

CATERING MENU

catering@294 I streetfood.com

Try us for your next catering event!

Offering options for 15 to 500 people



APPETIZER TRAY

CHOOSE UP TO 6 ITEMS: \$55

SERVED WITH SAMOON CHIPS OR BREAD

Signature Hummus Black Bean Hummus Spicy Blaze Hummus Chunky Tzatziki

Falafel Lemony-Garlic Dip Spicy Feta Dip

Feta Cheese Pies Mixed Olives Vegetable Arook



APPETIZERS



SIGNATURE HUMMUS

Pureed chickpeas with lemon juice, garlic, olive oil, tahini, spices. Served with samoon chips - \$20sm/\$30Lg



BLAZE HUMMUS

Signature hummus blended with blaze hot sauce. Served with samoon chips – \$20sm/\$30lg



BLACK BEAN HUMMUS

Pureed black beans with lemon juice, garlic, chipotle, Tahini, spices. Served with samoon chips $-\$20_{\text{SM}}/\30_{LG}



CHUNKY TZATZIKI

Strained yogurt mixed with cucumber, mint, onion, olive oil, lemon & sumac. Served with samoon chips $-\$20_{\text{SM}}/\30_{LG}



WHAT THE FALAFEL?

Signature vegan falafel with garlic sauce – \$22 PER DOZEN



FETA CHEESE-HARISSA PIES

Creamy feta cheese baked golden brown on fresh dough, topped with za'atar seasoning – \$30 PER DOZEN



VEGETABLE AROOK

Vegan chickpea-vegetable fritters with garlic sauce -\$22 PER DOZEN

FLATBREAD TRAYS

SMALL (3 flatbreads) \$25 LARGE (6 flatbreads) \$45



Cheese Olive oil, tomato sauce, mozzarella cheese



The Falafel
Basil pesto, plum tomatoes,
scallions, kalamata & green olives,
mozzarella cheese. Topped with
falafel, garlic sauce, and modern
peasant salad



Tomato Kalamata
Basil pesto, plum tomatoes
scallions, kalamata & green olives,
mozzarella cheese



Moroccan Lamb
Basil pesto, plum tomatoes
scallions, kalamata & green olives,
mozzarella cheese. Topped with
Moroccan lamb, lemon basil
lebne and kaleboulleh



BBQ Chicken
Olive oil, tomato sauce,
mozzarella cheese. Topped
with chicken and sweet & spicy
harissa sauce

SANDWHICH TRAY



ZA'ATAR STEAK Turmeric rice, chili tahini & garlic, peppers, nomad salad, and signature hummus



TANDOORI CHICKEN Turmeric rice, tandoori, garlic, beets/turnips, cucumbers, peasant salad, and signature hummus

ALEPPO PEPPER CHICKEN THIGH Aleppo chili pepper, garlic, olive oil, sea salt



MOROCCON SPICED LAMB Bulgur wheat, lemon basil lebne, garlic, beets/turnips, mixed veggies, kaleboulleh, and tzatziki



FALAFEL OR VEGETABLE AROOK Turmeric rice, sweet & spicy harissa, garlic, beets/turnips & mixed veggies, peasant salad, and signature hummus



SMALL SANDWICH PLATTER \$69*

- · 12 half sandwiches
- · Lamb add \$2 per sandwich*

LARGE SANDWICH PLATTER \$129*

- · 24 half sandwiches
- · Lamb add \$2 per sandwich*













Aleppo Chicken Thighs
Tandoori Chicken Breast

Za'atar Paprika Steak Grilled Moroccan Lamb

Mixed Falafel & Arook

lalf Order	Full Order
\$ 50	\$89
\$ 50	\$89
\$ 65	\$119
\$ 75	\$139
\$ 45(1 doz/ea)	\$85 (2doz/ea)

^{*}Protein only does not include grain, sauce, pickled veggies, or samoon bread

SAUCES All sauces are gluten free



TANDOORI AIOLI tandori spices, mayonnaise, garlic, lemon



CHILI TAHINI sesame seed, puree, zesty lemon, chili, spices



GARLIC fresh garlic, zesty lemon, sunflower oil



SWEET & SPICY HARISSA harissa pepper paste, date syrup, spices



strained yogurt, zesty lemon, basil pesto



BLAZE HOT SAUCE roasted sweet & chili peppers, signature spice blend, cane sugar

SALADS









NOMAD

Cucumbers, kalamata & green olives, plum tomato, hint of jalapeno, scallions, cilantro, mint, and lemon-vinaigrette

Sm \$35.00 Lg \$60.00

MOORISH COLESLAW

Green & red cabbage, carrots, red onion, cilantro, and a curry spiced aioli

Sm \$30.00 Lg \$55.00

KALEBOULLEH

Kale with parsley, fresh mint, plum tomato, organic quinoa, red onion, scallions, and lemon vinaigrette

Sm \$30.00 Lg \$55.00

MODERN PEASANT

Romaine lettuce, kale, plum tomato, fresh mint, celery, parsley, red cabbage and za-atar dressing (aka Fattoush)

Sm \$30.00 Lg \$55.00

Small Salads Include: One – 80z bottle of dressing Large Salads Include: Two – 80z bottles of dressing

VEGETABLE



Beets & Turnips



Mixed Vegetables



Persian Cucumber



Fresh Cucumber

Half Full



Fresh Chickpeas

EXTRAS

Sauce Bottle (8oz)\$6.99Basmati Yellow Rice\$20\$35Torshi (16oz)\$10Bulgar Wheat\$20\$35Samoon Bread (2 halves)\$1Grilled Mixed Vegetables\$30\$50

Disposable Flameless Chafing Pans - \$15ea



Pans for Rent - \$20ea 2 hours use





ALLERGY BOARD

		GLUTEN FREE	VEGETARIAN	VEGAN	CONTAINS EGG	CONTAINS DAIRY	CONTAINS SESAME SEEDS
PROTEINS	TANDOORI CHICKEN BREAST	GF CF			<u> </u>		
	ZA'ATAR PAPRIKA STEAK	GF CF					8
	MOROCCAN LAMB	GF CF					
	ALEPPO CHICKEN THIGHS	GF					
	FALAFEL	GF CF	Ø	<u> </u>			
	VEGETABLE AROOK	GF	<u> </u>	<u></u>			
GRAINS & SOUPS	BASMATI RICE	GF	Ø	6			
	BULGUR WHEAT		Ø	6			
	CHICKPEA SOUP	GF)	Ø	6			
	LENTIL SOUP	GF	Ø	6			
	CHICKEN KALE RICE SOUP	GF CF					
SAUCES	BLAZE	GF	Ø	6			
	CHILITAHINI	GF	Ø	6			₩
	LEMON BASIL	G	Ø				
	S&S HARISSA	GF	Ø	6			
	TANDOORI	GF	((
	GARLIC	GF	Ø	6			
	BEETS & TURNIPS	GF	Ø	(b9)			
	PERSIAN CUCUMBERS	GF	((ba)			
TORSHI	MIXED VEGGIE	GF	(6			
	MARINATED OLIVES	GF	Ø	6			
	PICKLED ONIONS	GF	Ø	6			
	PEPPERS & ONIONS	GF)	Ø	6			
	MOORISH COLESLAW	GF	Ø		(
	MODERN PEASANT SALAD	GF	Ø	<u> </u>			
DS	TURKISH SALAD	GF	Ø	6			
SALADS	KALEBOULLEH SALAD	GF	Ø	6			
	NOMAD SALAD	Œ	Ø	6			
	LEMON DRESSING	G	Ø	(b)			
	ZA'ATAR SALAD DRESSING	GF	Ø	6			®
FLATBREADS	CHEESE FLATBREAD		Ø				
	TOMATO KALAMATA FLATBREAD		②				
	MOROCCAN LAMB FLATBREAD					?	
	FALAFEL FLATBREAD		Ø				
	BBQ CHICKEN FLATBREAD					(7)	
STREET SNACKS	SIGNATURE HUMMUS	GF GF	Ø	(b) (b)			& &
	BLAZE HUMMUS	GF	Ø	(b)			®
	BLACK BEAN HUMMUS	GF GF	Ø	6			@
	CHUNKYTZATZIKI		Ø				
	GRAPELEAVES	GF	Ø	6			
	ZA'ATAR GARLIC BREAD		Ø	6			<u>@</u>
	MOROCCAN LAMB & HUMMUS	GF					@
	SAMOON		Ø	6			
	SAMOON CHIPS		Ø	6			@

