



PARTY & EVENT CATERING

Appetizers (Serves 8-10)

Cucumber Salad - \$50 (GF, Vegan, Contain seeds)

Persian Cucumber, Radish, Barberries, Sesame Seeds, Lemon & Herb Sauce (parsley, mint, sunflower seeds, olive oil & vinegar)

Herb Yogurt / Masst Karafs - \$31 (Vegetarian, Contain seeds, Dairy)

Celery, Parsley, Dill, Mint, Yogurt, Olive Oil & Sunflower Seeds Dip + Toasted Iranian Flatbread (32 oz)

Beet Yogurt / Maast Labou - \$35 (Vegetarian, Dairy)

Red Beets, Parsley, Mint, Yogurt, Sumac & Olive Oil + Toasted Iranian Flatbread (32 oz)

Eggplant & Tomato Dip / Mirzaghasehi - \$45 (GF, Vegan)

Roasted Eggplant, Tomato, Garlic & Turmeric Dip + Toasted Iranian Flatbread (32 oz)

Marinated Olives / Zeitoun Parvardeh - \$40 (GF, Vegan)

Green Olives, Walnut, Pomegranate Molasses, Garlic, Herbs & Persian Hogweed (32 oz)

Mains (Serves 10)

Pomegranate, Walnut, Apricot & Raisin stew (10 serving)

Walnut, Pomegranate Paste, Apricot, Raisin & Onion Stew (Choice of one protein options below)

1-1) Sumac Roasted Chickpea - \$160.0 (vegan)

Chickpea, Sumac, Turmeric, Black Pepper & Olive Oil

1-2) Slow Cooked Turmeric Chicken - \$190.0

Chicken Thighs or Quarters, Onion, Garlic, Turmeric & Black Pepper

1-3) Braised Beef - \$220.0

Stewed Beef, Onion, Garlic, Turmeric, Sumac & Black Pepper

Add Turmeric Rice - \$40.0 (vegan)

Basmati Rice, Olive Oil, Turmeric, Salt & Pepper

Smoked Trout & Dill Rice / Maahi Doudi Ghezel ala Va Katte Shevid - \$200

Basmati Rice Cooked with Dill, Parsley, Cilantro, Garlic & Butter. Smoked Trout Glazed with Pomegranate Paste and Olive Oil

Pomegranate Chicken & Rice / Morgh e Anaari Va Katte - \$150 (GF)

Slow Cooked Chicken Thighs or Quarters with Onion, Garlic & Turmeric. Pomegranate sauce & Turmeric Rice