



## **Catering Menu – Lebanese/Arabic**

### **COLD MEZZES:**

**Bamieh bel Zeit V** - Okra cooked with tomato, coriander and olive oil

**Batinjan el Rahib V** - Grilled aubergines with lemon and garlic

**Batinjan Makdous V** - Baby aubergines pickled and stuffed with walnut and garlic

**Hoummos V** - Puree of chickpeas with sesame oil and lemon

**Hoummos Beiruty V** - Puree of chickpeas with hot pepper, garlic, parsley, sesame oil and lemon

**Kabis V** - Mixed pickles

**Loubieh bel Zeit V** - Green beans cooked with tomato and olive oil

**Mousakaat Batenjan V** - Baked seasoned aubergine cooked with tomato and chick peas

**Moutabbal V** - Puree of grilled aubergine with sesame seed oil and lemon juice

**Tabbouleh V** - Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

**Warakenab Vine Leaves V** - Grape vine leaves filled with rice, tomato and parsley cooked in olive oil

### **HOT MEZZES:**

**Cheese Manaesh** - Lebanese cheese pizza

**Cheese Rikakat** - Filo pastry filled with halloumi cheese, deep fried

**Cheese Samboussik** - Cheese rissole

**Falafel V** - Bean croquettes chickpeas, garlic and sesame oil

**Fatayer V** - Baked spinach in pastry parcels

**Halloumi Cheese (Grilled)** - Cypriot cheese served grilled

**Jawaneh (Grilled)** - Chicken wings marinated in lemon and garlic, charcoal grilled

**Jawaneh (Provencale)** - Chicken wings sauted in a Provencale sauce

**Kebbeh** - Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

**Makanek** - Lebanese sausages flambeed in lemon

**Potato Kibbeh** - Mashed potatoes and cracked wheat shell filled with wallnut, onion & green pepper

**Samboussik** - Lamb rissole with pine kernels

**Sojok** - Spicy sausage

**Spicy Potatoes V** - Potatoes diced and cooked with coriander and spices



**INVESTORS  
IN PEOPLE**

*Greenleaf Catering & Event Management,*

*Unit 2A Enterprise Estate, Collett Way, Western Industrial Park, Southall, Middlesex, UB2 4SE*

*T: 020 8574 0159 / 7779 M: 07944-771-901 F: 020 8893 5786 E: [info@greenleafservices.com](mailto:info@greenleafservices.com) W: [www.greenleafservices.com](http://www.greenleafservices.com)*



**MAIN COURSE:**

**Bamieh with Lamb and Rice**

Okra cooked with lamb and tomato served with rice

**Bamieh with Rice V**

Okra cooked with tomato and coriander, served with rice

**Castaleta Ghanam** - Marinated lamb cutlets, charcoal grilled

**Chicken Chawarma** - Slices of marinated chicken roasted on a skewer

**Farrouj Meshwi** - Half a boneless marinated chicken, charcoal grilled

**Ferri (Grilled)** - Whole quail grilled

**Kafta Khashkhash** - Minced lamb with spicy tomato sauce, charcoal grilled

**Kafta Korfalyeh** - Minced lamb with tomatoes, charcoal grilled

**Kafta Meshwiyeh** - Minced lamb with parsley and pine kernels, onions, charcoal grilled

**Kafta Tarator** - Minced lamb with pureed sesame and lemon sauce

**Kebbeh Bissayniyeh** - Baked minced lamb and cracked wheat layers filled with seasoned minced lamb and pine kernels

**Lamb Meshwi** - Lamb skewers, charcoal grilled

**Lamb Chawarma** - Slices of marinated lamb roasted on a skewer

**Loubieh with Lamb and Rice** - Green beans cooked with lamb and tomato served with rice

**Lubieh with Rice V** - Green beans cooked with tomato, served with rice

**Mixed Chawarma** - Slices of marinated lamb and chicken roasted on a skewer

**Mixed Grill** - Selection of skewers: lamb, Shish Taouk and Kafta

**Musakaat Batenjan with Rice V** - Baked seasoned aubergine cooked with tomato and chick peas, served with rice

**Shish Taouk** - Marinated chicken skewers, charcoal grilled

**RICE:**

**Plain Rice V**

**Rice with Tomato Sauce V**

**\*Rice with Minced Lamb**



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### **SALAD:**

#### **Fattoush V**

Mixed salad, lettuce, tomatoes, mint, sumak, onion and grilled Lebanese bread

#### **Lebanese Mountain Salad V**

Tomatoes, lettuce, cucumber, green pepper, radish, lemon and olive oil

#### **Greenleaf's Fresh Herb Salad V**

Iceberg lettuce with a selection of fresh herbs, lemon and olive oil

#### **Tomato and Onion Salad V**

Fresh tomatoes with finely chopped onions black pepper and olive oil

### **DESSERTS:**

#### **Aish el Saraya**

Caramelised bread pudding with ashta clotted cream

#### **Baklawa**

Layered pastries with almonds, pistachios or pine kernels

#### **Halawat el Jebn**

Cheese roll filled with ashta clotted cream served with syrup

#### **Karabeej Halabi**

Pistachio filled shortcrust pastries served with meringue cream

#### **Maamoul**

Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds

#### **Mouhallabieh**

Lebanese pudding

#### **Ossmalieh**

Caramelised wheat filled with ashta clotted cream

#### **Seasonal Fruits**

#### **Fresh Fruit Salad**



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