



## Catering Menu Buffet Style

### **Choose one Dip:**

#### **HUMMUS**

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. A delectable dip!

#### **BABA GANOSH**

A scrumptious mixture of seasoned, baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice.

#### **YOGURT – CUCUMBER (Contains walnuts)**

A fusion of yogurt, cucumber, fresh mint leaves, crushed walnuts\*\* and herbs.

### **Choose one salad:**

#### **GREEK SALAD**

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. Finished with Paymon's famous Greek dressing.

#### **BRUSCHETTE SALAD**

Plump roma tomatoes, roasted red peppers, the finest Greek feta cheese, fresh basil and garlic on a bed of romaine lettuce with pita strips, drizzled with balsamic-pesto\*\* dressing and virgin olive oil.

#### **FATOSH SALAD**

Romaine lettuce with fresh green onions, red bell peppers, parsley, cucumbers, tomatoes, toasted pita strips, pine nuts\*\* and our tangy lemon-herb dressing.

#### **CAESAR SALAD**

A generous portion of romaine lettuce tossed with Caesar dressing, Garnished with croutons and parmesan cheese.



### **Choose 3 Entrees:**

#### **BROILED STEAK KABOB**

The finest cut of **Certified Angus Beef**<sup>®</sup> top sirloin steak, marinated in tasty spices, then skewered and rotisserie broiled.

#### **BROILED CHICKEN KABOB**

Boneless chicken breast marinated with lemon juice, olive oil, onions, and imported spices. Rotisserie broiled over an open flame.

#### **BROILED GROUND BEEF KABOB (Koobideh)**

This is a traditional Persian dish of lean ground **Certified Angus Beef**<sup>®</sup> marinated with onions and imported spices and rotisserie broiled.

#### **BROILED LAMB KABOB**

Choice cut of domestic lamb, marinated and rotisserie broiled.

#### **CHICKEN CURRY**

A classic Indian dish popular in the Mediterranean. Boneless, skinless chicken breast slowly cooked in a well-seasoned, homemade curry sauce.

#### **SPINACH PIE (Spanakopita)**

A delicious fillo dough pie made with spinach, onions, imported feta cheese and Paymon's mouth-watering spices.

#### **MOUSSAKA**

A classic Greek dish. A layered casserole of sliced eggplant, onions, potato, ground **Certified Angus Beef**<sup>®</sup>, fresh herbs and spices. Topped with our fresh bechamel sauce and freshly baked.

#### **EGGPLANT PARMESAN**

Fresh eggplant coated with Italian bread crumbs, layered with roasted whole garlic, marinara sauce and topped with mozzarella cheese.

**\*\*ALLERGY ALERT** Some of our dishes contain walnuts\*\*, pine nuts\*\*, pistachios\*\* and/or almonds\*\*. Our Pesto Sauce contains a combination of pine nuts\*\* and almonds\*\*.



### **CHICKEN PARMESAN**

Boneless chicken breast breaded with Italian seasonings and baked with roasted garlic, marinara sauce and mozzarella cheese.

### **PENNE PASTA WITH MARINARA SAUCE**

Served with a tasty homemade marinara sauce, fresh basil & parmesan cheese.

### **CHICKEN MARSALA**

Boneless chicken breast sauteed with, garlic, onions and mushrooms then finished with a fine Marsala wine sauce.

### **BAKED KIBBE**

A baked fusion of ground beef, pine nuts\*\*, sautéed onions, bulgher wheat and flavorsome spices.

**Mediterranean Vegetables, Basmati Rice and Pita bread are included on the buffet as accompaniments to the entree selections.**

**Choose two desserts:**

**TIRAMISU**

**MAMA'S BAKLAVA\*\***

**GREEK RICE PUDDING**

**Beverages include:**

**Coffee, Decaf, Pepsi, Diet Pepsi, Sierra Mist, Lemonade & Passion fruit iced tea.**

**Price for buffet is \$35.95 per person**

**Prices are subject to change and do not include 8.15% tax and 19% gratuity.**