

PRESET CATERING MENU

minimum order of 12

VEGETARIAN \$20.75pp

Hommos ■ Grape Leaves ■ Falafel
Fatayer Spinach & Cheese
Shakshouky ■ Arnabeet ■ Tabouleh
Lebanese Salad ■ Lubieh
Grilled Vegetable Kabobs
Basmati Rice ■ Baklawa

TRIPOLI \$18.50pp

Hommos ■ Grape Leaves
Fatayer Spinach ■ Shakshouky
Lebanese Salad ■ Beef &
Chicken Shawarma ■ Basmati Rice
Assorted Baklawa

BEIRUT \$24.25pp

Hommos ■ Grape Leaves
Fatayer Spinach & Cheese ■ Kibbeh
Sambousick ■ Tabouleh
Baba Ghannouge ■ Lubieh Bel Zeit
Lamb & Chicken Kabob
Basmati Rice
Assorted Baklawa

BYBLOS \$10.25pp

Hommos ■ Whole Roasted
Chicken (cut in quarters)
Roasted Potatoes ■ Lebanese Salad

MEZZA SAMPLER \$12.95pp

Hommos ■ Grape Leaves
Fatayer Spinach & Cheese ■ Kibbeh
Choice Of Fresh Fruit Platter Or
Cheese & Olive Platter

MEZZA PLUS \$17.50pp

Includes All Of The Above Plus
Couscous ■ House Salad
Chicken Or Beef Shawarma

BAALBEK \$30.50pp

Hommos ■ Grape Leaves ■ Falafel
Fatayer Spinach & Cheese
Arnabeet ■ Baba Ghannouge
Sambousick ■ Avocado Salad
Lubieh Bel Zeit ■ Tabouleh
Lebanese Salad ■ Salmon Kabob
Lamb & Chicken Kabob
Basmati Rice ■ Baklawa

WE CATER TO YOUR NEEDS

- PARTY CONSULTATION
- CATERING STAFF
- BAR SERVICE
- SET UP & CLEAN UP
- DELIVERY
- MENU PLANNING
- EQUIPMENT RENTAL

703.841.1503

RESTAURANTS

7141 Arlington Rd Bethesda MD
1840 International Dr Mclean VA
2641 Connecticut Ave NW DC
5900 Washington Blvd Arlington VA
1101 S Joyce St Pentagon VA
710 S President St Harbor East MD

MARKET

4400 Old Dominion Dr Arlington VA

CAFÉS

1605 Rockville Pike Rockville MD
2478 Solomons Island Rd Annapolis MD
933 Ellsworth Dr Silver Spring MD
115-A Gibbs St Rockville MD

COOKING CLASSES

7 0 3 . 8 4 1 . 1 5 6 2

SPECIAL ORDERS AVAILABLE UPON REQUEST

48 hours advance notice required for orders or cancellation
Prices & items are subject to change without notice

10 | 2008

CATERING MENU

**LEBANESE
TAVERNA**
Catering

LEBANESETAVERNA.COM

PARTY PLATTERS

	SMALL	LARGE
CHEESE PLATTER	35.00	57.00
halloum, gouda, kaskaval & feta		
CHEESE AND OLIVES	28.00	48.00
halloum, gouda, kaskaval, feta, kalamata & assorted olives		
PICKLE AND OLIVES	21.00	29.00
assorted olives, pickled turnips, cucumbers & eggplant		
COMBINATION	29.00	42.00
cheese, olives & pickles		
FRESH FRUIT	45.00	65.00
sliced seasonal fruits		

COLD PLATTERS

	SMALL	LARGE
HOMMOS	25.00	37.00
chickpeas pureed with tahini, fresh lemon juice & garlic		
BABA GHANNOUGE	28.00	39.00
pureed eggplants with tahini, fresh lemon juice & garlic		
AVOCADO SALAD	29.00	45.00
avocado with garlic, tomato, scallion, lemon juice & olive oil		
ARTICHOKE SALAD	29.00	45.00
artichoke hearts, vegetables, garlic, lemon juice & olive oil		
M'SAKA	27.00	42.00
eggplant & chickpeas cooked with onions, spices & tomato		
LEBNEH	24.00	36.00
creamy "farmer's cheese" made from strained yogurt		
FOOLE M'DAMAS	21.00	32.00
simmered fava beans mixed with garlic, lemon and peppers		
HINDBEH	26.00	38.00
chicory sauteed in olive oil with caramelized onions on top		
SHAKSHOUKY	27.00	42.00
eggplant with garlic, scallion, tomato & pomegranate molasses		
BURGHUL PILAF	21.00	32.00
crushed wheat with chickpeas, onion, garlic & tomato		
COUSCOUS	24.00	36.00
couscous with vegetables, lemon & olive oil		
LUBIEH BEL ZEIT	22.00	35.00
string beans sauteed with tomato, garlic, spices & olive oil		
ARANABEET	24.00	36.00
fried cauliflower with tahini sauce		

HOT PLATTERS

	SMALL	LARGE
MOUDARDARA	43.00	
lentils, rice & onions sauteed in olive oil		
SHAWARMA	36.00	54.00
marinated sliced beef served with tahini sauce		
CHICKEN SHAWARMA	36.00	54.00
marinated chicken breast served with garlic sauce		
VEGETABLE MEDLY	30.00	42.00
roasted zucchini, carrots, squash, red & green peppers		
ROASTED POTATOES /HERBS	21.00	32.00
SPICED RICE	23.00	34.00
BASMATI RICE with VERMICELLI	18.00	27.00

SALADS

	SMALL	LARGE
LEBANESE SALAD	24.00	36.00
sliced tomato, cucumber, parsley, green pepper, mint & onion		
FATTOUSH	23.00	36.00
lebanese salad with toasted pita, sumac & pomegranate extract		
TABOULEH SALAD	28.00	41.00
parsley, burgul, mint, tomato, onion, lemon juice & olive oil		
YOGURT SALAD	21.00	32.00
yogurt with diced cucumber, mint & garlic		
BEAN SALAD	21.00	32.00
black eyed peas with garlic, parsley, lemon juice & olive oil		
TOMATO & FETA SALAD	27.00	39.00
tomato, onions with garlic, lemon juice, dry mint & olive oil		
LEBANESE POTATO SALAD	21.00	32.00
potato, parsley, onion, lemon juice, garlic & olive oil		
HOUSE SALAD	21.00	32.00
lettuce, tomato, cucumber, garlic, onions, lemon & mint dressing		

STEWES

	SMALL	LARGE
BAMIEH okra, lamb, tomato sauce & basmati rice	85.00	
LUBIEH	78.00	
string beans, lamb, tomato, garlic, spices & basmati rice		
SPINACH	85.00	
finely chopped spinach with lamb, pine nuts & basmati rice		
FASOLIAH	78.00	
beans with lamb, onion, garlic, tomato sauce & basmati rice		
ARDICHAWKI	97.00	
artichoke hearts, lamb, lemon, cilantro & basmati rice		

FOR YOUR FINGERS

	COCKTAIL SIZE	LARGE SIZE
	<u>price per dozen</u>	
SAMBOUSICK	13.25	15.00
pastry shell stuffed with meat, almonds, pine nuts & spices		
GRAPE LEAVES	10.25	11.50
rolled with rice, chick peas, tomato, mint & parsley		
GRAPE LEAVES WITH MEAT	11.50	12.75
rolled with bits of spiced lamb, beef & rice		
KIBBEH	15.25	21.00
ground beef, lamb, crushed wheat, almonds, & spices, fried		
R'KAKAT	13.00	
phyllo pastry rolls, stuffed with a blend of cheeses and mint		
FATAYER CHEESE	13.25	15.00
light pastry shell filled with feta cheese, fried until golden		
FATAYER SPINACH	13.25	15.00
filled with spinach, onion, pine nuts & sumac, fried		
ZAATAR	12.00	
open face pie with sesame, thyme, marjoram & onion		
FALAFEL with tahini	12.75	
vegetable patties, chick peas, fava beans & spices, fried		
CHERRY TOMATOES	18.00	
stuffed with tabouleh		

VEGETARIAN

	SMALL	LARGE
ZUCCHINI	38.00	66.00
vegetables & rice filling & tomato sauce		
EGGPLANT	44.00	71.00
stuffed with rice, tomato, parsley, spices & pine nuts		
TOMATO	38.00	66.00
stuffed with rice, tomato, parsley, pine nuts & tomato sauce		
GREEN PEPPER	38.00	66.00
stuffed with rice, tomato, parsley & tomato sauce		

DESSERTS

	SMALL	LARGE
BAKLAWA	35.00	50.00
ASSORTED PASTRIES	40.00	55.00
RICE PUDDING		25.00
HALWA JIBNE (25 pieces)		60.00
KNAFE (need 48 hr notice)		80.00
STUFFED DATES (per dozen)		18.00

SPECIALTY ITEMS

	COCKTAIL	LARGE
WHOLE LAMB	market price	
spiced, baked & served on a bed of brown rice & pine nuts		
WHOLE LEG OF LAMB	market price	
spiced, baked & served on a bed of brown rice & pine nuts		
SALMON MESHWI	market price	
broiled salmon filet with tomato, cilantro & pine nut sauce		
SAMAKE HARRA	market price	
broiled whole fish with tomato, cilantro & pine nut sauce		
WHOLE CHICKEN	11.00	
whole roasted chicken and garlic sauce		
STUFFED CABBAGE	66.00	
lamb and rice filling cooked in a mint, yogurt & lemon sauce		
KAFTA B'SANEYEH	79.00	
ground meat, onions & spices, baked with potato & tomato		
KIBBEH B'SANAYEH	79.00	
ground meat, crushed wheat, spices & pine nuts		
KIBBEH B'LABAN	91.00	
kibbeh balls cooked in yogurt & mint sauce with rice		
MANNEK	54.00	
mild homemade beef & lamb sausages, sauteed in lemon juice		
SUJOK	54.00	
spicy homemade beef & lamb sausage sauteed in tomato sauce		
OUZI	105.00	
chunks of lamb boiled in vegetables bouillon with rice		
RIZ BEL DJAJE	105.00	
chicken breast boiled in vegetable bouillon with rice		
CHICKEN CURRY	85.00	
chicken, onion, garlic, ginger, curry & coconut milk with rice		
LAMB CURRY	97.00	
lamb, onion, garlic, ginger, curry & coconut milk with rice		

KABOBS

	COCKTAIL	LARGE
LAMB with vegetables & tahini sauce	2.25	5.00
CHICKEN with vegetables & garlic sauce	2.00	4.50
KAFTA ground meat & tahini sauce	2.00	4.50
VEGETABLE		4.00
SHRIMP marinated jumbo shrimp		6.50
SALMON marinated salmon & harra sauce		6.50
BEEF TENDERLOIN marinated beef & vegetables		5.00