

PRESET MENU

PRICED PER PERSON, MINIMUM ORDER OF TWELVE

MEZZA SAMPLER \$16

Hommus, Grape Leaves, Fatayer Spinach & Cheese,
Choice of: Fruit Platter or Cheese & Olive Platter

VEGETARIAN \$32

Hommus, Grape Leaves, Fatayer Spinach & Cheese, Falafel,
Lubieh, Shakshouky, Arnabeet, Tabouleh, Lebanese Salad,
Basmati Rice, Vegetable Kabobs, Baklawa

BEIRUT \$36

Hommus, Grape Leaves, Spinach, Cheese & Meat Fatayers,
Kibbeh, Tabouleh, Baba Ghanoush, Lubieh, Basmati Rice,
Lamb & Chicken Kabob, Baklawa

WRAPS*

Treat the office, have a meeting or plan a picnic

CHOOSE YOUR WRAP

CHICKEN-ARTICHOKE

CURRIED CHICKEN SALAD*

GRILLED VEGETABLE

TUNA SALAD*

FALAFEL

KAFTA

SANDWICH WRAP PLATTERS

SMALL \$80

20 half wraps

MEDIUM \$144

36 half wraps

LARGE \$199

50 half wraps

ASK ABOUT BOX LUNCHES FOR LARGER GROUPS

PER POUND

COUNTRY MIX OLIVES ^{GF} \$10.99

GARLIC PUREE ^{GF} \$9.29

TAHINI SAUCE ^{GF} \$8.29

TAVERNA SALAD DRESSING ^{GF} \$7.99

YOGURT SALAD ^{GF} \$7.25

LEBNEH ^{GF} \$6.50

HARISSA ^{GF} \$7.99

DON'T FORGET

BOTTLED WATER & SOFT DRINKS \$2 each

8 POUND ICE BAG \$5

DISPOSABLE PLACE SETTINGS \$3 per guest

DISPOSABLE SERVING PIECES \$1 each

DISPOSABLE CHAFFER & STERNO \$15 each

EVERYDAY MENU

FOR DELIVERY
TO YOUR HOME
OR OFFICE



703. 841. 1503

CATERING by LT
A DIVISION OF LEBANESE TAVERNA GROUP

CATERINGBYLT.COM

FOR YOUR FINGERS

COCKTAIL SIZE / PRICE PER DOZEN / 2 DOZEN MINIMUM PER ITEM

GRAPE LEAVES \$14.50

rice, chickpeas, tomato, mint, parsley

FALAFEL \$15

vegetable patties, chickpeas, fava beans, spices, fried, tahini sauce

QUINCE TART \$22

phyllo dough, quince jam, feta

FETA TART \$22

crumbled feta, tomato, zaatar, chile peppers

CHERRY TOMATOES \$22

stuffed with tabouleh

FATAYER SPINACH \$17.50

pastry shell, spinach, onion, pine nuts, sumac, fried

FATAYER CHEESE \$17.50

pastry shell, feta cheese, fried

FATAYER MEAT \$18.50

pastry shell, meat, almonds, pine nuts, fried

KIBBEH \$20.50

ground beef, lamb, bulgur, almonds, pine nuts, spices, fried

CHICKEN SAMOSAS \$20.50

rotisserie sliced chicken, grilled onion, cilantro, almonds

CHICKEN & ARTICHOKE CUPS \$22

chicken, artichokes, garlic, lebaneh, phyllo dough

MEZZA

SMALL / LARGE

HOMMUS ^{GF} \$28 / \$45

puréed chickpeas, tahini, garlic, lemon

BABA GHANOUSH ^{GF} \$30 / \$47

puréed eggplants, tahini, lemon, garlic

M'SAKA ^{GF} \$31 / \$51

oven roasted eggplant, chickpeas, tomato, onions, garlic

SHAKSHOUKY ^{GF} \$31 / \$51

eggplant, garlic, scallion, tomato, pomegranate molasses

COUSCOUS \$26 / \$42 *

vegetables, lemon, olive oil

LUBIEH ^{GF} \$27 / \$43

string beans, tomato, garlic, olive oil

ARNABEET SALAD \$32 / \$44

fried cauliflower, chickpeas, pine nuts, tahini sauce

AVOCADO SALAD ^{GF} \$38 / \$60 *

tomato, scallion, garlic, lemon juice, olive oil

LEBANESE SALAD ^{GF} \$32 / \$47

chopped tomato, cucumber, parsley, pepper, mint, onion

FATTOUSH SALAD \$32 / \$47

lebanese salad with toasted pita, sumac, pomegranate extract

TABOULEH SALAD \$34 / \$51

parsley, bulgur, mint, tomato, onion, lemon juice, olive oil

HOUSE SALAD ^{GF} \$22 / \$36

lettuce, tomato, cucumber, garlic, onion, lemon, mint dressing, feta cheese

ROASTED BEET ^{GF} \$37 / \$52

arugula, orange, feta, pine nuts, pomegranates*

ENTREES

SMALL / LARGE

OUZI ^{GF} \$75 / \$145

lamb, spiced rice, pine nut, almond, yogurt salad

RIZ BEL DJAJE ^{GF} \$65 / \$90

chicken, spiced rice, pine nuts, almonds, yogurt salad

SALMON MESHWI ^{GF} \$144 / \$264

broiled filet, tomato, cilantro, pine nut sauce

KAFTA HARRA ^{GF} \$40 / \$65

beef & lamb meatballs, tomato sauce, pine nut

CHICKEN or LAMB CURRY ^{GF} \$70 *

onion, garlic, ginger, curry, coconut milk

STUFFED VEGETABLES \$41 / \$67

zucchini, tomato, green peppers stuffed with chickpeas, onions, rice, tomato sauce

TAVERNA BRAISED BEEF \$65 / \$90

coriander, garlic, bay leaves, dried lemon, garlic sauce, shawarma spices

BEIRUT BRAISED CHICKEN \$55 / \$80

cardamom, garlic, dried lemon, thyme, garlic sauce, shawarma spices

HELPFUL HINTS

Catering options are a la carte and we recommend a variety of Mezza and Entrees to complete your menu.

Small platters serve up to 12 guests and large platters up to 22 guests. We appreciate 48 hours notice for all orders.

KABOBS

ALL KABOBS SKEWERED WITH SEASONAL VEGETABLES

LAMB ^{GF} \$5.75

SHRIMP ^{GF} \$7.75 *

CHICKEN ^{GF} \$4.75

VEGETABLE ^{GF} \$4.25

KAFTA ^{GF} \$4.75

PARTY PLATTERS

CRUDITÉ ^{GF} \$39 / \$58

assortment of vegetables, yogurt dip

CHEESE & OLIVES ^{GF} \$43 / \$72

halloumi, kaskaval, feta, assorted olives

FRESH FRUIT ^{GF} \$47 / \$75 *

THE BIG DIPPER ^{GF} \$37 / \$62

hommus, spicy hommus, yogurt, baba ghanoush, veggies

HOMMUS TRIO ^{GF} \$42 \$69

hommus special, spicy hommus, garlic hommus, veggie dippers

SIDES

BULGUR PILAF \$25 / \$37

crushed wheat, chickpeas, onion, garlic, tomato

SPICED RICE ^{GF} \$25 / \$37

almonds, pine nuts

BASMATI RICE \$23 / \$33

vermicelli noodles

MOUDARDARA ^{GF} \$25 / \$37

lentils, rice pilaf, caramelized onions

VEGETABLE MEDLEY ^{GF} \$35 / \$47

roasted seasonal vegetables

ZAATAR ROASTED POTATOES ^{GF} \$25 / \$37

SWEET ENDINGS

BAKLAWA \$37 / \$53

phyllo, nuts

MIDDLE EASTERN PASTRIES \$42 / \$58 *

traditional pastries, baklava, contain nuts

ASSORTED COOKIES \$37.50 / \$62.50 *

chocolate chip, oatmeal raisin, double fudge

^{GF} Gluten Free

* Availability based on location.