

# Catering Menu

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## Soups:

(All Served In Bowls - Six Servings)

Lentil Soup: **\$36**

Chicken and Vegetable Soup: **\$36**

## Salads:

(All Served In Trays - Six Servings)

**Tabouleh:** Parsley, Burghul, Onions, Tomatoes **\$48**

**Fattoush:** Mixed Green, Cucumber, Tomatoes, Onions, Sumac, Green Pepper, Toasted Pita **\$48**

**Spinash Salad:** Combination of Spinash, Cucumbers, Mushroom, Scallions, Tomatoes and Feta Cheese **\$54**

**Chicken Meshwe Salad:** Mixed Green, Black Olives, Cucumbers, Tomatoes, Feta Cheese

Served with House Dressing **\$78**

**Tuna Salad:** Mixture of Green, Marinated Tuna, Black Olives, Onions Served with Our House Dressing **\$84**

## Mezza:

(All Served In Trays - Six Servings)

**Hummus:** Chick Peas Puree, Tahini, Lemon and Olive Oil: **\$39**

**Baba Ghanouj:** Egg Plant Puree, Tahini, Lemon and Olive Oil **\$39**

**Labneh:** Balade's Heavenly Yogurt Cheese, infused with Wild Thyme and Garlic **\$39**

**Warak Einab:** Grape Leaves Stuffed with Chickpeas, Onions, Tomatoes and Rice **\$17 Per Dozen**

**Mouhamara:** Dip of sun dried Fresh Red Peppers spicy, Walnut and Pomegranate Molasses **\$42**

**Hebbeh Kras:** Lean Beef and Cracked Wheat, Filled with Ground Beef, Diced Onions and Pine Nuts **\$27 Per Dozen**

**Makaneh:** Flambéed in Spiced Beef Sausages with Hint of Lemon **\$54**

**Soujouk:** Mildly Hot Smoking Beef Sausages Mixed with Diced Tomatoes **\$48**

**Falafel:** Made with Chickpeas, Fava Beans and Parsley **\$21 Per Dozen**

**Fatgyir with Spinash and Feta:** Spinach Pies in Triangular Shape **\$24 Per Dozen**

**Sfiha:** Squares of Pastry Filled with our Combination of Meat **\$24 Per Dozen**

**Jwaneh:** Chargrilled Chicken Wings Marinated Our Way **\$18 Per Dozen**

**Rkakat:** Cheese Rolls with Fresh Mints **\$21 Per Dozen**

## Sandwiches:

(All Served In Trays - Six Servings)

**Shish Tawook:** Pieces of Marinated Grilled Chicken Served with Garlic Aioli **\$54**

**Chicken Shawarma:** Marinated Chicken Served with Garlic Aioli and Topped with Vegetables **\$54**

**Meat Shawarma:** Juicy Slices of Marinated Beef Topped with Tomatoes Parsley and Sumac **\$60**

**Makaneh:** Grilled Beef Sausages with Letuce, Tomatoes and Pickles **\$54**

**Shish kebab:** Marinated Lean Tenderloin Lamb Served with Hummus and Pickles **\$60**

**Hafta:** Chargrilled Ground Beef Mixed with Diced Onions, Parsley Served with Hummus **\$60**

**Tuna Filet:** Marinated Tuna, Topped with Tomatoes, Onions, Pickles then Drizzled with Tahini Sauce **\$60**

**Falafel:** Falafel Patties in a Pita Topped with Tomatoes, Onions, Green, Pickles, Turnips and Tahini **\$45**

## Manakeesh:

(All Served in Pizza Boxes - Six Servings)

Lebanese Pizza - Fresh Balade Dough

**Zaatar:** Mixture of Wild Dried thyme, Sesame Seeds Sumac and Olive Oil **\$42**

**Lahme Baajin:** Seasoned Ground Lean Beef, Mixed with Diced Onions and Tomatoes **\$72**

**Cheese:** White Cheese, Served with Sliced Tomatoes **\$60**

**Cheese: With Soujuk:** Mix of White Cheese with Sautéed Beef Sausages **\$75**

**Hafta:** Ground lean beef with Chopped Onions, Parsley and Lebanese spices **\$72**

## Platters:

( All Served In Trays - Six Servings - Includes One Tray Of Rice )

- Mixed Grill:** Beef kafta, Lamb kabab and Chicken Tawook Served with Chargrilled Vegetables and Garlic Aioli Sauce **\$144**
- Sheikh El Shawarma:** Marinated Chicken Served with Pickles and Garlic Aioli **\$108**
- Shish Tawook:** Chicken Breast Marinated with Garlic, Lemon and Spices Served with Garlic Aioli **\$114**
- Meat Shawarma:** Marinated Beef Served with Pickles and Tahini Sauce **\$114**
- Beef Kafta:** Chargrilled Lean Beef Mixed with Chopped Onions, Parsley and spices **\$114**
- Lamb Chops:** New Zealand Lamb Chops Grilled, Seasoned our Way Served with Potatoes **\$168**
- Mujaddara Crush:** Lentils and Rice Topped with Caramelized Onions Served with Lebanese Salad **\$90**
- Samke Harra:** Sea Bass Marinated then Topped with our Balade Sauce and Grilled to Perfection **\$150**

## Sides:

( All Served In Trays - Six Servings )

- Lebanese Salata:** Chopped (Cucumbers, Tomatoes, Green Pepper) Salad **\$27**
- Balade Rice:** Lebanese Rice with Vermicelli **\$27**
- Pickled Vegetables:** Fresh From The Market **\$24**
- Batata Mekleyee:** (French Fries) **\$24**
- Batata Harra:** Sautéed Potatoes Cube with Coriander, Garlic and Spicy Pepper **\$33**

## Dessert:

( All Served In Trays - Six Servings )

- Baklawa:** Baked Cheese Topped with Bread Crumbs and Crushed Pistachios **\$30**
- Kenafa:** Baked Cheese Topped with Bread Crumbs and Crushed Pistachios **\$33**
- Mouhallabie:** Type of Milk Pudding Topped with Ground Pistachios and Orange Blossom **\$33**
- Ashta:** Homemade White Pudding with Honey and Fresh Fruits **\$42**
- Fruit Salad:** Refreshing Fruits Mixed with Fresh Orange Juice **\$36**

**Chocolate Cake: \$45**