

# EVERYDAY CATERING

**CATERING** by LT

A DIVISION OF LEBANESE TAVERNA GROUP



703.841.1503  
[cateringbylt.com](http://cateringbylt.com)

## LT PRESET MENUS

### THE QUICK STOP

*Assorted Sandwiches & Wraps, House Made Spiced Chips,  
Choice of Accompaniment  
Assorted Cookies ~ \$13*

### WHOLESOME & HEARTY

*Assorted Sandwiches & Wraps, House Made Spiced Chips,  
Choice of Two Accompaniments  
Assorted Brownies & Bars ~ \$15*

### SPICED UP

*7-Spice Roasted Salmon Filet with Lebanese Slaw  
Spiced Rice Salad with Almonds & Pine Nuts  
Fattoush House Salad  
Pita Bread  
Spiced Carrot Cake Bars ~ \$20*

### ON THE RANGE\*

*Grilled Peppercorn Crusted Flank Steak and Taverna Vegetables  
Zaatar Roasted Potatoes  
Field Green & Goat Cheese Salad, Toasted Almonds, Dried Cherries,  
Sherry Vinaigrette  
Pita Bread  
Lemon Shortbread Bars ~ \$20*

### CONTINENTAL DIVIDE

*Chicken Curry with Onion, Garlic, Ginger & Coconut Milk  
Basmati Rice  
North African Spiced Carrots with Raisins & Scallions  
Pita Bread  
Raspberry Crumb Bar ~ \$16*

*\* This item may be served undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

## LT ROOM TEMPERATURE ENTRÉES

### 7-SPICE ROASTED SALMON FILET

*Lebanese Slaw with Pomegranate Molasses ~ \$12.50  
Suggested Pairing: Watermelon & Feta Salad*

### SHAWARMA SPICED TENDERLOIN OF BEEF\*

*Onion and Sumac Salad ~ \$15  
Suggested Pairing: Lemon Herb Potato Salad*

### POMEGRANATE GLAZED CHICKEN BREAST

*Quinoa with Almonds, Walnuts & Cranberries ~ \$10  
Suggested Pairing: North African Spiced Carrots*

## LT HOT ENTRÉES

### STUFFED BREAST OF CHICKEN

*Feta, Spinach & Pine Nuts ~ \$11  
Suggested Pairing: Field Green & Goat Cheese Salad, Toasted Almonds,  
Dried Cranberries, Sherry Vinaigrette*

### PEPPERCORN CRUSTED FLANK STEAK\*

*Taverna Vegetables ~ \$12  
Suggested Pairing: Roasted Beet & Arugula Sald*

### SPICED CHICKEN MEDALLIONS

*Leeks, Almond, Walnuts and Raisins ~ \$10.50  
Suggested Pairing: Orzo Salad  
with Sundried Tomatoes, Peppers, Feta Cheese*

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poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.*



## LT ENTRÉE SALADS

### ADRIATIC CHICKEN SALAD

*Roasted Artichoke Hearts, Tomatoes & Scallions  
Tarragon Vinaigrette ~ \$8.50*

### VEGETARIAN COBB SALAD

*Mixed Lettuces, Blue Cheese, Tomato, Hard Boiled Eggs,  
Avocado & Pita Crisps, Sherry Vinaigrette ~ \$9*

#### TOPPED WITH

*Spiced Chicken Medallion ~ \$12  
Peppercorn Crusted Skirt Steak\* ~ \$14  
Grilled Shrimp ~ \$14.75  
7-Spiced Salmon ~ \$15.50*

### CLASSIC GREEK SALAD

*Crisp Romaine, Cucumbers, Tomatoes, Red Onion, Black Olives,  
Pepperoncini & Feta Cheese, Lemon Oregano Vinaigrette ~ \$8.50*

#### TOPPED WITH

*Spiced Chicken Medallion ~ \$11.50  
Peppercorn Crusted Flank Steak\* ~ \$13.50  
Grilled Shrimp ~ \$14.25  
7-Spiced Salmon ~ \$15*

### MEDITERRANEAN TOSSED SALAD

*Green Beans, Baby Bliss Potatoes, Hearts Of Palm, Roasted Artichokes,  
Olives & Hard-Boiled Eggs, Lemon Oregano Vinaigrette ~ \$9*

#### TOPPED WITH

*Spiced Chicken Medallions ~ \$12  
Peppercorn Crusted Flank Steak\* ~ \$14  
Grilled Shrimp ~ \$14.75  
7-Spiced Salmon ~ \$15.50*

*\* This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## LT SANDWICHES & WRAPS

*Presented with House Made Spiced Chips*

### HARISSA CHICKEN SALAD

*With LT M'Saka, Freshly Baked Ciabatta*

### ROASTED TURKEY BREAST

*Dill Havarti Cheese, Apricot Walnut Lebneh,  
Freshly Baked Honey Wheat*

### FENNEL ROAST BEEF

*Sweet Roasted Onions, Herb and Olive Cream,  
Classic Baguette*

### MEDITERRANEAN TUNA SALAD

*Olives, Capers, Lemon, Parsley, Stuffed in Pita*

### PORTOBELLO MUSHROOMS & BEET HOMMUS

*Roasted Peppers, Zucchini, Onions,  
Feta Cheese, Cracked Wheat Wrap*

### FALAFEL WITH MINT

*Romaine Lettuce, Tomato, Green Onion,  
Sliced Radish, Tahini, Spinach Wrap*

### GRILLED KAFTA & CAMELIZED ONIONS

*Romaine Lettuce, Tomato, Tahini, Cracked Wheat Wrap*

~ \$7.25 each ~



## LT ACCOMPANIMENTS

### WATERMELON & FETA

*Pistachios, Mint, EVOO & Sea Salt*

### LEBANESE SLAW

*Cabbage, Carrots, Parsley & Scallions with Pomegranate Molasses*

### LEMON HERB POTATO SALAD

*Parsley, Mint, Onions, Garlic, Lemon Juice, Olive Oil*

### FIELD GREEN & GOAT CHEESE SALAD

*Toasted Almonds, Dried Cranberries, Sherry Vinaigrette*

### ROASTED BEET & ARUGULA

*Oranges, Feta, Pine Nuts, Pomegranates, Lebanese Dressing*

### AVOCADO TOMATO SALAD

*Scallions, Garlic, Lemon Juice, Olive Oil*

### HERBED ORZO SALAD

*Sundried Tomatoes, Peppers, Feta, Pepperoncini, Fresh Oregano*

### NORTH AFRICAN SPICED CARROTS

*Raisins, Scallions, Honey*

### SEASONAL FRESH FRUIT MEDLEY

*Spiced Yogurt Sauce*

### CRUNCHY QUINOA

*Almonds, Walnuts, Cranberries,  
Pomegranate Drizzle*

*~ \$3.75 per guest, per salad ~*

## TAVERNA COCKTAIL BITES

### GRAPE LEAVES

*Rice, Chickpeas, Tomato, Mint, Parsley ~ \$16*

### FALAFEL

*Vegetable Patty, Chickpeas, Fava Beans, Spices, Tahini Sauce ~ \$16*

### FETA TART

*Crumbled Feta, Tomato, Zaatar, Chile Peppers ~ \$22*

### SPANAKOPITA

*Phyllo, Spinach, Onions, Feta, Fresh Herbs ~ \$20*

### FATAYER SPINACH

*Pastry Shell, Spinach, Onion, Pine Nuts, Sumac ~ \$20*

### FATAYER CHEESE

*Pastry Shell, Feta Cheese ~ \$20*

### FATAYER MEAT

*Pastry Shell, Meat, Almonds, Pine Nuts ~ \$22*

### KIBBEH

*Ground Beef, Lamb, Bulgur, Almonds, Pine Nuts, Spices ~ \$27*

### CHICKEN SAMOSAS

*Grilled Onion, Cilantro, Almonds ~ \$22*

*Priced per dozen  
(minimum two dozen per item)*

## TAVERNA MEZZAS

### CLASSIC HOMMUS

*Puréed Chickpeas, Tahini, Garlic, Lemon, With Pita*

### SPICY HOMMUS

*Our Signature Classic, Harissa, With Pita*

### BABA GHANOUSH

*Puréed Eggplant, Tahini, Lemon, Garlic, With Pita*

### M'SAKA

*Oven Roasted Eggplant, Chickpeas, Tomato, Onions, Garlic*

### SHAKSHOUKY

*Eggplant, Garlic, Scallion, Tomato, Pomegranate Molasses*

### CRUDITÉ

*Assortment Of Seasonal Vegetables, Spiced Yogurt Dip*

*~ \$3 Per Guest, Per Mezza ~*

## MEZZA COMBOS

### MEDITERRANEAN OLIVES & CHEESE

*Assorted Olives with Halloumi, Kaskaval & Feta*

### DIP MEDLEY

*Classic Hommus, Spicy Hommus, Baba Ghanoush, Yogurt Sauce, Vegetable Sticks and Pita*

### FARMHOUSE CHEESES

*Chef's Selection of Three, Paired with Dried Fruit, Nut & Crackers*

*~ \$6 per guest, per mezza combo ~*

## TAVERNA ENTRÉES

### KABOBS

*Mediterranean Marinated Meats, Roasted Vegetables*

*Lamb ~ \$7.50 / Chicken ~ \$5.50*

*Beef ~ \$6.50 / Kafta ~ \$6.50*

### SHAWARMA SPICED CHICKEN BREAST

*Marinated With Garlic, Lemon, Shawarma Spices*

*Served With Onion And Sumac Salad, Garlic Sauce ~ \$10*

### KAFTA HARRA

*Beef & Lamb Meatballs, Tomato, Cilantro, Pine Nut Sauce ~ \$7*

### OUZI

*Lamb, Spiced Rice, Pine Nut, Almond, Yogurt Salad ~ \$10*

### RIZ BEL DJAJE

*Chicken, Spiced Rice, Pine Nuts, Almonds, Yogurt Salad ~ \$8*

### SALMON HARRA

*Tomato, Cilantro, Pine Nut Sauce ~ \$12*

### ROLLED STUFFED VEGETABLES

*Eggplant & Zucchini Rolls, stuffed with Rice Pilaf,*

*Tomato Sauce, Nuts & Mint. Yogurt Sauce ~ \$7*

### CHICKEN CURRY

*Coconut Milk, Curry, Ginger Garlic Onion ~ \$7*

### TAVERNA BRAISED BEEF

*Coriander, Garlic, Bay Leaves, Dried Lemon, Shawarma Spices*

*Served with Garlic Sauce ~ \$8*

### BEIRUT BRAISED CHICKEN

*Cardamom, Garlic, Dried Lemon, Thyme, Shawarma Spices*

*Served with Garlic Sauce ~ \$7*

*Entrees priced "per guest"*

*Don't forget to order chafers for your hot food*

## TAVERNA SIDES & SALADS

### BULGUR PILAF

*Crushed Wheat, Chickpeas, Onion, Garlic, Tomato*

### SPICED RICE

*Almonds, Pine Nuts*

### BASMATI RICE

*With Vermicelli Noodles*

### COUSCOUS

*Crisp Vegetables, Lemon Zest, Olive Oil Drizzle*

### MOUDARDARA

*Lentils, Rice Pilaf, Caramelized Onions*

### TAVERNA VEGETABLES

*Slow Roasted, Spiced with Oregano & Caraway*

### ZAATAR POTATOES

*Roasted Red Bliss Potatoes with Zaatar*

### ARNABEET

*Fried Cauliflower, Chickpeas, Pine Nuts, Tahini Sauce*

### TABOULEH

*Parsley, Bulgur, Mint, Tomato, Onion, Lemon Juice, Olive Oil*

### LEBANESE

*Chopped Tomato, Cucumber, Parsley, Pepper, Mint, Onion, Lebanese Dressing*

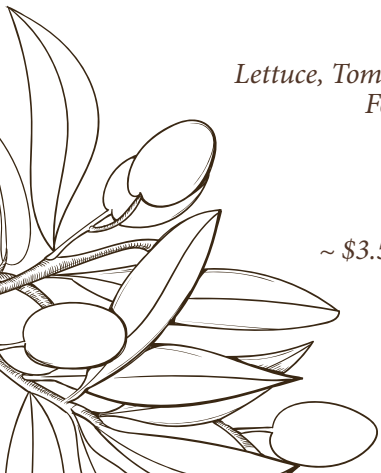
### FATTOUSH

*Lebanese Salad With Toasted Pita, Sumac, Fattoush Dressing*

### HOUSE

*Lettuce, Tomato, Cucumber, Garlic, Onion, Lemon,  
Feta Cheese, House Dressing*

~ \$3.50 per guest, per side or salad ~



## SWEET ENDINGS

*Handmade Baklawa ~ \$3.50*  
*Middle Eastern Pastry Assortment ~ \$4.50*  
*Assorted Cookies ~ \$3*  
*Assorted Brownies & Bars ~ \$4*

## TAVERNA SIGNATURE SAUCES

*Lebanese Dressing*  
*House Dressing*  
*Fattoush Dressing*  
*Garlic Puree*  
*Tahini Sauce*  
*Yogurt Salad*  
*Lebneh*  
*Harissa*

*\$8 Per Pound*

## DON'T FORGET

*Bottled Water & Soft Drinks ~ \$2 Each*  
*8 Pound Ice Bag ~ \$4 Each*  
*Disposable Place Settings ~ \$3 Each*  
*Disposable Chafer & Sterno ~ \$15 Each*  
*Disposable Serving Pieces ~ \$1 Each*

## IMPORTANT NOTES

*Twelve Guest minimum on all items, unless otherwise noted.*  
*Prices are "per guest," unless otherwise specified.*  
*Delivery fees based on time and location.*





# THE LEBANESE TAVERNA STORY

*In 1976, Tanios and Marie Abi-Najm along with their five young children, Dory, Dany, David, Gladys and Grace, boarded a cargo ship in the middle of the night to escape the Civil War in Lebanon. Bound for Arlington, Virginia, where other family members had already been living, Tanios, Marie and their children set course for their new life. In 1979, after having worked in several local restaurants, the family had finally saved enough to purchase a humble corner restaurant in the Westover neighborhood of Arlington. Being practical, they kept the original sign, "Athenian Taverna," but changed one word, and thus the "Lebanese Taverna" legacy was born.*

*After nearly 4 decades in the national capital region, the Abi-Najm family has won the hearts and taste buds of foodies all over town. Today, the Lebanese Taverna Group owns and operates 12 locations around the Washington D.C. Metro area, and has been recognized by numerous media outlets and publications as a staple in the local region for the very best Mediterranean cuisine.*



## GOOD FOOD ENJOYED IN GOOD COMPANY!

*Whether in your home, office, historic venue or museum,  
our team of professionals can assist you in creating  
a fully customized event to best suit your taste, style and needs.*

EVENTS@CATERINGBYLT.COM  
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