



## 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](mailto: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 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

**New Items! - inquire about pricing**

**Winter Tabouli** with parsley, cauliflower, pomegranate, fresh mint, & walnuts

**Baked Salmon** drizzled with Taratour tahini sauce

**Broiled Halloumi** with pomegranate seeds, fresh mint, and local honey

**Grapefruit & Feta salad** with arugula, fresh mint, and a balsamic vinaigrette

**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

**Lebanese Grape Leaves** (Warak Arish) Hans rolled and available in both vegetarian and beef options