

Catering Menu

This menu presents a sampling of the dishes available for catered events. Once you have an idea of what you might like, you can submit a catering request using our [online form](#). You are also welcome to come for a complimentary food tasting to tailor a custom menu for your event.

PDF VERSIONS:



WINE LIST:

[CLICK HERE](#)

Need a pic? Just click! Click the underlined name of the item for a picture of that dish.

FULL CATERING MENU

FRESH BAKED PITA BREAD: Made using certified organic, local and Kosher flour. It is a fully Kosher pita. (Nut free, and **vegan**) [Nutritional Facts \(Wheat\)](#)[Nutritional Facts \(White\)](#)

New! **GLUTEN FREE PITA BREAD:** Made using a gluten free, mixed, certified organic flour of fava beans, tapioca and a secret gluten free flour. [Nutrition Facts](#)

TRADITIONAL HUMMUS: A blend of chickpeas, tahini, lemon juice, and garlic. **Gluten free**, nut free, and **vegan**. [Nutrition Facts](#)

HARISSA HUMMUS: Our traditional hummus blended with our own home made spicy sauce, made from ripe tomatoes, cilantro, onions and garlic. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

KALAMATA HUMMUS: Our traditional hummous blended with calamata olives. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

SCALLION HUMMOUS: Our traditional hummus blended with scallions. Gluten free, nut free, and **vegan**. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

ROASTED RED PEPPER HUMMOUS: Our traditional hummus blended with roasted red pepper. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

SUNDRIED TOMATO HUMMUS: Our traditional hummus blended with sun-dried tomatoes. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

BABA GHANOUGH. Lightly Smoked: A blend of grilled eggplant, tahini, lemon juice, and garlic. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

POMEGRANATE MUHAMMARA: Roasted red peppers, walnuts, and bread crumbs with a mix of garlic, spices, and pomegranate. (**Vegan**) [Nutrition Facts](#)

New! ARMENIAN WILD RICE-CRANBERRY SALAD: With roasted pecans, green onions, olive oil and lemon juice vinaigrette. (**Vegan**) [Nutrition Facts](#)

New! ISRAELI RED CABBAGE SALAD: With red onions, fresh basil, cilantro, honey-lime vinaigrette and zest of an orange. [Recipe](#). (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

GLUTEN FREE LASAGNE: Layers of zucchini, eggplant, squash, onions, and mushrooms with tomato sauce, baked in mozzarella and ricotta cheeses with **FRESH** basil. (**Gluten free**, nut free)

ORGANIC PEACH SALAD: With fresh mozzarella, red wine dressing including rosewater, salt, sugar, extra virgin, organic olive oil and mint. (**Gluten free** and nut free) (*Seasonal*)

ISRAELI COUSCOUS: Thick couscous wheat, fresh spinach, feta, and shallots. (Nut free) [Nutrition Facts](#)

New! STUFFED CUCUMBERS: With hummus, horseradish, and paprika. (**Gluten free**, nut free, and **vegan**)

New! ROASTED ORGANIC PEARS WITH FRESH ROSEMARY AND HONEY (**Gluten free** and nut free).

MEDITERRANEAN QUINOA SALAD: With sun-dried tomatoes, onions, garlic, spinach, lemon juice, salt and pepper, and olive oil. (**Gluten free**, nut free, and **vegan**)

MOROCCAN COUSCOUS SALAD: Moroccan couscous, red pepper, golden and black raisins, green onions, chickpeas, and curry spices. (Nut free, and **vegan**) [Nutrition Facts](#)

STUFFED GRAPE LEAVES (GREEK STYLE): Stuffed with rice, green onions, fresh mint and parsley (**Gluten free**, nut free, and **vegan**)

CHICKPEAS SALAD: Chickpeas, parsley, lemon juice, olive oil, green onion, and cumin. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

SPINACH AND CHICKPEA SALAD (Mediterranean Style): With onions, cumin, olive oil and garlic. (**Gluten free**, nut free, and **vegan**) [Nutrition Facts](#)

New! QUINOA TABOULI SALAD (**GLUTEN FREE**): Chopped parsley, green onions, tomato, fresh mint, quinoa, olive oil, lemon juice, and spices. (**Gluten free**, nut free, and **vegan**)

TABOULI SALAD: Chopped parsley, green onions, tomato, fresh mint, bulgur, olive oil, lemon juice, and spices. (Nut free, and **vegan**)

GREEK SALAD: Crisp romaine lettuce, cucumbers, tomatoes, green peppers, onion, calamata olives, feta cheese, pepperoncini, and olive oil dressing. (**Gluten free**, **nut free**, and **vegan** (with feta on the side))

FATTOUSH SALAD: Chopped fresh tomato, cucumber, green, red & yellow pepper, green & red onions, parsley, olive oil, lemon juice served with garlic pita croutons. (**Gluten free** (with croutons on the side), **nut free**, and **vegan**)

JERUSALEM SALAD: Tomato, cucumber, green pepper, fresh mint, parsley, olive oil, and lemon tahini dressing. (**Gluten free**, **nut free**, and **vegan**)

CURRY CABBAGE: Sautéed fresh cabbage with onions, white vinegar and curry powder. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

CABBAGE & SPINACH SALAD: Fresh spinach, cabbage, tomatoes, red onions, yellow & red peppers, mint, olive oil and lemon juice. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

SPANAKOPITA: Fresh spinach, feta cheese, and olive oil wrapped in filo dough. (**Nut free**) (served **warm**)

TYROPITA (cheese puffs): Filo dough stuffed with herbed feta and Ricotta cheese. (**Nut Free**) (served **warm**)

New! TURKISH ROASTED BEETS: A mixture of candy beets and red beets with extra virgin olive oil, red wine vinaigre, and parsley. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

LENTIL KOFTAS: with lentils, scallions, parsley, tomato paste, onions and olive oil. (**Gluten free**, **Nut free**, and **vegan**)

New! FRESH AVOCADO FETA CHEESE SALAD: With sliced red onions, tomatoes, olive oil dressing, and fresh thyme. (**Gluten free** and **nut free**) [Nutrition Facts](#)

FRESH PINEAPPLE SALAD: With grilled red, yellow, and green peppers, honey, and jerk spices. (**Gluten free**, **dairy free** and **nut free**)

New! ROASTED POTATOES: Cooked with fresh spinach, roasted bell peppers, Kalamata olives and our chef's authentically crafted spices. (**Gluten free**, **nut free**, and **vegan**)

TURKISH KISIR: sauteed brown bulgur in tomato paste and lemon juice. Mixed with chopped ripe tomatoes, cucumbers and scallions. (**Nut free**, and **vegan**) [Nutrition Facts](#)

New! MEDITERRANEAN STYLE RED CABBAGE SALAD: Roasted, red cabbage, roasted, red onions, dried cranberries, roasted artichokes, roasted pecans and the chef's authentically crafted spices. (**Gluten free**, and **vegan**)

CARROT & WALNUT SALAD: Carrots, **olive oil mayo**, garlic, walnuts and olive oil. (**Dairy free**, **Gluten free**) [Nutrition Facts](#)

TURKISH POTATO SALAD: boiled potato, scallions, green/yellow/red peppers, olive oil and lemon juice. (**Gluten free**, **nut free**, and **vegan**)

THREE BEAN SALAD: Sweet corn, feta cheese, red & yellow peppers, red onions and Mediterranean dressing. (**Gluten free**, and **nut free**) [Nutrition Facts](#)

TUNISIAN RICE & SPINACH SALAD: with ripened tomatoes, fresh spinach, garlic and white balsamic vinaigrette. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

TUNISIAN CUCUMBER SALAD: with sliced red onions, roasted red peppers, green peppers, scallions and balsamic vinaigrette. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

New! HEIRLOOM TOMATO SALAD: Heirloom tomatoes with goat cheese, fresh basil and olive oil. (**Gluten free**, **nut free**)(**ORGANIC**)

New!FENNEL SALAD: Fennel, Orange, Cilantro, Green Onions, Red Onions, Raspberry, Salt, Pepper, and Extra Virgin Olive Oil.(**Gluten Free**,**Nut Free** and **Vegan**)

EGGPLANT SQUASH STEW: With tomato sauce, onions, green peppers, garlic and cilantro. (**Gluten free**, **nut free**, and **vegan**) (served **hot**) [Nutrition Facts](#)

MEDITERRANEAN STYLE LENTIL SALAD: Lentils cooked in water, tomato, paste, and a few ounces of olive oil, spiced with paprika and rosemary and let to cool. Mixed with cucumbers, carrots, red, yellow and green bell peppers, radishes, parsley, green onions, salt and pepper to taste. (**Gluten free**, **nut free**, and **vegan**)

CHEESE TORTELLINI: With grape tomato, fresh basil and olive oil. (**Nut Free**) [Nutrition Facts](#)

FALAFEL: Chick peas combined with green onions, parsley, cilantro, deep-fried and served with tahini dressing. (**Gluten free**, **nut free**, and **vegan**) (served **hot**) [Nutrition Facts](#)

SAUTEED EGGPLANT: Sautéed eggplant with summac, lemon juice, salt and pepper. (**Gluten free**, **nut free**, and **vegan**) (served **warm**)

VEGGIE SPREAD: Roasted red peppers with carrots, eggplant, garlic and olive oil. (**Gluten free**, **nut free**, and **vegan**)

MEDITERRANEAN ARTICHOKE HEARTS: Artichoke hearts with feta cheese, fresh basil, lemon juice and olive oil. (**Gluten free**, **nut free**, and **vegan**)

SPINACH ARTICHOKE HEARTS DIP: A blend of artichoke hearts w/ parmesan cheese, garlic, oregano, mayonnaise & olive oil. (**Nut free**, and **gluten free**) (served **hot**) [Nutrition Facts](#)

ASSORTED SEASONAL FRUIT DISPLAY (**Gluten free**, **nut free**, and **vegan**)

VEGETABLE CROUDETE: Seasonal vegetable display served with tzatziki sauce (cucumber and yogurt sauce). (**Gluten free**, **nut free**, and **vegan** with sauce on the side)

TZATZIKI or CUCUMBER YOGURT SAUCE: Cucumber, yogurt, fresh mint, and garlic.(**Gluten free** and **nut free**)

FUL MEDAMMAS: Fava beans, chopped tomato, parsley, olive oil, lemon juice, garlic, salt and pepper. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

MOSSABBAHA: Foul medammas over a bed of hummus served with pita bread. (**Nut free**, and **vegan**)

GRILLED MEDITERRANEAN VEGETABLES: Grilled red, yellow, and green peppers, red onions, squash and zucchini in a garlic olive oil dressing. (**Gluten free**, **nut free**, and **vegan**) (served **warm**) [Nutrition Facts](#)

BANDORA: Sautéed fresh tomato, fresh jalapeno, garlic and olive oil. (**Gluten free**, **nut free**, and **vegan**) [Nutrition Facts](#)

LABNEH: Homemade yogurt cheese (low fat). (**Gluten free** and **Nut free**)

LENTIL RICE (MUJADDARAH): Simmered rice and lentil cooked together with spices and sauteed onions. (Gluten free, nut free, and vegan) (served hot) [Nutrition Facts](#)

TURMERIC BASMATI RICE: Aromatic basmati rice in turmeric spice. (Gluten free, nut free, and vegan) (served hot) [Nutrition Facts](#)

BARDI: Eggplant, green beans and chickpeas cooked in tomato sauce with garlic and onions. (served cold) (Gluten free, nut free, and vegan) [Nutrition Facts](#)

LEEK STEW: Carrots, leeks, white onions, tomatoe sauce, basmati rice, and vegetables with spices. (Gluten free, nut free, and vegan) [Nutrition Facts](#)

INTERNATIONAL CHEESE DISPLAY: Authentic aged Italian and German cheeses, Greek feta and domestic goat cheese with home-made herbed pita crackers. (Gluten free (without crackers), and nut free).

APPLE ORZO SALAD: Served with assorted black and golden raisins, granny smith apples and roasted almonds. (vegan) [Nutrition Facts](#)

New! GLUTEN FREE ZITI PASTA: Fresh spinach, roasted red peppers, calamata olives and fresh feta cheese. (Gluten free, and nut free) [Nutrition Facts](#)

SUNDRIED TOMATO PENNE PASTA: Served with sundried tomatoes, ground walnuts balsamic vinaigrette. (Vegan) [Nutrition Facts](#)

GLUTEN-FREE SUN-DRIED TOMATO PENNE PASTA: Served with sundried tomatoes, ground walnuts balsamic vinaigrette. (Gluten free, Vegan)

ARTICHOKE HEARTS PASTA SALAD W/ FETA CHEESE: Fresh artichoke hearts and pasta served with feta cheese. (Nut Free) [Nutrition Facts](#)

GOAT CHEESE BRUSCHETTA: Served with tomatoes, wild thyme, olive oil and a touch of garlic. (Nut free) (served warm)

New! RASPBERRY STUFFED BRIE: stuffed brie wrapped in phyllo dough with crackers. (Nut free)

HEARTS OF PALMS SALAD: Served with roasted pepper, feta cheese, scallions and tomatoes. (Gluten free and nut free) [Nutrition Facts](#)

FRESH TOMATO & MOZZARELLA SALAD: with grape tomatoes, fresh basil, mozzarella cheese and olive oil. (Gluten free and nut free)

TZATZIKI or CUCUMBER YOGURT SAUCE: Cucumber, yogurt, and garlic. (Gluten free and nut free) [Nutrition Facts](#)

LEBANESE POTATO SALAD: Boiled potatoes, scallions, red, yellow peppers, celery, boiled eggs, olive oil mayo and salt. (Gluten free, dairy free and nut free)

SAUTEED CAULIFLOWER: Sautéed cauliflower with lemon juice, sumac and black pepper. (Gluten free, Nut free and vegan) (served warm)

MEAT, SEAFOOD & POULTRY

MEAT:

BEEF TENDERLOIN KEBOB: Marinated in juice of onions, olive oil, lemon juice and garlic. (Gluten free, dairy free and Nut free) (served hot)

LAMB KEBOB: Marinated in juice of onions, olive oil, lemon juice and garlic. (Gluten free, dairy free and Nut free) (served hot)

TRADITIONAL GREEK MOUSSAKA: Layers of potatoes, eggplant, ground flank steak and bechamel sauce. Nut Free (served hot)

LAMB SHANK: Baked in red wine with fresh vegetables, garlic, oregano and rosemary. (Gluten free, dairy free and Nut free) (served hot)

WHOLE LAMB: Rotisserie style (the Greek way) or stuffed with rice, pinenuts and middle eastern spices. (Gluten free, dairy free) (served hot)

GYROS MEAT: choice of Lamb and beef, or Chicken with tzaziki sauce. (Nut free, dairy free (exclude tzatziki)) (served hot) [Nutrition Facts](#)

GRILLED LAMB SLIDERS: Our freshly-baked, organic pita pocket bread stuffed with Gyros meat (lamb and beef), served as a wedge-shaped finger food with tzatziki sauce. Nut free

TOMATO MAHSHI: Stuffed tomato with ground sirloin, sauteed onions and tomato sauce. (Gluten free, dairy free and Nut free)

TURKISH DONER WRAPS: Grilled, ground lamb wrapped in soft tortilla with chopped parsley, onions and tahini sauce. (Nut free. dairy free) (served hot)

GRILLED KOFTA KEBOB: Fresh ground beef minced with onions and parsley topped with sliced tomatoes baked in a tomato sauce and middle eastern spices. (Nut free, dairy free) (served hot)

KIBBI: (Lebanese national dish) Cracked wheat mix with ground chuck stuffed with sauteed ground beef, onions and pine nuts with spices. Dairy free (served hot)

SHAWERMA (Chicken or Beef): Marinated in red wine vinegar, greek spices and cardemon spices served over a bed chopped parsley and onions with summac spices. (Gluten free and Nut free) (served hot)

SAUSAGE PLATE: A wonderful addition to the international cheese display – this soujouk sausage is a halaal beef sausage that is moderately spicy like a Mediterranean Summer sausage. (Gluten free, dairy free and Nut free)

POULTRY:

SOUVLAKI (GREEK STYLE): Chicken marinated in white wine, lemon juice, olive oil, garlic and other spices. (**Gluten free**, **dairy free** and **Nut free**) (served **hot**) [Nutrition Facts](#)

MIDDLE EASTERN STYLE CHICKEN KEBOB: Marinated in plain yogurt, saffron, juice of onions and spices. (**Gluten free** and **Nut free**) (served **hot**)

MOROCCAN STYLE CHICKEN: Chicken breast, green, yellow and red peppers, tomatoes, squash, zucchini, carrots, celery, garlic, and spices. (**Gluten free**, **dairy free** and **Nut free**) [Nutrition Facts](#)

SHAWERMA (Chicken or Beef): Marinated in red wine vinegar, greek spices and cardemon spices served over a bed chopped parsely and onions with summac spices. (**Gluten free** and **Nut free**) (served **hot**)

GRILLED CHICKEN BREAST: Grilled with green peppers, onions, and cucumber sauce. (**Gluten free**, **dairy free** (exclude tzatziki) and **Nut free**) (served **hot**)

ATHENS STYLE CHICKEN: Chicken breast cooked in cream sauce w/ carrots, celery, red and yellow peppers. (**Gluten free** and **Nut free**) (served **hot**) [Nutrition Facts](#)

CHICKEN SALAD: Chicken breast, celery, golden raisins, walnuts, a mixture of **olive oil mayonnaise** and light mayonnaise and cinnamon. **We use olive oil mayonnaise.** (**Gluten free**, **dairy free**)

CHICKEN MEDITERRANEAN: Chicken breast baked in tomato sauce, fresh basil, garlic, calamato olives, feta cheese and olive oil. (**Gluten free**, **dairy free** (exclude feta) and **Nut free**) (served **hot**) [Nutrition Facts](#)

YASMEEN CHICKEN SALAD: Chicken breast, celery, roasted pecans, poppy seeds, seedless grapes, light **olive oil mayo** and honey. **We only use olive oil mayonnaise.** (**Gluten free**, **dairy free**) [Nutrition Facts](#)

STUFFED CHICKEN BREAST: Stuffed with fresh spinach and feta cheese (Greek style). (**Gluten free**, **dairy free** and **Nut free**) (served **hot**)

JERK CHICKEN (spicy): Sliced, marinated chicken in jerk spices with red onions. (**Gluten free**, **dairy free** and **Nut free**)

DUCK CONFIT (ENTREE): Leg of duck, roasted in thyme with juniper berries, garlic, black pepper and appropriate salt. (**Gluten free**, **dairy free** and **Nut free**)

DUCK CONFIT (APPETIZER) SERVED ON CROSTINI WITH GOAT CHEESE AND ROASTED HONEY, ROSEMARY PEAR (**Dairy**)

free and Nut free)

SEAFOOD:

POACHED FRESH SALMON: Poached in white wine, fresh dill and citric juices (market price). (**Gluten free, dairy free** and Nut free)

SMOKED SALMON (LOX WITH BAGELS AND CREAM CHEESE) (**Gluten free** and Nut free) [Nutrition Facts](#)

THE MEDITERRANEAN STYLE STUFFED FLOUNDER: Stuffed with tomatoes, onions, garlic, cilantro, parsley, and baked with a dash of curry. Garnished with pickled turnips and lemon slices. Baked to perfection with a crispy skin. (**Gluten free** and Nut free) [Nutrition Facts](#)

GRILLED, FRESH SALMON (Mediterranean Style): With our chef's authentically crafted Mediterranean Spices with extra virgin olive oil and lemon juice. (**Gluten free, dairy free** and Nut free)

SHRIMP COCKTAIL: Jumbo shrimp served on ice with homemade shrimp cocktail sauce and lemon wedges. (**Gluten free, dairy free** and Nut free)

SCALLOPS WRAPPED IN BACON with cajun spices. (**Gluten free, dairy free** and Nut free) (served **hot**)

GRILLED MAHI MAHI: Mediterranean Style (**Gluten free, dairy free** and Nut free)

SHRIMP SCAMPI: Sautéed jumbo shrimp with lemon juice, garlic and olive oil. (**Gluten free** and Nut free) (served **hot**)

ATLANTIC SMOKED FISH PLATTER: Wild caught, Atlantic, smoked fishes including Swordfish, Escolar (white Tuna), and Yellowfin Tuna with capers and tzatziki (**Gluten free, dairy free** and Nut free) (*Three weeks notice*)

SPICY MOROCCAN SARDINES: with a touch of lemon and hot sauce, garnished with Moroccan cured black olives. (**Gluten free, dairy free** and Nut free)

SEAFOOD QUICHE: Baked with Italian, Swiss cheese and fresh Spinach. (Nut free, **dairy free**) [Nutrition Facts](#)

MEDITERRANEAN STYLE TUNA SALAD: With roasted peppers, capers, calamata olives, olive oil mayonaise and artichoke hearts. **We only use olive oil mayonaise.** (**Gluten free, dairy free** and Nut free) [Nutrition Facts](#)

MINIATURE CRAB CAKES: Mini crab cakes topped with an orange-marmalade glaze.

STUFFED CUCUMBERS WITH SALMON LOX: Stuffed with dill cream sauce and salmon.

NOW FROM OUR NEW BAKERY

FRESH BAKED PITA BREAD: made with certified organic and local kosher flour from Lindley Mills (Graham, NC)

FATAYERS ARE NOW AVAILABLE ON A GLUTEN FREE BREAD

MIDDLE EASTERN FATAYERS- Now available for Caterings!

LAHM-BI-AJEEN: A mixture of ground sirloin with onions, tomatoes, parsley and garlic. Served on fresh organic dough. (Nut Free)

LAMB FATAYER: Freshly ground lamb mixed with onions, parsley and Middle-Eastern spices. Topped with roasted tomatoes. (*Nut Free*)(Available on *Gluten Free* dough)

SPINACH FATAYER: Fresh spinach, scallions and nutmeg spices with feta and mozzarella cheeses. Served on a boat shaped organic dough. (*Nut Free*)(Available on *Gluten Free* dough)

CHICKEN FATAYER: Fresh, chopped chicken breast with Middle Eastern spices, spinach, grilled veggies, feta & mozzarella cheeses. Served in our boat shaped organic dough. (*Nut Free*)

REUBEN FATAYER: FRESHLY SLICED CORNED BEEF WITH SWISS CHEESE, SAURKRAUT AND HOMEMADE THOUSAND ISLAND DRESSING. BAKED ON RYE BREAD.

SOUJOUK FATAYER: Aged spicy Turkish sausage with fresh eggs, feta & mozzarella cheese. Served on a boat shaped organic dough.(*Nut Free*)(Available on *Gluten Free* dough)

VEGGIE FATAYER: Fresh spinach, grilled veggies (zucchini, squash, red peppers and onions) with feta & mozzarella cheese. Served on a boat shaped organic dough. (*Nut Free*)(Available on *Gluten Free* dough)

GREEK FATAYER: FRESH SPINACH, CHOPPED ROMA TOMATOES, RED ONIONS, CALAMATA OLIVES, GREEK FETA CHEESE AND FRESH GARLIC BAKED ON OUR LOCAL ORGANIC DOUGH. BRUSHED WITH OLIVE OIL AND SERVED WITH TZAZIKI SAUCE. (VEGETARIAN)

MANA-EESH: LONG pita dough brushed with extra virgin olive oil, topped with zaatar (wild thyme), sumac, and sesame seed.

All served in a **chafing** dish

BOX LUNCHESES

Boxed lunch include sandwich and a side of pasta salad, Moroccan couscous, Apple Orzo, Fresh Seasonal Fruit Display, or potato chips and a choice of baklava.

Any box lunch that contains pita bread can have our **certified gluten-free pita** bread substituted at no additional charge to make a **gluten free box lunch option**.

Chicken kebob (middle-eastern style)

Chicken Souvlaki (Greek style)

Jerk Chicken Wrap

Beef Kebob

Kofta Kebob (ground sirloin with parsley & onions)

Turkey Swiss on Pita

Spicy Chicken Pesto Wrap

Gr. Chicken Panini Wrap

Grilled Veggie Panini Wrap

Yasmeen Chicken Salad Pita

Mediterranean Tuna Salad Pita

Falafel

Hummus Pita

Greek Salad

Baba Ghanough

Chicken Salad on Pita

Veggie Gyro (for gluten-free, substitute Quinoa Tabouli)

Spinach Pie

Veggie Vegan Burger

Sweet Endings

We carry a large selection of Middle Eastern and Greek sweets. All Homemade!

Walnut Baklava [Nutritional Facts](#)

Date Baklava (Nut Free)

Pistachio Baklava [Nutrition Facts](#)

Three Cheese Baklava (Nut Free)

Lemon Bar [Nutrition Facts](#)

Chocolate Halva Pistachio Halva (Nut Free) (CONTAINS SESAME)

Nammora: Semolina dough with honey and coconut. (Nut Free) [Nutrition Facts](#)

Pistachio Nammora: Semolina dough with honey and coconut.

Delicious Dates Stuffed with Cannoli Cream and Pistachios

Lady Fingers: Filo dough stuffed with cashews Italian Cannoli (Nut Free)

Mammol: Ferina dough stuffed with date, pistachios or walnuts

Tiramisu: Mascarpone cheese whipped with egg yolks and whites flavoured with cocoa and coffee, layered with sponge cake.

Burma: shredded whole wheat dough with honey and pistachios

GLUTEN FREE Sweet Endings

We now carry a variety of Gluten Free and Vegan desserts!

Heavenly Gluten Free Chocolate Cake

Belgian semi sweet chocolate (cocoa mass, cane sugar, lecithin, natural vanilla), unsweetened chocolate paste, (cocoa powder, canola oil, lecithin), pasteurized eggs, butter (cream), sugar, cocoa powder, vanilla.

Gluten Free Cookie Dough Cheesecake

brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, sweet rice flour, guar gum, butter, salt, cinnamon, honey, light brown sugar, sugar, salt, vanilla, bittersweet chocolate chips, cream cheese, eggs.

Gluten Free Date Bar

brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, sweet rice flour, guar gum, dates, brown sugar, sugar, rolled oats, walnuts, butter, baking soda, salt, cinnamon.

Gluten Free Chocolate Peanut Butter Bar

brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, sweet rice flour, guar gum, cocoa powder, instant espresso, water, bittersweet chocolate chips, butter, vegetable oil, eggs, vanilla, sugar, salt, peanut butter, milk, powdered sugar, milk chocolate.

Gluten Free Vegan Brownie

sugar, oil, cocoa powder, water, flour blend (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, sweet rice flour, guar gum), coffee, vanilla, baking powder, salt.

Gluten Free Chocolate Pistachio Bar

cream cheese, sugar, eggs, flour blend (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, sweet rice flour, guar gum), butter, heavy cream, sour cream, pistachio paste, bittersweet chocolate (contains soy lecithin), cocoa powder, pistachio extract, vanilla. Seasonal Desserts are available

***Dessert assortments and **Gluten Free assortments** are also available.