



CATERING MENU 2018

LET TANOREEN BRING ITS INNOVATIVE CUISINE TO YOUR MOST INTIMATE DINNER FOR TWO, OR CORPORATE EVENT OF TWO HUNDRED. OUR FAMILY STYLE (BUFFET) CATERING APPROACH MAKES SURE YOU ENJOY YOUR EVENT WITH AS LITTLE EFFORT AS POSSIBLE. FROM APPETIZERS AND FINGER FOODS TO ENTREES AND DESSERTS, WE DO THE COOKING SO YOU CAN ENJOY YOUR TIME WITH FRIENDS, FAMILY OR BUSINESS ASSOCIATES.

TANOREEN HAS THRIVED CATERING EVENTS FOR, AMONGST OTHERS, UNITED NATIONS MISSIONS, WEDDINGS, UNIVERSITY EVENTS, HOSPITALS, CORPORATE EVENTS AND HOLIDAY PARTIES.

TO START THE PROCESS FOR A CATERING INQUIRY PLEASE ***CHOOSE YOUR ITEMS*** BASED ON YOUR CHOICES, WE WILL SUGGEST QUANTITIES, GIVE YOU PRICES AND WORK TO FURTHER CUSTOMIZE THE MENU FROM THERE. TANOREEN CANNOT SUGGEST MENUS WITHOUT SOME DIRECTION OF YOUR FOOD PREFERENCES FIRST.

*****ALL FOOD IS SERVED BUFFET STYLE. WE SENDS ONLY FOOD AND PLASTIC SERVING UTENSILS, IF REQUESTED. WE DO NOT SEND FLATWARE ETC.*****

FINGER FOODS

LAMB KIBBIE: LAMB, BULGUR WHEAT & TANOREEN SPICED SHELL, STUFFED WITH GROUND LAMB, TOASTED PINE NUTS, ALMONDS, & CARAMELIZED ONIONS.

FISH KIBBIE: FINELY GROUND FISH, BULGUR WHEAT & TANOREEN SPICED SHELL, STUFFED WITH FISH, CARAMELIZED ONIONS & ROASTED ALMONDS.

VEGETARIAN KIBBIE: PUMPKIN, BULGUR WHEAT & TANOREEN SPICED SHELL, STUFFED WITH FRESH SPINACH, POMEGRANATE MOLASSES, CHICKPEAS & ROASTED WALNUTS.

SCHWARMA SLIDERS: MINI PITA STUFFED WITH MARINATED FILLET MIGNON SCHWARMA, PARSLEY & TAHINI.

SAMBOSEK: TURNOVERS STUFFED WITH YOUR CHOICE OF DELICATELY SEASONED LAMB OR SAFFRON-TAMARIND SCENTED VEGETABLES, WITH TANOREEN SIGNATURE BASIL DIP.

CHOOSE LAMB OR VEG.

FALAFEL: SERVED WITH THE TRADITIONAL HARISA CHILI & TAHINI SAUCE, SLICED VEGETABLES & PICKLES.

CIGARS: THIN CIGARS STUFFED WITH HOME-MADE CHEESE (PARSLEY-TURMERIC-MASTIC) OR MUSAKHAN (ROAST CHICKEN, CARAMELIZED ONION & SUMAC).

CHOOSE CHICKEN OR CHEESE

CRISPY HALLOUMI: FRIED HALLOUMI CHEESE, KALAMATA OLIVES, & MINT.

MINI PIES:

SPINACH

TOMATO & FETA CHEESE

RED PEPPER & ONION

MEAT & PINE NUTS

CHICKEN & CARAMELIZED ONIONS

CHICKEN FINGERS: MARINATED, BREADED & FRIED CHICKEN TENDERS.

STUFFED MUSHROOMS: WHOLE BUTTON MUSHROOMS STUFFED WITH ASSORTED CHEESES, GARLIC, OLIVE OIL & HERBS.

VEGETARIAN GRAPE LEAVES: GRAPE LEAVES ROLLED WITH RICE, TOMATO, & PARSLEY, SIMMERED IN LEMON SAUCE.

MEAT GRAPE LEAVES: GRAPE LEAVES ROLLED WITH RICE & SPICED LAMB.

ZAATAR ROLL: HOMEMADE DOUGH WRAPPED AROUND FRESH GREEN ZAATAR (THYME), HALLOUMI CHEESE & SUMAC.

SPREADS

HUMMUS: PURÉED CHICKPEAS - LEMON - GARLIC - OLIVE OIL - TAHINI.

TAHINI-FREE HUMMUS: PURÉED CHICKPEAS - GARLIC - LEMON - OLIVE OIL.

BABA GHANOUGE: PURÉED ROASTED EGGPLANT - GARLIC - LEMON - OLIVE OIL - TAHINI.

MHAMMARA: (CHUNKY) RED BELL PEPPER- WALNUTS - POMEGRANATE MOLASSES - TANOREEN SPICES.

MTABAL: GRILLED EGGPLANT - RED & GREEN BELL PEPPERS - ONION - GARLIC - OLIVE OIL - LEMON.

TURKISH SALAD: SPICY TOMATO, RED PEPPER SPREAD - CUCUMBER - RED ONION (DELICIOUS WITH GRILLED ENTREES).

OLIVE SPREAD: BLACK OLIVES - OLIVE OIL - THYME - LEMON.

LABANEH: LEMONY YOGURT SPREAD - MINT.

BEEF HUMMUS: OVEN ROASTED FRESH BEETS - TAHINI - OLIVE OIL.

SALADS & OTHER APPS

FATTOUSH: LETTUCE - TOMATO - CUCUMBER - TOASTED PITA CHIPS - MINT & SUMAC, LEMON DRESSING. (CAN BE TOPPED WITH FETA CHEESE &/OR GRILLED CHICKEN)

TABOULEH: FRESH CHOPPED PARSLEY - BULGUR WHEAT - TOMATO - MINT - LEMON DRESSING.

MIXED GREEN SALAD: BABY ARUGULA - KALE - SPINACH - TOMATO - WALNUTS - OLIVES - SESAME VINAIGRETTE. **CHOOSE WITH OR WITHOUT FRIED HALLOUMI CHEESE.**

CAULIFLOWER SALAD: FRIED CAULIFLOWER DRIZZLED WITH TAHINI & POMEGRANATE MOLASSES - FRESH PARSLEY.

BEEF SALAD: BEETS - MINT - WALNUTS - ALMONDS - BASIL DRESSING.

LENTIL SALAD: LENTILS - FRESH FENNEL, CILANTRO, SHALLOTS, CARROTS, PARSLEY, TOMATO, OLIVE OIL & LEMON JUICE.

EGGPLANT SALAD: FRIED EGGPLANT - FRESH TOMATO - GARLIC - LEMON DRESSING.

TOMATO SALAD: THE TRADITIONAL TOMATO - CUCUMBER - MINT - ONION

BRUSSELS SPROUTS: CRISPY BRUSSELS SPROUTS - TAHINI-POMEGRANATE SAUCE - PANKO BREADCRUMB CRUNCH.

EGGPLANT PATE: SLICES OF EGGPLANT TOPPED WITH SPICY TOMATO-JALAPEÑO SALAD.

MAKDOUS: BABY EGGPLANT STUFFED WITH WALNUTS & RED PEPPER & PRESERVED IN EXTRA VIRGIN OLIVE OIL.

MUSAKA: VEGETARIAN STEW OF EGGPLANT - CARAMELIZED ONIONS - TOMATOES - TANOREEN SPICES.

FREKEH PILAF: SMOKED WHEAT BERRIES - SLOW COOKED - ROASTED ALMONDS - TANOREEN SPICES. CHOOSE CHICKEN, LAMB OR VEGETARIAN.

ENTREES

MAKLOBEH: A VERY TRADITIONAL DISH! RICE, MEAT & CAULIFLOWER COOKED WITH ONIONS & GARLIC, OR VEGETARIAN (CARROTS, EGGPLANT, FAVA BEANS, PEAS ETC.) COOKED - PRESSED - FLIPPED “UPSIDE DOWN.” *(15 PERSON MINIMUM. 16” PLATTER IS SMALLEST SIZE.)*

HASHWI: A TRADITIONAL MIDDLE EASTERN DISH OF RICE COOKED WITH LAMB & AROMATIC MIDDLE EASTERN SPICES. SERVED AS A SIDE DISH OR AS AN ENTREE TOPPED WITH SHREDDED ROASTED CHICKEN.

KAFTA FINGERS: FINELY GROUND LAMB, ONIONS & TOMATOES COMBINED WITH TANOREEN SPICES, STEWED WITH POTATOES. (CHOOSE FRESH TOMATO OR TAHINI SAUCE.)

BAKED KIBBIE: FINELY GROUND LAMB & BULGUR WHEAT LAYERED WITH CHOPPED LAMB, PINE NUTS, & TANOREEN SPICES, BAKED IN A TRAY.

SQUASH YOGURT: BABY SQUASH STUFFED WITH GROUND LAMB, NUTS, & TANOREEN SPICES, STEWED IN HOMEMADE YOGURT-MINT SAUCE.

SQUASH TOMATO: BABY SQUASH STUFFED WITH GROUND LAMB & RICE & THEN STEWED IN FRESH TOMATO SAUCE.

STUFFED CABBAGE: CABBAGE LEAVES WRAPPED AROUND RICE & CHOPPED LAMB & STEWED IN LEMON-GARLIC BROTH.

VEGETARIAN STUFFED CABBAGE: CABBAGE LEAVES ROLLED WITH BULGUR WHEAT & PARSLEY, SIMMERED IN SPICY GARLIC - HARISA SAUCE.

SQUASH & GRAPE LEAVES COMBO: A COMBINATION OF STUFFED GRAPE LEAVES & BABY SQUASH, BOTH STUFFED WITH RICE & LAMB, SIMMERED IN LEMON-GARLIC SAUCE.

MANSAF: TOASTED PITA, RICE PILAF, CHUNKS OF LAMB, A HOMEMADE GOAT MILK YOGURT & TOASTED ALMONDS.

CHICKEN OR LAMB FETTI: TOASTED PITA CHIPS TOPPED WITH EGYPTIAN SPICED RICE, SHREDDED CHICKEN OR LAMB & YOGURT-TAHINI SAUCE. FRESH PARSLEY & ROASTED ALMONDS GARNISH. CHOOSE CHICKEN OR LAMB.

BEEF STEW: A CHOICE OF - STRING BEANS - SWEET PEAS - WHITE BEANS OR OKRA - STEWED WITH FRESH TOMATOES, GARLIC & BEEF. WITH VERMICELLI RICE PILAF.

SAYADIYYA: “THE FISHERMAN’S MEAL.” RICE SAUTÉED WITH SHREDDED GROUPER, CARAMELIZED ONION & TANOREEN SPICES, TOPPED WITH FRESH FISH FRIED FILLET.

SAMAKE HARRA: FRESH WHOLE FISH STUFFED OR FILET BAKED WITH WALNUTS, CILANTRO, PEPPERS, GARLIC & LEMON. (VARIETY DEPENDS ON MARKET AVAILABILITY)

SPICY GROUPER: GROUPER FILLET BAKED ON A BED OF SLICED POTATOES & TOPPED WITH A FIERY HARISSA & GARLIC SAUCE.

BAKED MEDITERRANEAN EGGPLANT: THINLY SLICED EGGPLANT LAYERED WITH GROUND LAMB, TOMATOES, POTATOES & TANOREEN SPICES, TOPPED WITH TOASTED PINE NUTS. ONE OF OUR MOST POPULAR ENTREES AT THE RESTAURANT!

VEGETARIAN BAKED MEDITERRANEAN EGGPLANT: LAYERS OF EGGPLANT, SQUASH, POTATO, TOMATO, CARAMELIZED ONION & TOASTED NUTS.

MEDITERRANEAN GRILLED CHICKEN: BONELESS CHICKEN BREAST, BASIL PESTO, SUN-DRIED TOMATOES & MUSHROOMS.

CHICKEN ROLLATINI: MARINATED & BREADED CHICKEN CUTLET ROLLED WITH A MIXTURE OF CHEESES, BASIL, GARLIC, & HERBS, THEN BAKED IN FRESH TOMATO SAUCE.

SAUTÉED SHRIMP: SHRIMP SAUTÉED IN GARLIC SAUCE.

BAKED SALMON: PESTO-MARINATED SALMON BAKED WITH FRESH ARTICHOKE HEARTS, GARLIC & TOMATO.

GRILLED ENTREES

KAFTA KABOB: GROUND LAMB MEAT - ONIONS - PARSLEY - TANOREEN SPICES

CHICKEN KABOB: CUBED CHICKEN BREAST - LEMON - OLIVE OIL - TANOREEN SPICES

SHISH KABOB: CUBED LEG OF LAMB - OLIVE OIL

GRILLED LAMB CHOPS: HOUSE MARINATED LAMB CHOPS

GRILLED COMBO: A GRILLED COMBINATION PLATTER THAT INCLUDES KAFTA KABOB, CHICKEN KABOB & SHISH KABOB

SIDE DISHES

GREEN BEANS: FRESH GREEN BEANS SAUTÉED WITH CORIANDER, GARLIC & TOASTED SLIVERED ALMONDS.

SPINACH: FRESH SPINACH, SAUTÉED WITH FRESH GARLIC & OLIVE OIL.

DANDELION: FRESH DANDELION SAUTÉED IN OLIVE OIL WITH CARAMELIZED ONION.

OKRA: BABY OKRA SAUTÉED WITH GARLIC & FRESH TOMATO.

LENTIL PILAF: WHOLE LENTILS, EGYPTIAN RICE, CARAMELIZED ONIONS.

SHULBATO: BULGUR WHEAT, FRESH TOMATO, CHICKPEAS & ROASTED VEGETABLES.

RICE PILAF: EGYPTIAN RICE SIMMERED WITH VERMICELLI NOODLES.

YOGURT SAUCE: HOUSE-MADE YOGURT WITH DICED CUCUMBERS, GARLIC & MINT.

ORZO: ORZO, ARTICHOKE HEARTS, SUNDRIED TOMATO, FRESH BASIL.

VEGETABLES ACCORDING TO MARKET & SEASONAL AVAILABILITY

DESSERTS

KNAFEH: SHREDDED FILLO DOUGH STUFFED WITH TWO KINDS OF CHEESE & BAKED IN THE OVEN UNTIL GOLDEN BROWN & SOAKED IN A SPICE INFUSED, ORANGE BLOSSOM SIMPLE SYRUP. (Make sure you have a knife & spatula on hand.)

WALNUT KNAFEH: A TWIST ON THE CLASSIC. SHREDDED DOUGH STUFFED WITH WALNUTS, RAISINS, & SWEET SPICES. (Make sure you have a knife & spatula on hand.)

BAKLAVA: LAYERS OF FILLO DOUGH, STUFFED WITH GROUND NUTS & SWEET SPICES, DRIZZLED WITH SYRUP.

HARISSA: FRESH BAKED SEMOLINA COCONUT CAKE SOAKED IN SYRUP & TOPPED WITH TOASTED ALMONDS.

MACARONI COOKIE: DAIRY-FREE COOKIE MADE OF FLOUR, OLIVE OIL & ANISE SEEDS. (CAN BE DIPPED IN CHOCOLATE).

DATE ROLL: HOMEMADE FARINA DOUGH ROLLED AROUND FRESH DATES COMBINES WITH SWEET SPICES.

STUFFED DATES: FRESH DATES STUFFED WITH WALNUTS & COOKED IN CINNAMON-CLOVE SIMPLE SYRUP.