

Catering options:

**16-30 Guests**

* HUMMUS, Chickpea, tahini, lemon, olive oil
* BABA GANOUSH, Eggplant, tahini, lemon, olive oil
* LABNEH BALLS, Strained organic yogurt, olive oil, fresh mint, za’atar
* MUHAMMARA, Walnuts, sun-dried peppers, pomegranate molasses
* Fattoush Salad- Artisan lettuce, tomato, cucumber,   lemon, sumac, toasted pita
* Palestinina farmer salad. Thinly slices tomates, cucumber, gren bell pepper, mint and barsley
* MUJADDARA CROQUETTE, Green lentil and rice croquette, makdous,   caramelized onions, bechamel, feta
* Fried Kibbeh -Bulgur stuffed with ground beef, spices,   side of yogurt and cucumber-dill dip
* MUSAKHAN, Sumac chicken, red onion, olive oil, almonds   over flat bread
* Kufta Palestinian meatballs baked with cauliflower,   onion, tomatoes, tahini sauce