

## SANDWICHES

### Beef Shawarma Sandwich

Thinly sliced seasoned beef with tomato, lettuce, and tahini sauce.

### \$10

### **Falafel Sandwich**

Crunchy chickpea and onion fritters served with tahini sauce, parsley, and radish.

### \$9

### Chicken Shawarma Sandwich

Roasted shredded chicken, hand carved, lettuce, tomatoes, and garlic puree.

### \$9

### Veggie Sandwich

Hummus with lettuce, onion, tomato, cucumber, and olive oil.

### \$9

12 inch tray (Serves 8-10) \$80

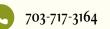
16 inch tray (Serves 12-15) \$130

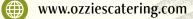
18 inch tray (Serves 20-25) \$180

### \$100 MINIMUM FOR DELIVERY.

DELIVERY FEE MAY VARY,

PAYMENT: CASH OR CHECK ONLY.





# AUTHENTIC MEDITERRANEAN CUISINE WITH FRESH, LOCALLY-SOURCED INGREDIENTS. DELICIOUS VEGETARIAN, VEGAN, AND GLUTEN-FREE OPTIONS AVAILABLE. WE SERVE THE DMV AREA.

## APPETIZERS 4 to 6 oz Served on wheat or white handmade bread.

<ul> <li>HUMMUS</li> <li>Mashed chick peas blended with fres garlic, tahini, and herbs.</li> <li>EGGPLANT SPREAD</li> <li>Pureed eggplant flavored with garlic herbs and parsley.</li> <li>TARATOR</li> <li>A very special mixture of tahini, yogu sour cream, fresh garlic, and parsley.</li> <li>PASTRAMI</li> <li>Air-dried beef seasoned with cumin, garlic, and paprika.</li> <li>GREEK FETA CHEESE</li> <li>TABOULI</li> <li>Parsley, bulgur wheat, diced tomatoe onions, mint, lemon dressing.</li> <li>STUFFED GRAPE LEAVES</li> <li>Grape leaves stuffed with the chef's special blend of rice, herbs, and spice</li> <li>PAN-FRIED EGGPLANT</li> <li>Served with yogurt and garlic sauce.</li> <li>ARTICHOKE</li> <li>Heart of artichoke sautéed with pota green peas and bits of carrots.</li> </ul>	\$6 \$6 irt, \$7 \$5 \$5 \$5 \$5 \$5	T SPII Past spic CHE Past MEA Past and LEEF
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	<b>\$7</b> toes,	Pan and gree
RED BEAN STEW Stew of red kidney beans cooked wit olive oil, onion, and lemon juice, sprin with parsley.		
HONEYDEWS (FRESH HONEY)	\$4	1
KIBBEH BALL Football-shaped, filled with meat pine 1	<b>\$6</b> nuts.	
<b>BABA GANOUJ</b> A light, creamy, textured mixture of eggplant, tahini, lemon juice, and olive	<b>\$5</b> oil.	
<b>CACIK</b> Chopped cucumber blended with gar mint, dill, and yogurt.	<b>\$6</b> rlic	2



<b>SPINACH PIE</b> Pastry filled with spinach, onion, and spices.	\$4
CHEESE PIE Pastry filled with 3 delicious cheeses.	\$4
<b>MEAT PIE</b> Pastry filled with meat, onion, pine nu and spices.	<b>\$5</b> ts,
L <b>EEKS</b> Fresh chunks of leeks sautéed with carrots and a touch of rice.	\$7
<b>STUFFED EGGPLANT</b> Pan-fried eggplant stuffed with tomate and onion sauce, topped with sliced green peppers.	<b>\$6</b> 0
APPE	ΓΙΖ
All appetizer trays come with h	and
HUMMUS Mashed chick peas blended with fi garlic, tahini, and herbs.	esh
WHITE BEAN STEW	4

Stew of white kidney beans cooked with olive oil, onion, and lemon juice, sprinkled with parsley.

#### TABOULI Parsley, h

Parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing.

### TARATOR

A very special mixture of tahini, yogurt, sour cream, fresh garlic, and parsley.

String beans sautéed with tomatoes an garlic: a must-try for vegetable lovers!	nd
<b>MUSHROOM SALAD</b> Cornichon pickles and mushrooms sautéed with oil, cilantro, green, and red peppers.	\$4
<b>EGGPLANT WITH SPICY TOMATO</b> <b>SAUCE</b> Cubes of pan-fried eggplant sautéed with tomatoes, peppers, and garlie.	\$6
WHITE BEAN STEW Stew of white kidney beans cooked with olive oil, onion, and lemon juice, sprinkled with parsley.	\$4
SAMBUSAK	\$5

\$5

FRESH STRING BEANS

### Crescent pies with meat and cheese.

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# APPETIZER TRAYS

ll appetizer trays come with hand cut handmade bread strips for dipping.

### STUFFED GRAPE LEAVES

Grape leaves stuffed with the chef's special blend of rice, herbs, and spices.

### SHEPHERD SALAD

Chunks of tomatoes, cucumbers, onions, and green peppers dressed in olive oil and vinegar, topped with parsley and black olives.

12 INCH TRAY (SERVES 8-10)	\$80
16 INCH TRAY (SERVES 12-15)	\$130
18 INCH TRAY (SERVES 20-25)	\$180

## **MAIN DISHES**

### Per Person

<i>Kibbeh Platter</i> Baked ground beef, wheat, onion, a pine nuts, served with yogurt.	<b>\$14</b> and		<b>Chicken Shawarma Platter</b> Marinated chicken with spices. Served with lettuce, tomatoes, pic and creamy garlic.	<b>\$14</b> ckles,	<i>Shish Taouk</i> Roasted eggplant, squash, onion.	<b>\$14</b> pepper, and
<i>Falafel Platter</i> 4 pieces chickpea/fava delicacy.	\$11		<b>Beef Shawarma Platter</b> Marinated beef with spices. Serve lettuce, tomatoes, pickles, and lemon-tahini sauce.	<b>\$15</b> ed with	<i>Veggie Kabob</i> Roasted chicken kabob se	<b>\$13</b> rved with rice.
<i>Kafta with Rice Platter</i> Marinated, skewer ground beef.	\$14		Mousakka Btajin Eggplant, chickpeas, onion, and g fresh tomato sauce.	<b>\$11</b> arlic in	<i>Leg of Lamb</i> With rice and topped with	h almonds. <b>\$15</b>
12 INCH TRAY (SERV	ES 8-10)	\$80	16 INCH TRAY (SERVES 12-15)	\$130	18 INCH TRAY (SERVES 20-25)	\$180

SALADS All salads come with bottle of lemon & vinegar dressing

### SHEPHERD SALAD TRAY

Chunks of tomatoes, cucumbers, onions, and green peppers dressed in olive oil and vinegar, topped with parsley and black olives.

#### EZME SALAD

Shredded tomatoes, cucumbers, onions, and lemon; dressing topped with parsley and olives.

# SHEPHERD SALAD WITH OPTIONAL FETA CHEESE ON THE SIDE

Chunks of tomatoes, cucumbers, onions, and green peppers dressed in olive oil and vinegar, topped with parsley and black olives.

### GREEN SALAD

Largely chopped romaine, red leaf and green leaf lettuce, grated red cabbage, and carrots, dressed with lemon juice.

## SWEETS Serves 10-12

COOKIE TRAY	
Dozen fresh baked cookies.	

### **BAKLAVA TRAY**

Dozen homemade baklava, made by layering filo dough with butter, crushed walnuts, and pistachios; more filo layers, sweet syrup, and crushed pistachios on top. A Mediterranean favorite!

### FRESH FRUIT BOWL

Seasonal mixed fruit cut into bite-size pieces.



Crispy lettuce, crunchy fried squares of pita, diced tomatoes, cucumbers, onion, garlic, lemon, olive oil, and mint.

### TABOULI SALAD

FATOOSH SALAD

Parsley, bulgur wheat, diced tomatoes, onions, mint, and lemon dressing.

ADD CHICKEN	\$10.00/LB

Our handmade bread, lemon, and vinegar dressings are served on the side.

12 INCH TRAY (SERVES 10-15)	\$80
16 INCH TRAY (SERVES 25-30)	\$150
18 INCH TRAY (SERVES 40-45)	\$200



\$25	<b>INCIR TATLISI TRAY</b> Figs stuffed with walnuts and served with special fig sauce.	\$35
\$30 ned vers,	<b>KAYISI TATLISI TRAY</b> Apricots stuffed with almonds and served with special apricot sauce.	\$35
on	OVEN-BAKED RICE PUDDING TRAY	\$35
<b>\$35</b> ze	<b>COMBO TRAY</b> Party-size baklava with fresh baked cookies.	\$35





## BEVERAGES Each Person Serves

SODAS	Coca-Cola, Ginger Ale, Sprite, Fanta, Seltzer, Diet Coke, Ice T	ea <b>\$1</b>
POLAND	SPRING WATER	\$1
GAZOZ		\$2
YOGURT	DRINK (AYRAN)	\$2
JUICES	Sour Cherry, Orange, Tomato, Apple, and Cranberry.	\$1
TURKISH	I COFFEE	\$2
COFFEE		\$1
WATER		\$1

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www.ozziescatering.com