

Nicholas RESTAURANT

LEBANESE & MEDITERRANEAN CUISINE

THE UNIQUE CATERING EXPERIENCE

CALL FOR FREE QUOTES
FOR FULL SERVICE EVENTS

(503) 512-7488
or (503) 780-2645

\$9.75
PER PERSON

CHOOSE **3** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, **A 5 COURSE MEAL**

DRINKS AND DESSERTS SOLD SEPARATELY

\$13.75
PER PERSON

CHOOSE **5** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, **A 7 COURSE MEAL**

FULL SERVICE STAFFED EVENT
\$17.75
PER PERSON

CHOOSE **6** BUFFET ITEMS OF YOUR CHOICE... COMES WITH COMPLIMENTARY PITA & TAZIKI, **AN 8 COURSE MEAL**

STARTERS:

Humus (VEG)(VGN)(GF) (a blended garbanzo dip)	Meat Grape Leaves (GF) (2 pieces)	Fried Cauliflower, Eggplant & Zucchini (VEG)(VGN)(GF) Large slices of cauliflower, eggplant and zucchini marinated with garlic lemon juice, olive oil and basil, deep fried, then dipped again in the same marinade, served with tahini.
Tabouli (VEG)(VGN) (parsley tomato salad)	Tahini (VEG)(VGN)(GF) (a blended sesame dip)	Mediterranean Cabbage Garbanzo Kale Salad (VEG)(VGN)(GF) Baby kale, green and red cabbage, quinoa, with our house made garlic, mint, basil, thyme dressing.
Falafel (VEG)(VGN)(GF) (2 pieces with taziki)	Veggie Tray (VEG) (VGN)(GF) (with mushrooms)	
Baba (VEG)(VGN)(GF) (a blended eggplant dip)	Toum (VEG)(VGN)(GF) (a blended garlic dip)	
Feta Plate (GF)	Garbanzo Dish (VEG) (VGN)(GF)	
Veggie Grape Leaves (VEG)(VGN) (2 pieces)	Lebanese Salad (GF)	
Taziki (GF) (mixed yogurt & garlic dip)	Fruit Tray (VEG)(VGN)(GF)	

MIDDLE EASTERN RICE:

Jasmine Saffron Rice (VEG)(VGN)(GF) or **Majadra** (VEG)(VGN)(GF) (jasmine saffron rice with cooked lentils and caramelized onions)

GOURMET MIDDLE EASTERN PERSONAL PIZZAS:

Manakish Pizza (VEG) (VGN) Thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.	Habak Pizza Fresh cut basil, stirred with butter and then layered with fresh slices of garlic all spread together, put on dough & baked. Garnished with tomato and parsley.	Lebanese Sassage Pizza
Kezzebah Pizza (VEG) (VGN) Fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac & cayenne pepper. Then topped with fresh mint & thyme.	Spinach Pie (VEG) (VGN) Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts & secret spices	Chicken Kabab Pizza
Shatta Pizza (VEG)(VGN) Red hot pepper marinated in olive oil, mixed with onions & sesame seeds put on dough & baked in our authentic oven.	Phonician Pizza Ground beef with tomatoes, onions, parsley and secret spices.	Sambousik Feta Cheese or Spinach Personal samosas filled with mozzarella & feta cheese, or spinach, lemon juice, olive oil, basil, parsley, onions, & paprika. Choose baked or fried!
	Lebanese Cheese Pizza	Sambousik Ground Beef Personal samosas filled with ground beef, lemon juice, olive oil, basil, parsley, onions, & paprika. Served with tahziki. Choose baked or fried!
	Lamb Pie (add \$1.50/person)	

MAIN DISHES:

Kibbeh Balls (add \$1.50/person) Spheres of ground lamb & bulgar stuffed with pine nuts & onion then quick fried.	Freekeh Egyptian smoked rice cooked with chicken, beef, pine nuts, almonds, herbs, spices & taziki.
Kibbeh Batta (VEG)(VGN) Vegan kibbah made with bulgar wheat sauteed onions & potatoes mixed together with our special herbs & spices. Filled with pine nuts & walnuts. Served with tahini.	Kababs: • Veggie Kabab • Chicken Kabab • Ground Top Sirloin Beef • Lamb Kabab (add \$1.50/person) • Salmon or Shrimp Kabab (add \$1/person for 3 & 5 items option) (add \$1.50/person)
Gratin Tray A Lebanese lasagna style dish filled with chicken, homemade cream sauce, & three cheeses. Served with taziki.	Sandwich Platters: (cut into small personal pieces) • Lamb Shawarma Sandwiches (add \$1.50/person) • Gyros Sandwiches • Falafel Sandwiches • Chicken Shawarma Sandwiches • Grilled Breaded Chicken Sandwiches • Kafta Sandwiches • Labney Sandwiches (blended yoghurt cheese) • Veggie Sandwiches
Kibbeh Tray (add \$1.50/person) Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with taziki sauce.	
Majadra (VEG)(VGN)(GF) Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with caramelized onions and a sprinkle of cumin.	
Beyme (add \$1.50/person) Green okra served with lamb in our fresh tomato sauce, onions, cilantro, fresh garlic & mint. (Ask for Vegan!)	

DRINKS MENU:

# OF PEOPLE	10	20	30
Hot or Iced Tea	\$17.00	\$34.50	\$52.00
Lemonade	\$17.00	\$34.50	\$52.00
Strawberry Lemonade	\$17.00	\$34.50	\$52.00
Pepsi, Diet Pepsi, Sierra Mist	\$17.00	\$34.50	\$52.00
Bottled water (12oz)	\$17.00	\$34.50	\$52.00
Turkish Coffee	\$17.00	\$34.50	\$52.00
Iced Turkish Coffee	\$17.00	\$34.50	\$52.00
Mint & Cinnamon Black Tea	\$17.00	\$34.50	\$52.00
Fresh Blended Peach Juice (12oz) (contains cream)	\$22.25	\$44.25	\$66.25
Jalab Date Juice (12oz) with soda, rose water & pines nuts	\$22.25	\$44.25	\$66.25
Kiwi Blended Smoothie Kiwi blended with freshly squeezed lemons, a drop of rose water & almond syrup. (12oz)	\$22.25	\$44.25	\$66.25
Pomegranate Juice (12oz) with rose water & almond syrup	\$22.25	\$44.25	\$66.25
Strawberry Yogurt Drink (12oz)	\$22.25	\$44.25	\$66.25

DELIGHTFUL & DELICIOUS DESSERTS:

Desserts are handmade from traditional family recipes

# OF PEOPLE	10	20	30
Baklava	\$24.25	\$48.50	\$72.50
Almond Milk Pudding	\$24.25	\$48.50	\$72.50
Chocolate Mango Cheesecake	\$24.25	\$48.50	\$72.50
Chocolate Layered Torte	\$24.25	\$48.50	\$72.50
Rice Pudding (gluten Free)	\$24.25	\$48.50	\$72.50
Ghrabe (almond butter cookies)	\$24.25	\$48.50	\$72.50
Saffouf (vegan cakes)	\$24.25	\$48.50	\$72.50
Riz De Halleb: Lebanese style rice pudding layered with shredded coconut & pistachios, garnished with whipped cream.	\$24.25	\$48.50	\$72.50
Knafa be Jibnay: Phila dough shredded then stuffed with homemade sweet ashta cheese & layered with syrup.	\$24.25	\$48.50	\$72.50
Layered Custard: Chocolate & vanilla custard with traditional sweet flavors & honey. A Family Recipe!	\$24.25	\$48.50	\$72.50

Delivery charges vary depending on quantity of order and event location.

Please add \$1.50 for all Lamb, Salmon or Shrimp Dishes!

All prices above will have an added 18% percent service charge. Also available: setup, cleanup service, linens, plates, cups, staff, bartenders, servers, etc... Please ask for more info...

Nicholas general email: nicholascaters@gmail.com

Catering Office Phone: (503) 512-7488

*All prices subject to change based on availability.

(VEG) = VEGETARIAN • (VEG) = VEGAN • (GF) = GLUTEN FREE

PLEASE SEE OUR CATERED PARTY PLATTERS MENU AS WELL!

THE UNIQUE CATERING EXPERIENCE

Nicholas
RESTAURANT
LEBANESE & MEDITERRANEAN CUISINE



Call our Catering Line for more Info or Reservations:
office: (503) 512-7488

MEDITERRANEAN CATERING MENU



MEDITERRANEAN CATERING MENU

For **staffed events** call the catering line for an estimate

5
BUFFET
ITEMS

\$26
WHOLE
PACKAGE

\$23
FOOD
ONLY

**Our “Getting Hitched” or
“Personal Catering” Package**

PLEASE CALL OUR CATERING LINE FOR MORE INFO

CHOOSE THE FOLLOWING:

- **Appetizer x1**
- **Vegetable x1**
- **Starches x2**
- **Main Entree x1**

OTHER NEEDS:

- **High End Disposable Plates**
- **Color Rolled Wrapped Silverware**
- **Ice tea/ Strawberry Lemonade/ Water Station w/ Cups**
- **Set up with Warmers**
- **Easy Maintenance (No staff needed, No clean up)**

APPETIZERS (CHOOSE 1)

- 1. Roasted Garlic Hummus**
- 2. Roasted Red Pepper Hummus**
- 3. Cheese Tray**
(assorted local organic cheese)
- 4. Charcuterie Tray**
(local organic cured sliced meats)
- 5. Mozzarella Basil Tomato Skewers**
- 6. Cream Cheese Smoked Salmon Dip**
with capers
- 7. Fruit Tray** (seasonal choices)

SALADS AND VEGGIES (CHOOSE 1)

- 1. Salmon quinoa salad**
- 2. Greek feta salad**
- 3. Spinach Strawberry, Walnut Vinaigrette Salad**
- 4. Basil Tomato Olive Oil Garlic Pasta Salad**
- 5. Veggie Tray**
(seasonal local selection)
- 6. Skewered Herbed Mozzarella Balls**
with basil, & cherry tomatoes
- 7. Caramelized Onion Tahini Salad**

STARCHES (CHOOSE 2)

- 1. Fresh Homemade Rolls**
with basil garlic butter
- 2. Potato Cream Gratin**
- 3. Jasmine Saffron Rice**
- 4. Roasted Eggplant, Cauliflower, Yellow Squash, Zucchini & Red Russet potatoes** (with tahini vinaigrette basil pesto sauce)
- 5. Spinach Basil Pesto Tomato Pasta Salad**

MAIN ENTREE (CHOOSE 1)

- 1. Lemon Herb Chicken Skewers**
with blueberry balsamic salsa
- 2. Lemon Butter Herb Salmon**
- 3. Stuffed Chicken Breast Fillets**
with basil and fetta cheese
- 4. Carved Flank Steak** with a garlic pesto sauce
- 5. Cod Fillet** with basil cream sauce

Catering Line: **(503) 512-7488** :: Fax Line: **(503) 661-9846**