



CATERING MENU

catering@2941streetfood.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 Lemony-Garlic Dip Spicy Blaze Hummus Chunky Tzatziki

Falafel 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 -\$20sm/\$30lg



CHUNKY TZATZIKI

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



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 lehne 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*











Half

Order



Full

Order

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Aleppo Chicken Thighs	\$50	\$89
Tandoori Chicken Breast	\$50	\$89
Za'atar Paprika Steak	\$65	\$119
Grilled Moroccan Lamb	\$75	\$139
Mixed Falafel & Arook	\$45 (Idoz/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 juice, cane sugar



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



LEMON BASIL LABNE

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 lemonvinaigrette

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 – 8oz bottle of dressing Large Salads Include: Two – 8oz 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





RESTRICTED DIET/ALLERGENS

		GLUTEN FREE	VEGETARIAN	VEGAN	CONTAINS EGG	CONTAINS DAIRY	CONTAINS SESAME SEEDS
PROTEINS	TANDOORI CHICKEN BREAST	G			(6)		
	ZA'ATAR PAPRIKA STEAK	GF					@
	MOROCCAN LAMB	G					
	ALEPPO CHICKEN THIGHS	G					
	FALAFEL	G	Ø	(ba)			
	VEGETABLE AROOK	G	((ba)			
	BASMATI RICE	GF	<u> </u>	(bg)			
S S	BULGUR WHEAT		Ø	(bg)			
GRAINS & SOUPS	CHICKPEA SOUP	G F	Ø	(bg)			
9. % 8. S.	LENTIL SOUP	GF	Ø	(bg)			
	CHICKEN KALE RICE SOUP	G					
	BLAZE	G	Ø	6			
	CHILITAHINI	G	Ø	(bg)			@
CES	LEMON BASIL	G	(
SAUCES	S&S HARISSA	GF	Ø	(b)			
01	TANDOORI	GF	Ø		(
	GARLIC	GF	Ø	(bg)			
	BEETS & TURNIPS	G	Ø	(b)			
TORSHI	PERSIAN CUCUMBERS	GF	Ø	6			
	MIXED VEGGIE	G	Ø	6			
	MARINATED OLIVES	GP	(6			
	PICKLED ONIONS	G	Ø	(ba)			
	MOORISH COLESLAW	GF GF	Ø		<u> </u>		
	MODERN PEASANT SALAD	G	Ø	(ba)			
ADS	KALEBOULLEH SALAD	G	Ø	(b ₀)			
SALADS	NOMAD SALAD	GF	Ø	(bg)			
	LEMON DRESSING	G	((by)			
	ZA'ATAR SALAD DRESSING	GF	Ø	(b9)			@
	CHEESE FLATBREAD		Ø				
FLATBREADS	TOMATO KALAMATA FLATBREAD		②				
	MOROCCAN LAMB FLATBREAD						
	FALAFEL FLATBREAD		Ø				
	BBQ CHICKEN FLATBREAD					<u> </u>	
	SIGNATURE HUMMUS	GF CF	Ø	6			@
	BLAZE HUMMUS	GF	Ø	6			<u>@</u>
STREET	BLACK BEAN HUMMUS	GF	Ø	69			@
	CHUNKYTZATZIKI	GF CF	Ø Ø				
	GRAPELEAVES	G	0	6			
	ZA'ATAR GARLIC BREAD	_	Ø	6			<u>@</u>
	MOROCCAN LAMB & HUMMUS	G					@
	SAMOON		Ø	6			
	SAMOON CHIPS		(6			@