



## UNCLE MOMO CATERING MENU

### *Appetizers*

	<b>Half Tray</b>	<b>Tray</b>
<b><u>Rahib:</u></b> Grilled eggplant with red bell pepper, onion and Mint	\$35	\$60
<b><u>Hummus:</u></b> Chickpeas, Tahini, lemon juice and seasoning	\$35	\$60
<b><u>Babagannouj:</u></b> Grilled eggplant with Tahini and garlic, Onion, tomato, sauce and lemon juice	\$35	\$60
<b><u>Spinach and Chickpea:</u></b> Fresh spinach with tomato sauce and chickpea	\$35	\$60
<b><u>Moujadara:</u></b> Green Lentil & bulgur with caramelized onion	\$35	\$60
<b><u>Foul:</u></b> Fava beans with tomato, parsley & garlic	\$35	\$60
<b><u>Labne:</u></b> Creamy Homemade Yogurt with olive oil	\$35	\$60
<b><u>Moutabal Beets:</u></b> Beets, Tahini, lemon juice and pomegranate molasses	\$35	\$60
<b><u>Muhammara:</u></b> Red bell peppers, walnut, breadcrumbs, tahini, lemon juice, pomegranate molasses	\$35	\$60
<b><u>Tabouleh:</u></b> Freshly chopped parsley with tomato, onion & Bulgur	\$35	\$60

### *Salads*

<b><u>Fatouch:</u></b> Green salad, tomato, cucumber, radish, Onion, toasted pita, sumac and vinaigrette.	\$30	\$55
<b><u>Falafel Plate:</u></b> Falafel, lettuce and tomato served with tahini (HT: 50pcs – 1T: 100pcs)	\$50	\$75
<b><u>House Salad:</u></b> Mixed greens, Oranges and pine nuts with balsamic dressing	\$40	\$60
<b><u>Momo Salad with Feta:</u></b> Romaine lettuce, tomato, pepper, artichoke, kalamata olives.	\$45	\$65
<b><u>Arugula Salad:</u></b> Baby Arugula with Walnuts, Avocado with balsamic dressing.	\$45	\$65

## *Entrée*

	<b>Half Tray</b>	<b>Tray</b>
<b><u>Ouzi Veggie:</u></b> Sauteed vegetables, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$50	\$85
<b><u>Ouzi Chicken:</u></b> Sauteed vegetables, chicken tenderloin, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$65	\$100
<b><u>Ouzi Lamb:</u></b> Sauteed vegetables, lamb shank, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$70	\$105
<b><u>Ouzi Seafood:</u></b> Sauteed vegetables, Seafood, caramelized onions, raisins, almonds, basmati rice and spices enclosed in Filo served with yogurt sauce	\$70	\$105
<b><u>Chicken Kebab with lentil puree:</u></b> Chicken breast with basil, garlic and lentil puree (HT: 54pcs – 1T: 108pcs)	\$55	\$90
<b><u>Beef Shawarma with rice:</u></b> 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)	\$80	\$140
<b><u>Chicken Shawarma with rice:</u></b> 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)	\$70	\$110
<b><u>Moussakaa Veggie:</u></b> Eggplant, tomato and chickpea casserole Lebanese style	\$55	\$95
<b><u>Moussakaa Lamb:</u></b> Eggplant, tomato and ground lamb casserole Lebanese style	\$70	\$110
<b><u>Lamb Shish Kebab:</u></b> Ground lamb served with grilled tomato, Shallots & rice (HT: 50pcs – 1T: 100pcs)	\$70	\$110
<b><u>Salmon Shish Kebab:</u></b> Salmon served with sautéed vegetable and rice (1HT: 28pcs – 1T: 56pcs)	\$80	\$140
<b><u>Mixed Grill:</u></b> 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)	\$100	\$170

## *Dessert*

<b><u>Baklava</u></b>	\$35	\$55
<b><u>Muhalabia:</u></b> Milk Pudding with Rose Water	\$30	\$50
<b><u>Saffron Rice Pudding</u></b>	\$30	\$50

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