

Catering Menu

Soups:

(All served in bowls - up to 10)

- Lentil soup:** swiss chard, lentils with essential lebanese spices and fresh lemon juice **\$39**
Chicken and vegetable soup: homemade vegetable soup with tender pieces of chicken in an aromatic broth **\$39**

Salads:

(All served in trays - up to 10)

- Taboule:** parsley, burghul, onions, tomatoes **\$60**
Fattoush: mixed green, cucumber, tomatoes, onions, sumac, green pepper, toasted pita **\$60**
Spinash: combination of spinash, cucumbers, mushroom, scallions, tomatoes and feta cheese **\$60**
Chicken meshwe: chargrilled chicken over a mixture of greens, black olives, cucumbers, tomatoes and feta cheese **\$90**
Mediterranean tuna: chargrilled tuna over a mixture of greens, black olives, onions, tomatoes and cucumbers. **\$96**

Mezza:

(All served in trays - up to 10)

- Hummus:** chick peas puree, tahini, lemon and olive oil: **\$42**
Baba ghanouj: egg plant puree, tahini, lemon and olive oil **\$54**
Labneh: balade's heavenly yogurt cheese, infused with wild thyme and garlic **\$51**
Warak einab: grape leaves stuffed with chickpeas, onions, tomatoes and rice **\$18 per dozen**
Batata harra: sautéed potatoes cube with coriander, garlic and spicy pepper **\$42**
Mouhamara: dip of sun dried fresh red peppers spicy, walnut and pomegranate molasses **\$60**
Kebbeh kras: lean beef and cracked wheat, filled with ground beef, diced onions and pine nuts **\$30 per dozen**
Makanek: flambéed in spiced beef sausages with hint of lemon **\$60**
Soujouk: mildly hot smoking beef sausages mixed with diced tomatoes **\$60**
Falafel: made with chickpeas, fava beans and parsley **\$24 per dozen**
Fatayir with spinash and feta: spinach pies in triangular shape with cheese **\$27 per dozen**
Sfiha: squares of pastry filled with our combination of meat **\$30 per dozen**
Jwaneh: chargrilled chicken wings marinated our way **\$22 per dozen**
Rkakat: cheese rolls with fresh mints **\$27 per dozen**

Sandwiches:

(All served in trays - up to 10)

- Shish tawook:** pieces of marinated grilled chicken served with garlic aioli **\$60**
Chicken shawarma: marinated chicken served with garlic aioli and topped with vegetables **\$60**
Meat shawarma: juicy slices of marinated beef topped with tomatoes parsley and sumac **\$66**
Makanek: grilled beef sausages with letuce, tomatoes and pickles **\$66**
Shish kebab: marinated lean tenderloin lamb served with hummus and pickles **\$72**
Hafta: chargrilled ground beef mixed with diced onions, parsley served with hummus **\$63**
Tuna filet: marinated tuna, topped with tomatoes, onions, pickles then drizzled with tahini sauce **\$69**
Falafel: falafel patties in a pita topped with tomatoes, onions, green, pickles, turnips and tahini **\$51**

Manakeesh:

(All served in trays - up to 10)

Lebanese pizza – fresh balade dough

- Zaatar:** mixture of wild dried thyme, sesame seeds sumac and olive oil **\$45**
Lahme baajin: seasoned ground lean beef, mixed with diced onions and tomatoes **\$78**
Cheese: white cheese, served with sliced tomatoes **\$69**
Cheese: with soujuk: mix of white cheese with sautéed beef sausages **\$78**
Kafta: ground lean beef with chopped onions, parsley and lebanese spices **\$75**

Platters:

(All served in trays - up to 10- includes rice)

- Mixed grill:** beef kafta, lamb kabab and chicken tawook served with chargrilled vegetables and garlic aioli sauce **\$162**
Sheikh el shawarma: marinated chicken served with pickles and garlic aioli **\$114**
Shish tawook: chicken breast marinated with garlic, lemon and spices served with garlic aioli **\$120**
Megt shawarma: marinated beef served with pickles and tahini sauce **\$120**
Beef kafta: chargrilled lean beef mixed with chopped onions, parsley and spices **\$120**
Lamb chops: new zealand lamb chops grilled, seasoned our way served with potatoes **\$180**
Mujaddara crush: lentils and rice topped with caramelized onions served with lebanese salad **\$108**
Samke harra: sea bass marinated then topped with our balade sauce and grilled to perfection **\$156**

Sides:

(All served in trays - up to 10)

- 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**

Dessert:

(All served in trays - up to 10)

- Baklawa:** baked cheese topped with bread crumbs and crushed pistachios **\$36**
Kenafa: baked cheese topped with bread crumbs and crushed pistachios **\$42**
Mouhallabie: type of milk pudding topped with ground pistachios and orange blossom **\$42**
Ashta: homemade white pudding with honey and fresh fruits **\$48**

Chocolate cake: \$45