



# CLEESE BY SHEN

CATERING

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MIDDLE EASTERN EVENT PACKAGE

# HORS D'OEUVRES & PASSED APPS

## VEGETARIAN/VEGAN

**MINI VEGETABLE SAMOSA**

**MINI PANI PURI**

**PANKO CRUSTED PANEER**

WITH RED ONION CHUTNEY AND MINT LIME PUREE.

**CAULIFLOWER BHAJI GARLIC**

TOMB, TAMARIND REDUCTION

**BUTTERNUT SQUASH & ZUCCHINI**

PAKORA CILANTRO GREEN CHILI YOGURT

**PANEER TIKKA**

IN A LETTUCE CUP

**MINI PAPDI CHATT**  
ON BAMBOO CUP

**VEGETABLE SPRING ROLLS**

WITH GINGER PLUM SAUCE (NF/DF/VEGAN)

**ALOO & ZUCCHINI TIKKI**

WITH COCONUT CILANTRO CHUTNEY. (GF/NF/DF/VEGAN)

**MINI DALL WADA**

COCONUT CHUTNEY

**CHEESE SAMOSA JALAPENO POPPERS**

WITH SPICED TAMARIND CHUTNEY

**TRADITIONAL ALOO TIKKI**

SPICED TAMARIND CHUTNEY.



# HORS D'OEUVRES & PASSED APPS

## MEAT/SEAFOOD

### **OPEN FACED LAMB SHANK HAVASHII**

WITH CREAMY CILANTRO LABNEH.

### **MINI LAMB SEEKH KEBAB**

WITH CUCUMBER MINT YOGURT

### **MINI CHICKEN TIKKA KEBAB**

WITH MANGO AIOLI

### **LAMB MEATBALL SLIDER,**

WITH LETTUCE, TOMATO,  
CUCUMBER, WITH SMOKED PAPRIKA  
AIOLI

### **BEEF KIBBE NAYEH**

CRISPY LAVAS, PICKLED TURNIPS

### **BBQ CHICKEN MISAKI**

WITH COCONUT ZANZIBARI

### **BANDARI CHICKEN COLD ROLL**

WITH RAISIN CHUTNEY

### **HARISSA SHRIMP SHAWARMA**

WITH DILL LABNEH, MANGO  
SHIRAZI.

### **SALMON JO JE KEBAB**

### **POACHED BEET & FETA BITE**

WITH MINT, POMEGRANATE,  
CANDY SUNFLOWER

### **RAS EL HANOUT**

ROASTED DAY BOAT SCALLOP ON  
SPOON, WITH LEMON CHRAIMEH,



# SIT DOWN DINNER MENU OPTIONS

## FIRST COURSE (SALAD).

### **KALE FATTOUSH SALAD**

WITH HEIRLOOM TOMATOES, PICKLED WATERMELON RIND, RADISH, POMEGRANATE, SUMAC, LAVASH

### **CHARRED ROMAINE SALAD**

WITH CHICKPEAS, SHALLOTS, VARIEGATED TOMATOES, LEMON TAHINI, SUMAC, DUKKHA

### **CAULIFLOWER TIKKA SALAD**

SALAD SHIRAZI, LEMON AVOCADO PUREE, TOASTED NIGELLA VINAIGRETTE

### **CUMIN ROASTED BEET SALAD**

VARIEGATED BEET, WHIPPED MASALA RICOTTA, BABY CUCUMBERS, PICKLED SHALLOTS WITH A LEMON GARLIC DRESSING.

## FIRST COURSE (OTHER).

### **SQUASH FALAFEL**

WITH BLACK GARLIC TOMB, KALE TABBOULEH

### **PAN SEARED HALLOUMI**

WITH CHARRED ORANGE, GRAPEFRUIT, ORGANIC GREENS, NIGELLA, POMEGRANATE MOLASSES

### **TUNA CRUDO**

WITH ARAK, SHALLOT, PICKEL BROCCOLI, AVOCADO, CRISPY LAVASH



# SIT DOWN DINNER MENU OPTIONS

## BBQ HARISSA HEN

WITH CHARRED BROCCOLI AND FIVE GRAIN MEDLEY, DILL  
LABNEH & ZAAATAR CARROTS

## ROSTED LAMB LOIN

WITH LAMB MANITI, BABA GHANOUSH, WILTED KALE, PATTY  
PAN SQUASH

## 7 SPICE STEAL HEAD TROUT

LENTIL CABBAGE, CHICKPEA, STEWED TOMATO. CHARMOULA

## VEAL FESANJAN

WITH LEBANESE RICE, ROASTED PEARL ONION, PARSLEY  
GREMOLATA

## CORIANDER HALIBUT

WITH GREEN CURRY VEGETABLES, PRESERVE LEMON  
TAPENADE

## ROSTED LAMB LOIN

SAFFRON PULAO, CHARRED LEEK HEARTS, LEMON COCONUT  
CURRY.

## VEGAN SHEESH BARAK

WITH JACKFRUIT, PINE NUTS, BBQ CAULIFLOWER, ALFALFA  
SPROUTS

## MIXED VEGETABLE TAGINE

WITH MOROCCAN COUSE COUSE PILAF



**SIT DOWN DINNER MENU OPTIONS**  
**DESSERT**

**MALABI PANNA COTTA**

SOUR CHERRY, HONEY FILO, CANDY PISTACHIO.

**PUMKIN HALVA-LAVENDER**

VANILLA CREME FRAICHE

**SEASONAL BERRIES**

WITH RASPBERRY SORBET



# **SWEETS TABLE OPTIONS**

**ASSORTED MIDDLE EASTERN  
SEASONAL SWEET TABLES**



## LATE NIGHT GRAZING STATIONS

### MANAKHEESH STATION

SHORT RIB MUNIKHEESH, HARISSA CHICKEN MUNIKHEES, EGGPLANT AND ARTICHOKE MUNKHEESH

### MEZZEH TABLE

ASSORTED PICKLES, PEPPERS, GRILLED VEGETABLES WITH HUMMUS, BABAGHANOUSH & LABNEH SERVED WITH CLASSIC GRILLED PITA

### SHAWARMA STATION

CUSTOMERS CHOICE OF MINI SHAWARMA

### MANTI STATION

ASSORTMENT OF BEEFS, LAMB, CHICKEN AND VEG MANI WITH ACCOMPANIED SAUCES

\*PLEASE NOTE THESE ARE SAMPLE MENU IDEAS, OUR INTERNATIONALLY TRAINED CHEFS ARE CAPABLE OF CURATING ANY CUSTOM MENU

