NOOR AL SHAM
Shawarma & Syrian cuisine
CATERING MENU
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COMBINATION MEALS
*There is a minimum of 50 meals ordered for our catering events

Buffet style dinner (includes 7-8 different options) $10-$20/person
Boxed lunch (includes 4-5 different options) $10-$13/person

- 100-299 people, 10% discount
- 300+ 20% discount

With our combination meals, you can choose from any of our item categories. Regular specials available. Please call Noor to specify which items you would like to include and receive a final price quote.

Thank you for choosing Noor Al Sham for your event! We provide various combination meal options to fit the needs of any customer.

For catering inquiries, visit spicekitchenincubator.org/catering-services or contact Noor at 801.231.4100
**ENTREES**

All chicken/vegetable $4, beef $5, lamb $5

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**Shawarma**
Spit roasted and thinly sliced beef or chicken in a flatbread wrap

**Roasted Chicken Legs**
Tender chicken roasted with tomato sauce and Syrian spices, served with saffron rice or Arabic bread (little juice)

**Roasted Cauliflower (v, gf)**
Cauliflower cooked with onion, tomatoes, and Syrian spices served with Saffron rice or Arabic bread. (little juice)

**Syrian-style Beef Kebab**
Cooked in oven with tomato, onion, and green peppers served with saffron rice or Arabic bread

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**Moussaka with saffron, white rice (v, gf) or bread**
Roasted eggplant, tomato, peppers, onion simmered in a homemade tomato sauce

**Koftah**
Onion, tomato, parsley with beef, lamb, chicken, can be served with rice or as a sandwich, pairs well with baba ghanoush

**Crispy Chicken/Turkey**
Fried chicken tenders breaded with syrian breading, served with a special Syrian sauce and French fries or Arabic bread
ENTREES

All chicken/vegetable $4, beef $5, lamb $5

Ginger Fried Chicken
Same as crispy but with ginger seasoning, served with bread or rice, special mayo sauce

Beef or Chicken Fajita
Small strips of beef or chicken cooked with onion, carrot, special spice blend served in a sandwich with melted cheese on top and rice

Syrian Chicken Wings (fried, baked, or cooked with vegetables)
Served with a unique Syrian spice blend served with Arabic bread or rice, and spicy mayo dipping sauce $5

Veggies with Beef
Mixed vegetables and tender beef pieces baked with tomato sauce

Makluba
Layers of white rice, beef/chicken/lamb, eggplant, potatoes, baked in the oven

Kebsa Rice with Chicken, Beef, or Lamb
Rice with vegetables (onion, tom, carrot, tom, mushroom) and topped with a protein (chicken, beef, lamb on bone) with special kebsa spice mix

Biryani with Chicken, Beef, or Lamb
Rice & small pasta noodles with mixed vegetables and slices of meat (chicken, beef, lamb) all tossed in a special Syrian spice mix
Kidney Beans Stew (veg)
Simmered stovetop with tomato sauce and Syrian spice blend for a hearty Syrian-style "chili", can add meat, served with yellow or white rice

Green Beans (v)
Same as kidney beans, can add meat

Shakrea
Yogurt soup with chicken/beef/lamb (a little sour), served well over white rice or noodles (angel hair) $4

Chicken or Beef Stew with Vegetables
Mixed Syrian spices with mixed vegetables and chicken/beef/lamb simmered stovetop

Lentil
Red or orange – can be made vegetarian or with beef/lamb/chicken with blended lentils

Noodle Soup
Noodles, carrots, green beans, can be made with chicken

Tomato Soup
Tomato, onion, some spices with butter for a creamy tomato soup

Bean Stew
Syrian-style chili with beans and can have chicken/beef/lamb

Spinach and Chicken or Beef Soup
Pureed spinach with Syrian spices and chicken/beef/lamb
SALADS

Baba, Hummus, Mutable, Hamara, Tabbouleh, etc. $2, Greens Salads/Fruit/Pickle $1

Fattoush Salad $1.00
Green salad with fresh tomato, cucumbers, carrots, and black olives with freshly fried Arabic bread chips with olive oil and lemon-pomegranate dressing

Cabbage Salad (v, gf) $1.00
Tomato, cucumber, radish, all freshly sliced and served with the pomegranate vinegarette

Tabbouleh (veg, v) $2.00
Cold bulgar wheat with tomato, parsley, cucumber tossed in lemon-olive oil dressing

Green and White Salad $1.00
Cucumber and dry mint with plain yogurt, good eaten by itself or with any of our entrees

Coleslaw Salad with Cabbage and Carrot $1.00
Green cabbage with carrots, corn, and sweet mayo, served cold and enjoyed with chicken entrees

Hummus $2.00
Freshly made hummus made with garbonzo beans, lemon, and tahini, perfect for dipping almost anything!

Mahammara $2.00
Walnuts, flour, oil; jalapeno, walnuts, and oil dipping condiment served with toasted bread or atop toasted bread

Bean Salad (kidney beans, lemon, oil) $2.00
Cold salad made that goes as a great side with beef dishes

Fresh Fruit Platter $1.00
Seasonal fruits

Baba Ghanoush $2.00
Eggplant roasted with tomatoes, onions, peppers, and parsley with pomegranate seeds and sauce with olive oil, lemon juice, and spices- goes well with Arabic bread, fatayer, bbq, almost anything!

Pickled Vegetables $2.00
Freshly pickled cauliflower, beets, turnips, green peppers, carrots, cucumber, and other seasonal mixed vegetables that can be enjoyed as a side with any dish
**French Fries with Spices**
Fries tossed in a special Syrian spice blend, fried and served with a mayo sauce

**Mutabal**
Traditional eggplant spread with yogurt and tahini

**Kibbeh (fried)**
Football-shaped finger food, bulgur stuffed with ground chicken, beef, or cheese, simmered with onion and walnuts, and fried until lightly crispy, served with yogurt salad, hummus, mutable, or pickled vegetables

**Rice and Vermicelli Noodles**
White rice, yellow rice, brown rice, or rice with noodles

**Manakeesh with beef, veggies, pine nuts**

**Manakish**
Fresh bread with spicy, zaatar, cheese, meat, mozzarella, vegetables, or pine nuts (mahammara, spinach, cheese, lamb, beef, chicken, or zaater, with olive oil) $3

**Fatayer**
Same fillings as manakish $3

**Sambusa**
Same as fatayer but fried to crispy, vegetable, chicken, or spinach for $2, beef or lamb for $3

**Falafel**
Chickpeas blended with parsley, onion, garlic, and Syrian spices, fried to crispy and enjoyed with hummus, yogurt salad, pickles, and/or Arabic bread $4 just falafel, as wrap $6 with salad, yogurt, tahini

**Yalangi (veg)**
Rice, tomato, onion, pomegranate (Syrian dolmas) $1.00

**Yabrak (meat)**
Rice, tomato, onion, pomegranate (Syrians dolmas) $2.00

**Arabic Bread**
Arabic-style flat bread perfect for dipping or wrapping meat and vegetables $1.00/piece
DESSERTS
Walnuts $2, pistachio $3

**Baklava**
Flaky pastry of phyllo dough layers with pistachio, cashew, or walnuts and baked with sugar syrup and butter

**Besbusa**
Semolina cake can be served with walnuts, dried fruit, pistachio, etc.

**Barasik**
Cookies with sesame seeds $1 for 1

**Mamoul**
Beautiful Syrian-style cookie with dates, pistachio, or walnuts inside

**Shabiat**
Fluffy pastry with pistachio/walnuts/cream cheese with sugar syrup

**“Bread for a King”**
Toast, sugar, cream, pistachio, rose water; layers of soft bread, cream, and pistachio/walnuts

**Harissa**
Semolina, yogurt, butter with nuts on top (similar to basbousa but with more nuts on top)

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**SAUCES & CONDIMENTS: $1**

**Garlic mango Dip**
Fresh mango with garlic and lemon juice, served as a great sauce with chicken dishes

**Syrian Fry Sauce**
Spicy Mayo