



Point of View Catering

~Hors d'oeuvres~

Vegetable Bouquet

cucumber cup, piped herb mousse, and a flowering bouquet of fresh vegetables

Pear & Bleu Cheese Cucumber Cup

Fig, Bacon & Chevre Bites

served on a flatbread

Chevre Stuffed Endive

topped with candied pecans and raspberry coulis

Prosciutto Wrapped Asparagus

accompanied with bleu cheese dipping sauce

Fried Mac & Cheese Balls

Assorted Crostini

crispy baguettes topped with your choice of the following:

Caprese~tomato, basil & mozzarella

Montrachet~pesto, tomato, prosciutto and chevre

Olive Tapenade~mixture of chopped olives and garlic

Stuffed Mushrooms

filled with choice of one of the following:

italian sausage stuffing

artichoke, spinach, and ricotta

crab and shrimp

Spinach and Artichoke Squares

baked mixture of artichokes, eggs, feta, mozzarella and cheddar

Prosciutto & Gruyere Pastry Pinwheels

Caribbean Chicken

grilled chicken skewer with pineapple salsa

Succulent Garlic Shrimp Satay

skewered jumbo prawns marinated in garlic infused oil

Hurricane Shrimp

grilled shrimp skewer with a pineapple salsa

Pine Nut or Coconut Encrusted Shrimp

with spicy raspberry dipping sauce

Louisiana Crawfish or Crab Cakes

served with white remoulade sauce

Prosciutto Wrapped Scallops or Shrimp

Teriyaki Chicken Satay

skewered chicken glazed with teriyaki sauce

Chicken Ballotine

chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

Chicken Wings

sweet chili, barbecue, buffalo, or teriyaki sauce

Rosemary, Asian or Barbecued Style Fried Chicken Drumettes

Fried or Pecan Encrusted Chicken Tenders

served with creole honey mustard

Chicken Quesadillas

rolled with roasted peppers and jack cheese

served with smoked paprika sour cream

Duck Nuggets

bite size bacon wrapped duck with pepper jelly sauce

Duck Empanadas

served with ginger soy glaze, sweet chili glaze

or chipotle sour cream

Beef & Caramelized Onion Canape

toasted baguette topped with roast beef, caramelized onions, and horseradish cream

Cajun Beef Rolls

mango pepper marinated beef, wrapped around green onions, carrots, and bell peppers

Roasted Lamb Lollipop

Beef Short Ribs

Mini Muffalettas

Shrimp Cocktail Martini

Barbecue Shrimp and Grit Shooters

Cognac Glazed Bacon Wrapped Shrimp

Shrimp Remoulade Shooters

Crawfish Pies or Meat Pies



~Hors d'oeuvres continue~

Oyster Portobello
in a puff pastry

Assorted Sushi Rolls

Oysters Rockefeller

Seared Ahi
with garlic ginger dipping sauce

Oyster Patties

Crawfish Pouches

~Dips & Spreads~

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue
with toasted croustades

Crabmeat or Crawfish Cheesecake
with assorted crackers

Mediterranean Cheesecake
accompanied with kalamata olives, sun-dried tomatoes, artichokes,
and feta cheese served with pita chips and assorted crackers

Pecan Praline Baked Brie en Croute
garnished with fresh seasonal fruit with assorted crackers

Crawfish or Shrimp Queso
served with homemade tortilla chips

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue
served with toasted croustades

**Smoked Salmon Torte layered with Fresh Dill,
Cream Cheese, Red Onion and Capers**
with toasted pumpernickel croustades

Creamy, Warm Spinach and Artichoke Dip
with homemade tortilla chips

Bleu Cheese & Pear Cheesecake
with assorted crackers

**Savory Roasted Eggplant Cheesecake topped with
Sun-Dried Tomato Pesto**
with assorted crackers

Roasted Garlic Hummus and Kalamata Olives
with toasted pita wedges

Seafood Salad Dip
with assorted crackers

Spicy Shrimp Dip
served with homemade tortilla chips

~Platters & Presentations~

Assorted Grilled Vegetables
portobello mushrooms, sweet bell peppers, zucchini,
squash, eggplant, asparagus and red onions served
with pesto aioli dipping sauce

Display of Assorted Imported and Domestic Cheeses
garnished with fresh seasonal fruit and edible flowers
Served with a honey yogurt dipping sauce

Charcuterie Board
includes imported meats, cheeses, olives and
Marinated vegetables

Fresh Crudit 
carrot, cauliflower, broccoli, tomato and cucumber in
an artful presentation served with ranch dressing

Sliced Fresh Seasonal Fruit garnished with Edible Flowers
served with honey yogurt dipping sauce

Mediterranean Platter
includes hummus, feta cheese, kalamata olives, stuffed
grapes, marinated vegetables, fresh vegetables, and tzatziki
sauce served with pita bread

Mixed Grill Presentation
choose your own irresistible meat selections:



beef filet, smoked beef brisket, chicken breast, duck breast, herb encrusted pork loin, smoked turkey, smoked salmon, blackened redfish, seared ahi tuna, grilled shrimp, blackened catfish, roasted lamb chops, andouille, smoked, or Italian sausage served with various sauces, rolls and butter

~Salads~

Summer Salad

array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans served with our homemade pepper jelly vinaigrette

Asian Salad

mixed greens, cashews, carrots, snow peas and crunchy noodles served with peanut ginger vinaigrette

Tossed Green Salad

chopped green leaf, tomato, cucumber and sweet bell pepper served with your choice of dressing

Mediterranean Salad

olives, feta cheese, artichokes and sun-dried tomatoes served with sun-dried tomato vinaigrette

Italian Salad

romaine leaves topped with tomatoes, cucumbers, asparagus, pepperoncini, served with olive salad

Arugula Salad

arugula, chevre, pears, and walnuts served with our homemade pepper jelly vinaigrette

Caesar Salad

with oversized croutons and grated cheese served with Caesar dressing

Fall Salad

topped with dried cranberries, candied pecans and crumbled bleu cheese served with our homemade pepper jelly vinaigrette

Cobb Salad

bed of lettuce topped with avocados, bacon, diced, egg, crumbled bleu cheese and tomato served with your choice of dressing

Coleslaw

traditional, Asian, or Caribbean

Fresh Seasonal Fruit Salad

~Sandwiches~

Assorted Gourmet Sandwiches or Wraps

to include grilled chicken with avocado and chipotle mayo, oven roasted turkey breast with provolone and chutney mayo, ham with Swiss and honey mustard, garlic studded roast beef with cheddar and horseradish mayo and grilled vegetables with pesto aioli

Assorted Mini Po-Boy Sandwiches

consisting of baked ham, garlic studded roast beef and oven roasted turkey

Assorted Finger Sandwiches

consisting of baked ham, garlic studded roast beef, oven roasted turkey and homemade almond chicken, egg and tuna salad

Homemade Almond Chicken Salad or Tuna Salad

on petite croissants

Barbecued Beef Brisket or Barbecued Pulled Pork

thinly sliced beef tenderloin on petite croissants with horseradish mayo with assorted pistolettes and mayo

~Flatbreads~

Caprese Flatbread

fresh mozzarella, roma tomatoes, basil, drizzled with balsamic pepper jelly

Buffalo Chicken Flatbread

grilled buffalo chicken breast, bleu cheese, red onions drizzled with ranch dressing

Mediterranean Flatbread

sun-dried tomatoes, kalamata olives, feta cheese, roasted pine nuts drizzled with tzatziki sauce

Prosciutto and Chevre Flatbread

fresh prosciutto, chevre cheese, candied dates topped with chives



~Soups~

Crawfish Boil Soup

Fresh Tomato Basil

Tortilla Soup

Seafood or Chicken and Andouille Gumbo

Sweet Potato Ginger

Butternut Squash

Corn and Crab Bisque

Broccoli & Cheese

Loaded Baked Potato

French Onion Bistro

Sweet Potato & Andouille Sausage

~Pastas~

Smoked Tasso and Chicken Pasta

tossed in a New Orleans cream sauce

Shrimp Pasta Primavera

blended with asparagus tips, artichoke hearts and sun-dried tomatoes in a light white wine sauce

Chicken, Sauteed Crawfish or Shrimp Pasta

tossed with penne pasta in a New Orleans cream sauce

Tuscan Chicken Pasta

artichoke hearts, sun-dried tomato, fresh spinach and portobello mushrooms tossed in a garlic basil wine sauce

Pasta Primavera

fresh seasonal vegetables blended with a light garlic pesto sauce or a New Orleans cream sauce

Penne Gamberi

shrimp and penne pasta served in a tomato basil cream sauce

Southwest Grilled Chicken Pasta

multicolored peppers, corn and spices tossed in a chipotle cream sauce

Chicken or Shrimp Fettuccine Alfredo

Double Smoked Shrimp Pasta

asiago cheese, smoked gouda and shrimp tossed in a smoked chipotle cream sauce

~Entrees~

Chicken Ballotine

chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

Chicken Cacciatore

slow-roasted chicken served with a hearty marinara sauce

Chicken, Veal or Eggplant Parmesan

served with pasta and topped with homemade marinara sauce

Boneless Chicken Breast

brushed with a garlic herb glazed, sweet chili glaze or teriyaki glaze

Caribbean Chicken

served with pineapple salsa

Chicken or Veal Medallions

in a mushroom marsala sauce

Yard Bird

fried, barbequed, or smoked

Chicken Piccata

lightly fried chicken breast served in a lemon butter caper sauce with your choice of pasta, creamy mashed potatoes or rice



Chicken Roulades

boneless chicken breast stuffed with goat cheese and spinach topped with a white wine, mushroom and shallot sauce served with your choice of pasta, creamy mashed potatoes or rice

Traditional Oven Roasted Turkey

Virginia Baked Ham

with a dijon & brown sugar glaze

Beef Bourguignon

with filet mignon tips served with parsleyed rice

Beef Tenderloin Tips & Wild Mushroom Pasta

tossed with a gorgonzola cream sauce

London Broil

topped with caramelized onions and roasted red peppers

Slider or Cheeseburger Bar

Crawfish or Shrimp Etouffee

Southern Fried Catfish

with hush puppies and corn fritters served with tartar sauce

Blackened Redfish or Catfish

Homemade Kettle Chips

Potatoes

served as your choice of mashed with or without roasted garlic, scalloped, au gratin or rosemary roasted

Smothered Corn

Grilled or Steamed Asparagus

Green Beans

served with your choice of ham and bacon, toasted almond silvers or garlic and butter

Smothered Greens

Sauteed or Grilled Zucchini and Squash

Wild Rice Pilaf or Coconut Macadamia Nut Rice

Chicken and Sausage Jambalaya

Roasted Pork Loin

with a tart cherry sauce

Garlic Studded Pork Loin

Pot Roast

topped with caramelized onions

Beef Brisket

served in a rich gravy of barbecue sauce

Prime Rib

slow roasted with an herb crust accompanied by a red wine rosemary au jus

Red Bean & Rice

served with smoked sausage

Fajita Bar

Shrimp & Grits

Grilled Mahi Mahi

topped with lump crabmeat and beurre blanc sauce

Parmesan Encrusted Tilapia or Chicken

~Sides~

Baked Macaroni and Cheese

Sweet Potato

roasted or souffle topped with brown sugar and pecan crumble

Creamy Corn Grits

Green Bean & Artichoke Casserole

Roasted Brussel Sprouts

with a balsamic glaze

Creamed or Sauteed Spinach

Steamed or Sauteed Cauliflower and Broccoli

Crawfish or Traditional Cornbread Dressing

Roasted Vegetable Medley

asparagus, summer squash, artichoke hearts and mushrooms



~Desserts~

Petite Fours

Pecan & Praline Bread Pudding

White Chocolate Bread Pudding

Chocolate Mousse Parfait

Assorted Creamy Whipped Cheesecake

Assorted Mini Cakes

Assorted Brownies

Oversized Assorted Cookies

Zesty Lemon Bars

dusted with confectioners sugar

Chocolate Dipped Strawberries

drizzled with white chocolate or dusted with nuts, upon request

Fruit Cobber

with your choice of apple, cherry, peach or blueberry

~Packages~

Magnolia Package

\$52.95 per person includes:

3 hors d'oeuvres to be passed

3 stations

Disposable flatware

~Hors d'oeuvres~

Crawfish Cheesecake Bites

Caribbean Chicken

grilled chicken skewer with pineapple salsa

Oysters Rockefeller

Cognac Glazed Bacon Wrapped Shrimp

Duck Nuggets

bite size bacon wrapped duck with pepper jelly sauce

Hurricane Shrimp

grilled shrimp skewer with a pineapple salsa

~Stations~

Sissy Strut

Summer Salad

Array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans served with our homemade pepper jelly vinaigrette

Chicken Roulades

Boneless chicken breast stuffed with chevre and spinach topped with a white wine, mushroom, and shallot sauce served with penne pasta

Iko Iko

Classic New Orleans Sandwiches

Mini po-boys consisting of ham, turkey, roast beef, shrimp remoulade, grilled vegetables with pesto aioli, mini chicken salad croissants, and mini muffalettas

When the Saints Go Marching In

Fresh fruit and Cheese Display

With a pecan baked brie, crawfish cheesecake, bread and crackers

Decatur Street Boogie

Mixed Grill and Carving Station

Choose up to 5 from the following: beef filet, smoked beef brisket, chicken breast, duck breast, herb encrusted pork loin, smoked turkey, smoked salmon,

Crescent City

Antipasto and Charcuterie

Cured meats, prosciutto wrapped asparagus with balsamic reduction, marinated vegetables

Fig and Chevre

served on flatbread

Assorted Crostini

Caprese-tomato, basil & mozzarella

Montrachet-pesto, tomato, prosciutto & chevre

Olive Tapenade-mixture of chopped olives and garlic

Fire on the Bayou

Mediterranean Display

Includes hummus, feta, kalamata olives, stuffed grape leaves, marinated vegetables, fresh vegetables and tzatziki sauce served with pita bread

Southern Nights

Southern Creole Grits

Creamy creole flavored grits served with barbecue Shrimp and grits

Fishwater

New Orleans Seafood

Boiled Shrimp, Crawfish Pies, and Crab Cakes served with



blackened redfish, seared ahi tuna, grilled shrimp, blackened catfish, grilled vegetables, andouille, smoked, or Italian sausage served with various sauces, rolls, and butter

white remoulade and cocktail sauce

Orchid Package

\$39.95 per person includes:

select 3 hors d'oeuvres
fresh fruit display
select 1 salad
select 1 dip or display
select 1 accompaniment
mixed grill
disposable flatware

~Hors d'oeuvres~

Vegetable Bouquet

cucumber cup, piped herb mousse, and a flowering bouquet of fresh vegetables

Pear & Blue Cheese Cucumber Cup

Assorted Crostini

crispy baguettes topped with your choice of the following:

~Caprese

tomato, basil & mozzarella

~Montrachet

pesto, tomato, prosciutto, and chevre

~Olive Tapenade

mixture of chopped olives, and garlic

Stuffed Mushrooms

filled with choice of one of the following

Italian Sausage Stuffing Artichoke, Spinach, and Ricotta

Crab and Shrimp

Spinach and Artichoke Squares

baked mixture of artichokes, eggs, feta, mozzarella, and cheddar

Caribbean Chicken

grilled chicken skewer with pineapple salsa

Chicken Ballotine

chicken breast stuffed with roasted peppers, pesto, artichokes, and mozzarella

Chicken Wings

sweet chili, barbecue, buffalo, or teriyaki sauce

Oyster Patties

Crawfish Pouches

Pecan Chicken Tenders

Spinach and Artichoke Dip

Crawfish or Shrimp Queso

Imported and Domestic Cheese Tray

Seafood Salad Dip

Duck Nuggets

bite size bacon wrapped duck with pepper jelly sauce

Beef & Caramelized Onion Canape

toasted baguette topped with roast beef, caramelized onions, and horseradish cream

Cajun Beef Rolls

mango pepper marinated beef, wrapped around green onions, carrots, and bell peppers

Beef Short Ribs

Mini Muffalettas

Pulled Pork Crusade

Succulent Garlic Shrimp Satay

Skewered jump prawns marinated in garlic infused oil then baked

Crawfish or Crab Cakes

Prosciutto Wrapped Scallops or Shrimp

Seared Ahi

with garlic ginger dipping sauce

Assorted Sushi Rolls

Barbecue Shrimp and Grits

Oysters Rockefeller

Shrimp Remoulade Shooters

Cognac Glazed Bacon Wrapped Shrimp

Hurricane Shrimp

Served with a pineapple salsa

Crawfish or Crab Cheesecake

Veggie Tray

Grilled Veggie Tray

Seafood Salad Dip

~Dips and Displays~



Pecan Praline Baked Brie

Crab Mushroom or Garlic Fondue

Summer Salad

array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans served with our homemade pepper jelly vinaigrette

Asian Salad

mixed greens, cashews, carrots, snow peas and crunchy noodles served with peanut ginger vinaigrette

Tossed Green Salad

chopped green leaf, tomato, cucumber and sweet bell pepper served with your choice of dressing

Mediterranean Salad

olives, feta cheese, artichokes and sun-dried tomatoes served with sun-dried tomato vinaigrette

Chicken Pasta Primavera

grilled chicken with seasonal vegetables in a garlic butter wine sauce over penne pasta

Smoked Sausage with Red Beans and Rice

Chicken and Sausage Gumbo

Shrimp Creole

Mashed Potato Bar

Roasted Red Potatoes

Chicken and Tasso Pasta

Barbecued Shrimp and Grits

Mediterranean Platter

~Salads~

Arugula Salad

arugula, chevre, pears, and walnuts served with our homemade pepper jelly vinaigrette

Caesar Salad

with oversized croutons and grated cheese served with Caesar dressing

Fall Salad

topped with dried cranberries, candied pecans and crumbled bleu cheese served with our homemade pepper jelly vinaigrette

Cobb Salad

bed of lettuce topped with avocado, bacon, diced egg, crumbled bleu cheese and tomato served with your choice of dressing

~Accompaniments~

Penne Gamberi

sauteed shrimp in a tomato basil sauce tossed with penne pasta

Chicken and Sausage Jambalaya

Seafood Gumbo

Crawfish Etouffee

Mac and Cheese Bar

Vegetables Medley

Shrimp and Chicken Alfredo

Crawfish or Shrimp in a Creole Cream Sauce

~Mixed Grill~

choose up to 5 from the following:

Beef Filet, Smoked Beef Brisket, Chicken Breast, Duck Breast, Herb Encrusted Pork Loin, Smoked Turkey, Smoked Salmon, Blackened Red Fish, Seared Ahi Tuna, Grilled Shrimp, Blackened Catfish, Grilled Vegetables, Andouille, or Smoke Sausage
served with various sauces, rolls, and butter



~A La Carte Breakfast~

Fresh Seasonal Fruit Display

Assorted Bagels, Muffins, Fruit and Cheese Danish, Croissants and Cinnamon Rolls
served with butter and preserves

Yogurt Parfait Bar

Oatmeal Bar
served with toppings

Smoked Salmon Display

smoked Alaskan salmon, lemon wedges, cream cheese, shaved onions, capers, assorted bagels

Croissant Sandwich Bar

Canadian bacon, apple wood bacon or sausage patties with Scrambled eggs and gruyere cheese on a flaky butter croissant

Scrambled Eggs

Country Sausage Patties or Links

Creamy Grits
plain or with choice of cheese or tasso

Grillades and Grits

baby veal smothered in a rich creole sauce served with southern grits

Traditional French Toast or Pancakes

served with strawberry, blueberry or maple syrup

Freshly Brewed Regular or Decaf Coffee

served with sweeteners & creamers

Fresh Seasonal Fruit Salad

Cereal Station

with homemade granola, Kashi-Go-Lean, and Special K dried fruits, berries, nuts, and seeds

Hard Boiled Organic Eggs

Bagel Sandwich Bar

assorted bagels, egg whites, low fat mozzarella, turkey sausage, organic tomatoes

Southwest Burrito Bar

served with scrambled egg, onions, pepper jack cheese, flour tortilla, pico de gallo, and sour cream

Torta Rustica

layers of scrambled eggs, sauteed spinach, mushroom, roasted pepper & assorted cheeses surrounded by a puffy pastry

Apple Smoked Bacon

Country Potatoes

tossed with peppers and onions

Shrimp & Grits

Louisiana gulf shrimp slow cooked in a New Orleans barbeque butter sauce served on a bed of homestyle grits+

Homemade Biscuits or Croissants

served with butter & preserves

~Beverages~

Orange Juice

Grapefruit Juice

~Aircraft/Corporate/Events Catering~

We pride ourselves on providing our clients with a wide array of exquisite food presentations with the finest ingredients led by Le Cordon Bleu Chef, Jason Rizzuto. Our ability to customize menus and provide requested store items as well as specific dietary needs surpass your expectations. Below please find our most popular items and EMAIL US to confirm all orders:

~Display Trays~

(plated individually or for multiple passengers)

Crudite Tray (Assorted fresh vegetables presented on a tray with hummus and ranch dipping sauce)

Fruit Tray (5 types of assorted sliced fresh fruits presented on a tray with yogurt based dipping sauce)

Cheese Tray (A mix of domestic and imported cheese presented with crackers and fresh grapes)

Fruit and Cheese Tray (Assorted fresh fruit, domestic and imported cheese presented on a tray)

Antipasto Tray (Prosciutto, Soppressata, salami, fresh mozzarella, grilled and marinated veggies, balsamic reduction, olives and caprese skewer)

Lox and Bagel Tray (Smoked salmon served with cream cheese, capers, chopped eggs, onions, cucumbers and sliced tomato)

Sandwich Tray (Assorted gourmet sandwiches with lettuce, tomato, mustard and mayonnaise on the side)

Finger Sandwiches (Platter of assorted meat and salad spread sandwiches)

Cold Seafood Tray, choice of 4, (Lobster, sea scallops, boiled shrimp, seared ahi tuna, smoked salmon, crab cocktail or blackened red fish Presented on a tray with cocktail sauce, sliced lemons and crackers)

Shrimp Cocktail (Boiled jumbo shrimp presented with lemons, cocktail sauce and crackers)

Breakfast Tray or Box (bagel, danish, muffin, fresh fruit, yogurt and individual fresh juice)



~Boxed Lunches~

Boxed lunches are accompanied with your choice of the following two options: pasta, fresh green salad, potato salad, fruit salad or bag of chips. Condiments are on the side with cutlery and napkins.

Sandwich Box: (roast beef, ham, turkey, grilled chicken, chicken or tuna salad sandwich on your choice of wheat or white baguette, rye, 12 grain, sourdough, po-boy, pumpnickel, gluten free options are available)

Salad Box: (All salads are topped with your choice of chicken, steak, shrimp or grilled veggies)

Garden Salad (organic greens topped with fresh garden vegetables)

Caesar Salad

Cobb Salad (organic greens topped with grape tomatoes, bacon, hard boiled eggs, cucumbers, and bleu cheese crumbles)

Chef Salad (organic spring mix topped with julienned ham, turkey swiss and cheddar cheese, cucumbers, boiled eggs and tomato wedges)

Black and Bleu Salad (organic spring mix topped with grilled filet, bleu cheese crumbles, grape tomatoes, cucumbers and roasted sweet bell peppers)

Fall Spinach Salad (organic spinach topped with feta, candied pecans, dried cranberries)

*Available dressings: (ranch, balsamic vinaigrette, Italian, bleu cheese, pepper jelly vinaigrette, creole honey mustard, Greek feta, 1000 island, white remoulade, and Caesar)

~Breakfast~

Breakfast Tray or Box (Bagel, Danish muffin, and individual fresh juice)

Hot Breakfast Boxes:

1. Breakfast sandwich or scrambled egg, and cheese with choice of meat on fresh croissant, biscuit or bagel
2. Scrambled eggs with breakfast potatoes, bacon or sausage, & biscuit
3. Choice of Omelet
4. Breakfast Burrito

*All Breakfast Boxes come with fresh fruit and yogurt Beverages (Bottled water, soda, fresh squeezed orange, apple juice, grapefruit juice, 2%, skim, whole, and half & half available in 8, 16, and 32 oz. containers)

~Mediterranean~

Small Tray- Choose One \$45.00

Hummus | Baba Ganuj | Labna | Muhamara | Beetroot Tahini | Sweet Pea Tahini

Large Tray- Choose One \$55.00

Hummus | Baba Ganuj | Labna | Muhamara | Beetroot Tahini | Sweet Pea Tahini

Meat by the Pound

Gyro \$18

Chicken shawarma \$16

PARTY SIZE

Stuffed Whole Lamb

\$650.00

Rice Tray

\$45.00/Sm \$55.00/Lg

Mediterranean Salad

\$45.00/Sm \$65.00/Lg

Dozen of Falafel

\$18.00

50 Grape Leaves Tray

\$65.00

Cooked in homemade tomato sauce

Saj Bread (6 pcs)

\$13.00

Grilled Vegetables Tray

\$65.00

Chef selection of freshly cut and grilled veggies such as eggplant, zucchini, squash, bell peppers, carrots, etc. Enough for 8-12 people.