



Small Bites Catering menu

VEGETARIAN		VEGAN	
Sweet Potato Croquette	\$1.5	Falafel	\$1.5
Fresh and crispy balls of richly seasoned sweet potato w Harissa Aioli [vegan option]		Chickpea fritters served with fresh hummus	
Summer Vegetable Quiche	\$1.5	Veggie Spring Rolls	\$2
Assortment of summer vegetables, eggs and cheese in a phyllo cup		Crispy veggie rolls filled with vegetables and glass noodles. Served with ginger dipping sauce	
Macaroni Bites	\$1.5	Crispy Potato Samosas	\$2
Fun sized version of Bahamian macaroni. Crispy on the outside. Served with a spicy ketchup		Pastry filled with potatoes with South Asian flavors served with a chutney of fresh local mangoes	
Mushroom & Caramelized Onion Dip	\$2.5	Fruit Skewers	\$2.5
Creamy dip served with pita chips		Micro fruit salad infused with mint & honey [subject to availability]	
Za'atar Feta & Spinach Rolls	\$2.5	Mini Beet & Chickpea Sliders	\$2.5
Nom Nom version of the Greek classic Spanakopita		Delicious mini vegan burgers	
Salad Cups	\$2.5	SWEET	
Micro salads with greens, vegetables, feta and dressing [Fattoush or Caesar]		Lemon Passionfruit	\$3
Dip Assortment	\$2.5	Meringue Tarts	
Dip options included whipped feta, labneh, hummus, baba ghanoush, muhammara. Served with pita chips and crudité		Luscious curd of fresh passionfruit, lemons, topped with toasted meringue	
Pasta Cups	\$2.5	Mini Pumpkin Crumble Cups	\$3
Individual servings of pasta in the style of your choosing		Sweet local pumpkin layered with toasted crumble.	
Veggie Pinwheels	\$2.5	Mini Duff Dumplings	\$3
Light pastry with pesto and vegetables		Bite sized gauva duff inspired dumplings with essence of rose topped with luxurious crème anglais	
Oyster Mushroom Arepas	\$3	Dessert Cup Assortment	\$3
Savory Corn Flatbread stuffed with "Well Mudda Fungus Mushrooms" and cheese topped with avocado and salsa roja of onions, tomatoes and peppers		[Mini cups of mousse, pastry and fruit, in chocolate, cheesecake fruit flavors]	
		Dessert Bites	\$3
		[cheesecake, brownie, or cake assortment]	





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FISH		BEEF	
Salt Cod Fritters	\$1	Beef Kofta Balls	\$1.5
Golden fritters made with salted cod, fresh herbs and spices		Nom Nom version of meatballs. Seared blend of beef and herbs.	
Spicy Fish Balls	\$2	Beef and Cheese Cigara	\$3
White Fish mixed with herbs and breadcrumbs for a crunchy satisfying bite. Served with Zata'ar ranch		stuffed phyllo rolls of rich beef & cheese	
Mini Shrimp Skewer	\$3	Steak Slider	\$3.5
Grilled shrimp based in garlic butter and herbs		Grilled Steak with roasted peppers, harissa aioli and cheese	
Mini Salmon & Veggie Skewers	\$4	Caramelized Onion & Beef Crostini	\$4
Grilled salmon and vegetables		Grilled Slices of Tender Beef complimented w. sweet local slow-roasted onions. Horseradish drizzle	
Mini Fish Tacos	\$4.5	Beyti Kebab	\$4.5
Crispy fish on a toasted corn tortilla with a fresh salsa & spicy cabbage slaw		Rolls of Turkish Kebab wrapped in grilled lavash w. tomato butter & whipped labneh	
CHICKEN		LAMB	
Chicken Wings	\$1	Mutton Cigara	\$3
Tossed or With a Dip. Any flavor		Pastry filled with pulled Mutton roasted in rich spices. Served with Mint Zoug Sauce	
Chicken Kofta balls	\$1.5	Mini Lamb Pita	\$3
A delicious bite of chicken with fresh herbs in a tomato passata		Ground lamb with yoghurt, tomato, cucumbers	
Mini Chicken Shish	\$3	Lamb Slider	\$3.5
Flavorful grilled chicken skewers		Moroccan spiced burger with apricot chutney and mint yoghurt	
Potato Chicken Croquettes	\$3.5	Lamb Rack	\$4.5
Fluffy potato stuffed with a mix of chicken, tomatoes, and cheese served with whipped feta dip and green salsa.		Individual racks of lamb grilled and served with a chermoula sauce of local peppers and herbs	
The Marocain	\$4.5	Lamb on Pastry	\$5
Preserved lemon grilled chicken skewer on a date, apricot herb couscous salad with zalouk puree]		Sliced Smoked Lamb on crisp puff pastry with mint gremolata	





CORPORATE LUNCH BOX

Sandwich Box

Sandwich Selection

Aleppo: Chicken Breast, Peppers, Cheese

Sana: Turkey, Zhooug, Greens, Cheese

Casablanca: Zalouk, Chicken

Beirut: Falafel, Roasted Eggplant, Salad Mix, Hummus

Istanbul: Tuna, Walnut, Artichokes. Kale Pesto

Kalamata: Roasted Lamb, Olive Aioli, Arugula

Cupcakes/Cookies or Chips

Pricing - \$14 pp

Power Bowl

Bowl Selection

Base: Basmati Rice Pilaf, Pasta or Salad

Protein Selection: Falafel, Grilled Chicken Breast or Salmon [+2] or Steak [+2] Lamb [+2]

Vegetable Assortment

Sauce: Baba Ghanoush/ Whipped Feta /Tahini/Salad dressing

Assorted Cupcakes/Cookies

Pricing - \$14 pp

COFFEE BREAK

Espresso, Coffee & Tea
Creamer

Assorted pastry and fruit boards

Pricing - \$12 pp

Breakfast Station

[add to coffee break]

Yogurt and granola: \$5 pp

Smoked salmon & eggs : \$ 6 pp

Quiche or frittata :\$4 pp

Mini breakfast sandwiches

[eggs+beef]: \$4pp

ADD-ONS

Bottled Fruit Lemonade or Tea

Infusion: \$3 pp

Carrot Sticks \$1

Fruit Salad: \$3 pp

Side Salad: \$3 pp

Side pasta salad: \$4pp

Veggie Pinwheel \$2

Muffin: \$2

Cookies: \$2

Chips: \$2



HOT MENU SELECTION

Main Options [Select 2]

Pomegranate BBQ Chicken
Pan Seared Salmon filet
Turkish-style roasted chicken with stuffing
Beef Kofta Tagine [slow-roasted dish of seasoned ground beef balls, tomatoes, potatoes, and herbs]

Side Options [Select 2]

Jeweled Couscous with Fruit, Nuts, & Herbs
Basmati Rice Pilaf
Creamy Hot Pasta with Vegetable Assortment [vegetarian]
Roasted Beets, Pumpkin, and Carrots [vegan]
Steamed Fresh Vegetable Assortment
Mashed Potato or Sweet Potato
Summer Vegetable Salad w. dressing

Pricing - \$20 pp

BOARDS

Boards can feed 10 persons

Dips, Fruit and Pita:

ADD-ONS

Soup Selection: \$6pp

Cake or Brownies: \$2

1 gallon of fruit lemonade or Tea:
\$25

Breakfast Station

[add to coffee break]

Yogurt and granola: \$5 pp

Smoked salmon & eggs : \$ 6 pp

Quiche or frittata :\$4 pp

Mini breakfast sandwiches
[eggs+beef]: \$4pp



SERVICE OPTIONS

Services Options Vary Based on your needs. Drop off service in foil pans is provided at no cost. We can set up a buffet line however If individual items are required for a cocktail buffet then a chef will be needed to replate, clear and ensure food is kept to temperature. These dishes can be placed onto the buffet table or provided to servers for pass around.

Drop Off [Foil Pans Only]:\$0.00

Small Bites Catering [Small Bite Individual Plating on site for up to hours]
: \$200.00

Chafing buffet [food set up in heated pans for up to four chafing] :
\$200.00

Server for up to hours :\$75.00

Bartender for up to two hours: \$100

PLATING OPTIONS

We provide plates based on your requirements. Cups are provided commensurate with drink packages.

Paper Package [Paper Plates, Plastic Forks and Regular Napkins] \$1pp

Crystal Package [Clear Crystal Plastic Plates, Clear Plastic Forks and napkins] \$2pp

Ceramics Package [ceramic plates and silverware] \$10pp

