



UNCLE MOMO CATERING MENU

Appetizers

	Half Tray	Tray
<u>Rahib:</u> Grilled eggplant with red bell pepper, onion and Mint	\$40	\$65
<u>Hummus:</u> Chickpeas, Tahini, lemon juice and seasoning	\$40	\$65
<u>Babagannouj:</u> Grilled eggplant with Tahini and garlic, Onion, tomato, sauce and lemon juice	\$40	\$65
<u>Spinach and Chickpea:</u> Fresh spinach with tomato sauce and chickpea	\$40	\$65
<u>Moujadara:</u> Green Lentil & bulgur with caramelized onion	\$40	\$65
<u>Foul:</u> Fava beans with tomato, parsley & garlic	\$40	\$65
<u>Labne:</u> Creamy Homemade Yogurt with olive oil	\$40	\$65
<u>Moutabal Beets:</u> Beets, Tahini, lemon juice and pomegranate molasses	\$40	\$65
<u>Muhammara:</u> Red bell peppers, walnut, breadcrumbs, tahini, lemon juice, pomegranate molasses	\$40	\$65
<u>Tabouleh:</u> Freshly chopped parsley with tomato, onion & Bulgur	\$40	\$65

Salads

<u>Fatouch:</u> Green salad, tomato, cucumber, radish, Onion, toasted pita, sumac and vinaigrette.	\$35	\$60
<u>Falafel Plate:</u> Falafel, lettuce and tomato served with tahini (HT: 50pcs – 1T: 100pcs)	\$55	\$80
<u>House Salad:</u> Mixed greens, Oranges and pine nuts with balsamic dressing	\$45	\$65
<u>Momo Salad with Feta:</u> Romaine lettuce, tomato, pepper, artichoke, kalamata olives.	\$50	\$70
<u>Arugula Salad:</u> Baby Arugula with Walnuts, Avocado with balsamic dressing.	\$50	\$70

Entrée

	Half Tray	Tray
<u>Ouzi Veggie:</u> Sauteed vegetables, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$55	\$90
<u>Ouzi Chicken:</u> Sauteed vegetables, chicken tenderloin, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$70	\$105
<u>Ouzi Lamb:</u> Sauteed vegetables, lamb shank, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$75	\$110
<u>Ouzi Seafood:</u> Sauteed vegetables, Seafood, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$75	\$110
<u>Chicken Kebab with lentil puree:</u> Chicken breast with basil, garlic and lentil puree (HT: 54pcs – 1T: 108pcs)	\$60	\$95
<u>Beef Shawarma with rice:</u> Strips of marinated Organic Ribeye roasted & w. Tahini sauce and onion with pita and Basmati rice (HT: HT meat and HT rice – 1T : 1T meat and 1T rice)	\$85	\$145
<u>Chicken Shawarma with rice:</u> Marinated chicken breast w. Tahini sauce & onion, Tomato, Parsley, & pickles with pita and Basmati rice (HT: HT meat and HT rice – 1T : 1T meat and 1T rice)	\$75	\$115
<u>Moussakaa Veggie:</u> Eggplant, tomato and chickpea casserole Lebanese style	\$60	\$100
<u>Moussakaa Lamb:</u> Eggplant, tomato and ground lamb casserole Lebanese style	\$75	\$115
<u>Lamb Shish Kebab:</u> Ground lamb served with grilled tomato, Shallots & rice (HT: 50pcs – 1T: 100pcs)	\$75	\$115
<u>Salmon Shish Kebab:</u> Salmon served with sautéed vegetable and rice (1HT: 28pcs – 1T: 56pcs)	\$85	\$145
<u>Mixed Grill:</u> Chicken, Lamb chops, fresh Lebanese sausage and Lamb kebab. Served with rice (HT: 28 chicken, 28 lamb, 7 lamb chops, 7 merguez links 1T: 56 chicken, 56 lamb, 14 lamb chops, 14 merguez links)	\$105	\$175

Dessert

<u>Baklava</u>	\$40	\$60
<u>Muhalabia:</u> Milk Pudding with Rose Water	\$35	\$55
<u>Saffron Rice Pudding</u>	\$35	\$55

Half Tray: Ideal for 6-8 people / Tray: Ideal for 12-16 people