



28 FREMONT STREET  
SAN FRANCISCO, CA 94105

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## CATERING MENU

*\*\*All menu items and accompaniments are subject to change*

### Mezze

Served with housemade grilled turkish flatbread

	<u>Small (serves 8 -10)</u>	<u>Large (serves 15 -18)</u>
<b>HUMMUS</b> cumin, olive oil	\$48	\$90
<b>WARM RATATOUILLE</b> olive oil	\$56	\$100
<b>CRUSHED CALIFORNIA AVOCADO</b> salsa verde, crispy chicken skin, piment d'espelette	\$70	\$120
<b>FETA-ALEPPO SPREAD</b> piquillo, almonds	\$48	\$90

### Entrée Salads

Small Bowl (serves 4-5)      **\$60**  
Large Bowl (serves 8-10)      **\$110**

Add: grilled free-range chicken thigh **\$7/person**  
grilled marinated wild gulf shrimp **\$8/person**  
grilled local lamb leg **\$12 / person**  
english pea falafel **\$2.50 / piece**  
grilled duck meatballs **\$11 / person**

**CHOPPED** gem lettuce, grapefruit, avocado, moroccan black olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

**ARUGULA AND ENDIVE** bing cherries, garroxta, candied pistachios, balsamic vinaigrette

**ORZO** toasted orzo pasta, dried cranberries, cucumber, goat cheese, pine nuts, pesto vinaigrette

**KALE CAESAR** curly kale, roasted beets, chopped egg, garlic-anchovy dressing, parmesan, croutons

**VEGAN QUINOA** grilled spiced tofu, asparagus, roasted butternut squash, shaved mushrooms, ginger vinaigrette

## Sandwich Platters

Served in housemade turkish flatbread with lettuce, tomato, onions, garlic yogurt and cilantro salsa verde.

	<u>Small</u>	<u>Large</u>
<b>SHAWARMA</b>	<i>(12 half sandwiches)</i>	<i>(24 half sandwiches)</i>
Grass fed beef	\$72	\$140
Slow roasted spicy chicken	\$72	\$140
	<u>Small</u>	<u>Large</u>
<b>SKEWER SANDWICH</b>	<i>(12 half sandwiches)</i>	<i>(24 half sandwiches)</i>
Grilled duck meatball	\$72	\$140
Grilled local lamb leg	\$78	\$150
Grilled marinated free-range chicken thigh	\$66	\$130
Grilled wild gulf shrimp	\$72	\$140
Grilled seasonal vegetables with chemoula	\$56	\$110
Falafel Sandwich with roasted vegetables, hummus, garlic yogurt	\$62	\$120

## Shawarma Bowl and Skewer Platters

Served with garlic yogurt and spicy harissa

<b>SHAWARMA</b>	<u>Bowl (serves -16ppl)</u>	
Grass fed beef	\$128	
Slow roasted spicy chicken	\$128	
<b>SKEWERS</b>	<u>Small (6 skewers)</u>	<u>Large (12 skewers)</u>
Grilled local lamb leg	\$72	\$140
Grilled marinated free-range chicken thigh	\$48	\$92
Grilled wild gulf shrimp	\$54	\$104
Grilled seasonal vegetables with chemoula	\$36	\$70

## Sides

Small Bowl (serves 8 – 10) **\$40**                      Large Bowl (serves 15 – 18) **\$55**

**CRISPY NEW POTATOES**    paprika, garlic  
**SAFFRON BASMATI RICE**    sweet herbs  
**MIXED BABY GREENS**    red wine vinaigrette  
**BAZLAMA**    grilled turkish flatbread    **3**

## Artisan & Farmstead Cheese Platter

Small Tray (serves 25) **\$150**                      Large Tray (serves 40) **\$250**

## Seasonal Vegetable Platter

Small Tray (serves 25) **\$100**                      Large Tray (serves 40) **\$200**

## Desserts

**MINI PECAN BAKLAVA**    **\$24/dozen**

## Beverages

Badoit Sparkling Water 330mL    **4**                      Evian Still Water 330mL    **3**                      La Croix Grapefruit    **3.5**  
Boylan Bottled Soda    **5**

\*If requested - Plate and Silverware settings    **\$0.50/person**