

Middle Eastern & Mediterranean

Appetizers:

Sambosa goshti / Fesenjan / Boolawnee / Kadu bouranee / Seekh kebab / Sambosa / Falafel / Mediterranean dip platter

Soups & salads:

Aush goshti / Avgolemeno / Shorbat adas / Herb salad / Shirazi salad / Panir sabzi salad / Arabic fattoush / Greek village salad

Rice & breads:

Chicken biryani / Goat biryani / Lamb biryani / Naranj pulao / Qabili pulao / Sabzi pulao / Chana pulao / Shola / Greek lemon pilaf / Naan / Pita bread

Kebabs:

Chopan kebab / Chapli kebab / Shami kebab / Morgh kebab / Gosfand kebab / Fish kebab / Qaw kebab

Non-vegetarian entrees:

Chicken karahi / Roasted chicken / Chicken do pyaza / Lamb do pyaza / Beef kofta / Lamb kofta / Beef mantu / Lamb mantu

Vegetarian entrees:

Grilled eggplant and zucchini / Palak ki sabzi / Aushak / Bouranee kadoo / Bouranee kachalu / Bouranee banjan / Greek lemon potatoes / Roasted mediterranean vegetables

Desserts:

Baklava / Jalebi / Gosh-e fil / Firni / Yiaourti me meli

Bar:

Standard: Red & white house wines / champagne / standard spirits (scotch, rye, vodka, rum, gin and cognac) / peach schnapps / Sambuca / Bailey's / Amaretto / Vermouth / Grappa / domestic beer
Premium: Standard bar premium cognac / Black Label / Chivas Regal / Grand Marnier / Grey Goose / Campari / Tia Maria / Heineken / Corona

Optional live cooking stations - roast beef carving station, stir fry station, pasta station, dosa station, hopper station, waffle station & crepe station

Event packages catering to over 100 guests always include our salad bar & sweet table - fruit sculptures,

assortment of cakes & pastries, puddings, coffee & tea

Optional late-night snack bar / our in-house chefs prepare the entire cuisine / halal meat is available upon request