa | dair | glut | v | egg)