

MIDDLE  
ESTERN

## MEZZE

- Cold Mezze - Hummus, Babaganoush, Labneh  
—Served With Homemade Lavash, Potato & Cheese Crackers, Dehydrated Okra, Beetroot & Sweet Potato Chips
- Spinach & Cheese Stuffed Spanakopita With Greek Tzatziki
- Lamb Kebbeh (Fried Minced Lamb with Burghul and Pineseeds)
- Kunafa Wrapped Prawns with Sweet and Hot Pineapple Relish
- Shish Taewook - Marinated Grilled Chicken On Skewers
- Grilled Chimichurri Chicken Skewers

## SALADS &amp; ACCOMPANIMENTS

- Lebanese Fattoush Salad
- Quinoa And Roasted Vegetables With Cherry Tomatoes, Mixed Leafy Greens In Honey Mustard Lemon Vinaigrette
- Selection Of Breads

## MAIN COURSE

- Vegetable Saloona
- Moroccan Couscous With Vegetables
- Moroccan Lamb Tagine
- Chicken Kabsa

## DESSERTS

- Baklava (Traditional Arabic Sweet with Nuts, Thin Layered Pastry and Sugar Syrup)
- Cheese Kunafa

**Please Note:**

Above Menu Is Priced For The Minimum Of 30 Pax, Menu Price Includes Premium Crockery, Cutlery, Buffet Setup & Food Service

Culinary Regards,

Arvind Rawat - Chef & Director

+91 9820239555 | [www.caterinc.in](http://www.caterinc.in) | [info@caterinc.in](mailto:info@caterinc.in) | Mumbai, Marine Drive - 400002