



Spring 2018 Catering Menu

The Lebanese Mezze Spread

Hummus (*gf, v*)
Baba Ghanoush (*gf, v*)
Labneh with Za'atar (*gf, veg*)
Taratour Sauce (*gf, v*)
Kibbeh balls, beef (2 pieces/person)
Falafel (1 variety, 2 pieces/person) (*gf, v*)
Lebanese pita bread (*veg*)
Pickled Cauliflower & Turnips made in house (*gf, v*)
\$13.75/person
add Baklava bites for \$3/person

The Falafel & Kibbeh Sandwich Bar

Kibbeh balls, beef (3 pieces total/person)
Falafel (1 variety, 3 pieces total/person) (*gf, v*)
Taratour Sauce (*gf, v*)
Lebanese style Tzatziki (*gf, veg*)
Fresh vegetable toppings, in season (*gf, v*)
Pickled Cauliflower & Turnips made in-house (*gf, v*)
Choice of Fattoush (*v*), Tabouli (*v*), Za'atar Couscous Salad (*v*), or Quinoa Kale & Roasted Beets (*gf, v*)
Lebanese Potato Salad (*gf, v*) or Roasted Cauliflower & Taratour (*gf, v*)
Lebanese pita bread (*veg*)
\$16.75/person
add Baklava bites for \$3/person

The Traditional Beiruti

Hummus (*gf, v*)
Baba Ghanoush (*gf, v*) or Labneh with Za'atar (*gf, veg*)
Fattoush or Tabouli (*v*)
Lebanese Potato Salad (*gf, v*) or Za'atar Couscous (*v*)
Kibbeh balls, beef (2 pieces/person)
Djaj wi Ruz, Lebanese Chicken & Rice (*gf*)
Taratour Sauce (*gf, v*)
Lebanese pita bread (*veg*)
Pickled Cauliflower & Turnips made in house (*gf, v*)
\$20.75/person
add Baklava bites for \$3/person

The Lebanese Feast

Hummus (*gf, v*)
Baba Ghanoush (*gf, v*) or Labneh with Za'atar (*gf, veg*)
Fattoush or Tabouli (*v*)
Lebanese Potato Salad (*gf, v*) or Za'atar Couscous (*v*)
Falafel (2 pieces/person) (*gf, v*)
Saniyet Kibbeh (varieties below, one choice per group)
Taratour Sauce (*gf, v*)
Lebanese pita bread (*veg*)
Pickled Cauliflower & Turnips made in house (*gf, v*)
\$22.75/person with Saniyet Beef
\$18.75/person with Saniyet Potato or Butternut Squash & Pumpkin
add Baklava bites for \$3/person

* (*gf*) gluten free, (*veg*) vegetarian, (*v*) vegan

*other main course options can be customized if you would like something other than our House Kibbeh, Saniyet Kibbeh, or Falafel

- Teta's Marinated Chicken Thighs
- Djaj wi Ruz - Lebanese chicken & rice
- Artichoke Bottoms stuffed with meat and topped with a tomato based sauce
- Custom options available - just ask!

The Details!

- \$200 minimum on all catering orders
- \$25 delivery to Seattle area locations

- Free delivery on orders over \$500 to Seattle area
- Deliveries outside Seattle area available for additional fee
- 4-5 day notice is advised
- individual utensils, paper plates, napkins, & serving utensils included
- disposable chafing stands and heating canisters can be included for a nominal fee
- Didn't find a menu that fits your gathering? Ala carte & Custom orders available! Just ask!
- Email hello@damoorikitchen.com to place your order today!

The Food Bios!

Hummus

all natural Lebanese hummus made with chickpeas, tahini, lemon, & garlic (*gf, v*)

Baba Ghanoush

the distant cousin of our hummus dip, made with charbroiled eggplant instead of chickpeas (*gf, v*)

Labneh with Za'atar

traditional middle eastern soft cheese made in house from strained yogurt, and topped with a za'atar spice blend (*gf, veg*)

Lebanese style Tzatziki

all natural yogurt, cucumber, & mint salad. Great on its own or as a topping to our Kibbeh Balls & Saniyets (*gf, veg*)

Tahini Walnut Dill sauce

a Damoori original, made with tahini & walnuts. Eaten as a dip with pita bread or a topping with our Kibbeh & falafel (*gf, v*)

Taratour

traditional Lebanese tahini based sauce. The perfect blend of tahini, lemon & garlic (*gf, v*)

Fattoush

a Lebanese version of the traditional green salad with toasted pita chips and a lemon sumac vinaigrette (*v*)

Tabouli

the Queen of all Lebanese salads made with fresh parsley, bulgur wheat, tomatoes, green onion, and a Vinaigrette of extra virgin olive oil, fresh lemon, and savory spices (can be made GF upon request) (*gf upon request, v*)

Za'atar Couscous

pearl couscous salad, with broccoli florets, mixed with za'atar spices made from wild thyme, sumac, and sesame, and dressed with a balsamic vinaigrette (*v*)

Quinoa Kale & Roasted Beets

massaged kale, with roasted beets, red Quinoa, dried cherries, and walnuts then mixed with our orange mint tahini dressing (*gf, v*)

Lebanese Potato Salad

a crowd favorite, no-mayo, potato salad dressed with lemon, extra virgin olive oil, and garlic (*gf, v*)

Roasted Cauliflower & Taratour

roasted cauliflower florets perfectly balanced with our nutty and lemony taratour sauce (*gf, v*)

Pickled Turnips & Cauliflower

made in house in the traditional Lebanese style with fresh beets lending them to their unique pink color (*gf, v*)

Damoori Falafels - house special!

- Traditional - our all natural chickpea based recipe with onions, fresh parsley, and savory middle eastern spices (*gf, v*)
- Anaheim Pepper & Cilantro - a tweak on our original with a nice mild pepper and cilantro flavor (*gf, v*)

Damoori Kibbeh Balls - house special!

- Beef Kibbeh - a traditional Lebanese beef croquette made with a ground beef and bulghur wheat crust and a sautéed onion, beef, and pine nut filling

Damoori Saniyet Kibbeh - house special!

- Saniyet Beef - a baked tray version of our Kibbeh balls, cut into delicious squares of meat pie with a bulghur wheat & ground beef top and bottom layer and a savory sautéed onion, beef, and pine nut filling
- Saniyet Potato - the Lebanese version of shepherds pie, with a savory onion, ground beef, and pine nut filling (*gf*)
- Saniyet Butternut Squash & Pumpkin - our vegetarian & vegan Saniyet with a Pumpkin, Butternut Squash, and bulghur wheat top and bottom layer and a spinach, onion, and walnut filling (*v*)

Teta's Marinated Chicken Thighs

Chicken thighs marinated in olive oil, fresh squeezed lemon juice, and Teta's special spice mixture. Perfect chicken every time.

Djaj wi Ruz

a traditional Lebanese chicken and rice dish with chicken thighs sliced up and served atop our middle eastern rice made with sautéed beef, pine nuts, and spices mixed in with the rice and topped with toasted nuts

Ardishawki Mashwi (Artichoke Bottoms stuffed with meat)

A very unique & delicious Lebanese dish made of artichoke bottom rounds, stuffed with beef, and topped with a tomato based sauce