

Paris CATERERS

Arabic Menu

MEZZA

Waraq Ainab

Stuffed grape leaves filled with rice, parsley, mint, cinnamon, all spice, etc. and served cold filled above or warm and drizzled with lemon juice with meat

Falafel

Fried and served with tahini sauce and diced tomato

Libnah Makliya

Fried white cheese cubes, accompanied by marinated olives

Mumbar

Lamb sausage, sautéed in apple cider, onions and dates

Kibbah

Oval-shaped miniature bulgur balls stuffed with ground lamb and seven spices

Fatayer

Spinach and cheese in filo borek, baked til' golden

Baba Ghannouj

Roasted aubergine dip with tahini, garlic and lemon juice

Hummus Bil Tahina

Traditional chickpea dip with tahini, garlic and lemon juice drizzled with olive oil and sprinkled with ground paprika

Shorbat adas

Yellow lentil soup garnished with crispy fried onions



DISPLAYED ITEMS

Stuffed Roasted Lamb or Lamb Chops or Roasted Leg of Lamb

Slowly roasted to perfection

Rice

With almonds, pistachios, pine nuts, saffron and rose water

Bamia

Okra stew with lamb cubes, crushed tomatoes and onions

Chicken Kebab

Interlaced with peppers and onions, then grilled

Curried Chicken

Traditional chicken curry

Baked Fish

With cumin, turmeric, garlic, olive oil and lemon juice

Shrimp

Gently sautéed with garlic, onion, baharat, turmeric, coriander, and a chili tomato sauce on the side (daqous)

Shawarma

With marinated lamb or chicken, threaded in upright skewer and slowly cooked in gyro machine, sliced to order and offered with pita bread, lettuce, tomatoes, onions, pickled vegetables, tahina sauce and yogurt-cucumber sauce

Couscous

Steamed semolina served with, chickpeas, raisins, vegetables and broth

Tabouleh

Chopped parsley, mint, spring onions and seeded tomato, mixed with fine grains of bulgur upon hearts of romaine

Fattoush

Baby spinach, romaine, spring onions, parsley, mint, tomato, green peppers, small cucumbers and toasted pita chips showered with lemon, olive oil and sumac

Shamandar bil laban

Beetroot and yoghurt salad



DESSERT

Maamoul

Date or nut filled pastry

Baklawa

Sweet crisp pastries

Namura

Semolina cake squares

Ghoraiyah

Shortbread cookies

Mushabbak

Candy swirls with syrup

Fresh Fruits

With chocolate sauce and Chantilly crème flavored with rose water

Tea

With cardamom seeds

