

GRANADA

KOSHER CATERING

MIDDLE EASTERN MENU



GRANADA

KOSHER CATERING

MIDDLE EASTERN

APPETIZERS

HUMMUS DIPS

A classic Middle Eastern spread crafted from silky cooked chickpeas, tahini, and fresh lemon juice.

Flavor Selections: Roasted Garlic & Onion, Basil Pesto, and Roasted Red Bell Peppers

Served with warm pita bread.

RUSTIC MASABAHA DIP

A hearty, chunky chickpea spread blended with tahini paste, roasted garlic, fresh dill, olive oil, and lemon juice. Finished with roasted garbanzos, cherry tomato relish, and fragrant paprika oil.

Served with pita bread.

MINI BOURIKAS

Flaky puff pastry turnovers filled with savory selections, topped with garlic-dill aioli and toasted sesame seeds.

Fillings: Mashed Potatoes, Seasonal Vegetables and Tuna Fish

BABA GHANOUSH DIP

Fire-roasted eggplant blended with onion, tahini paste, roasted garlic, olive oil, and fresh lemon juice. Seasoned with cumin, curry, and finished with fresh cilantro.

Served with taro chips.

FALAFELS

Traditional Middle Eastern fried chickpea and fava bean fritters, infused with fresh herbs and a signature blend of spices.

DOLMAS

Tender grape leaves filled with delicately seasoned rice, drizzled with lemon- garlic sauce, olive oil, and aromatic spices.

Optional: Add ground beef.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

APPETIZERS

TABBOULEH COUSCOUS

A refreshing grain salad with bulgur wheat and Israeli couscous, tossed with diced tomatoes, onions, cucumbers, fresh parsley, mint, lemon juice, and olive oil.

MINI SFICHA

Petit meat pies filled with marinated ground beef, onion, chopped parsley, and roasted plum tomato sauce, finished with a garlic-dill dressing.

HAMUTZIN

A vibrant assortment of Israeli pickled vegetables including pearl onions, green olives, cucumbers, baby corn, pickled beets, and turnips, seasoned with dried oregano.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

SOUPS

MATZO BALL SOUP

A traditional Israeli home style delicate matzo dumpling simmered in a fragrant vegetable broth with carrots, peas, roasted garlic, and tender potatoes. Finished with fresh dill.

CHOLENT SOUP

A slow-braised beef chuck stew inspired by classic Israeli cholent. Simmered for deep flavor with potatoes, pearl barley, kidney beans, onions, and carrots, and finished with fresh dill.

LENTIL SOUP

*A hearty vegetable soup made with tender lentils, potatoes, carrots, and onions, subtly seasoned with dried oregano and roasted garlic.
Served with refried plantain and a boiled egg.*

MEDITERRANEAN CHICKEN SOUP

A rich tomato-based chicken broth with plum tomatoes, cannellini beans, zucchini, yellow and chayote squash, green beans, celery, carrots, kale, and artichoke hearts. Garnished with fresh oregano and mint.

ISRAELI COSCOUSE-TOMATO SOUP

A vibrant tomato vegetable broth with pearl Israeli couscous, onions, carrots, celery, peas, and roasted garlic. Topped with crispy onions, fresh mint, and cilantro.

Enhance your soup with the option to add shredded chicken or beef.

Vegetable broth may be substituted for chicken or beef broth upon request.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

SALADS

ISRAELI SALAD

A fresh, finely chopped salad of vine-ripened tomatoes, cucumber, onion, and colorful bell peppers, tossed with olive oil, fresh lemon juice, mint, oregano, and parsley.

FATTOUSH SALAD

A classic Levantine salad made with crispy toasted pita, romaine lettuce, tomatoes, cucumbers, radishes, and green onions, lightly dressed with olive oil, fresh lemon juice, and cracked black pepper.

GREEK SALAD

Arugula and baby spinach tossed with chunky cucumbers, heirloom tomatoes, red onion, black olives, sliced bell peppers, roasted pine nuts, and pepperoncini chilies, finished with an oregano-infused Greek vinaigrette

SUNDOWN FARRO SALAD

Hearty cooked farro blended with arugula, roasted cherry tomatoes, cucumbers, roasted chickpeas, artichoke hearts, dried cranberries, golden raisins, parsley, mint, and basil, topped with roasted almonds and drizzled with honey-mustard dressing

ARABIA NIGHT SALAD

A vibrant quinoa salad with arugula, roasted beets, roasted chickpeas, squash, and zucchini, accented with fresh cilantro and mint, finished with pomegranate arils and a house-made sweet pomegranate dressing.

DELIGHTFUL SALAD

A spring mix tossed with roasted peach slices, fresh raspberries, blueberries, strawberries, cherry tomatoes, caramelized walnuts, dried cranberries, golden raisins, and sliced red onion, topped with crispy pita strips and raspberry vinaigrette.

Elevate your salad with your choice of grilled chicken breast, beef steak, or fresh grilled fish.



H u m m u s D i p s

GRANADA

KOSHER CATERING

MIDDLE EASTERN

PASTA

FARFALLEL MEDITERRANEAN PASTA

Chilled farfalle pasta tossed with black olives, vibrant bell peppers, sliced cucumbers, cherry tomatoes, red onion, and oregano-roasted cauliflower, finished with a bright oregano-lime vinaigrette.

ORZO AUGERBINE PASTA

Warm orzo pasta blended with green olives, roasted eggplant, zucchini, squash, roasted garlic, and onion, topped with sweet red bell peppers and a house-made Moroccan sauce.

HAIFA PASTA

Chilled penne pasta with hearty chunks of ripe tomatoes, sliced garlic, chickpeas, artichokes, black olives, red onion, zucchini, and shredded carrots, tossed in a lemon-oregano and dill vinaigrette.

COSCOUSE ISRAELI PASTA

Chilled Israeli couscous mixed with diced apples, golden raisins, dried cranberries, dried apricots, roasted onions, roasted garlic, fresh parsley, and mint, finished with a mint-oregano honey vinaigrette.

YOSEFA'S MIDDLE EASTERN PASTA

Warm tricolor spiral pasta tossed with bell peppers, artichokes, sliced garlic, spinach, diced tomatoes, onions, green olives, and toasted pine nuts, all coated in a fragrant oregano green-tomato sauce.

TIBERIA'S GREEN PASTA

Hot rigatoni pasta combined with spinach, fresh basil, roasted sundried tomatoes, roasted garlic, and onion, finished with roasted cashews and a silky green tomato sauce.

Enhance your pasta with your choice of grilled chicken, fresh salmon, or tender beef.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

POULTRY

CHICKEN SCHNITZEL

Thin-sliced chicken breast, delicately breaded and pan-fried to golden perfection. Served with pickled cabbage, Persian cucumbers, sun-dried tomatoes, and fresh cilantro, topped with roasted vine-ripened cherry tomatoes, a wedge of lemon, and finished with red Schug sauce.

CHICKEN KEBABS

Juicy, grilled chicken chunks skewered with mushrooms, red onion, squash, zucchini, and bell peppers, seasoned eggplant with a blend of traditional Middle Eastern spices. Served with house-made harissa sauce.

MOROCCAN CHICKEN

Slow-braised chicken in a house-made Moroccan sauce with roasted capers, green olives, carrots, celery, and diced potatoes. Finished with fresh cilantro and toasted sesame seeds.

CHICKEN SHAWARMA

Grilled chicken thighs marinated in authentic Middle Eastern shawarma spices, paired with grilled red onions and caramelized lemon slices.

Served with roasted cashew garlic aioli and a fresh blend of cilantro and parsley.

MEDITERRANEAN CHICKEN

Roasted Chicken in rich Romesco sauce with green olives, black olives, sun-dried tomatoes, artichoke and caper relish, roasted pearl onions, finished with toasted sesame seeds, fresh parsley.

POULTRY KUFTA

Seasoned chicken and turkey kofta served with crispy fennel, red onion, cabbage salad, garlic confit and a vibrant green Schug sauce.

APRICOT MANDI CHICKEN

Herb- and lemon-roasted chicken served over fragrant turmeric- and saffron-infused basmati rice, studded with toasted almonds and golden raisins. Finished with fresh cilantro, parsley, caramelized onions, and served alongside a lemon-apricot glaze.

A choice of chicken breast, airline or chicken leg quarter is available for your event.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

MEAT

BEEF SCHNITZEL

Thin-cut beef steak, delicately breaded and pan-fried to golden perfection. Served with pickled cabbage, Persian cucumbers, sun-dried tomatoes, and fresh cilantro, topped with roasted vine-ripened cherry tomatoes, a lemon wedge, and finished with red Schug sauce.

BEEF KEBABS

Tender roasted beef chunks skewered with mushrooms, red onion, squash, zucchini, and bell peppers, seasoned eggplant with an aromatic blend of traditional Middle Eastern spices.

Served with house-made harissa sauce.

MOROCCAN BEEF

Slow-braised beef chunks simmered in a house-made Moroccan sauce with roasted garlic, sliced onions, green olives, mushrooms, carrots, and potatoes. Finished with toasted sesame seeds and fresh cilantro.

BEEF SHAWARMA

Fajita-sliced beef marinated in authentic shawarma spices, grilled with onions, mushrooms, roasted garlic, and caramelized lemon.

Served with roasted garlic-dill aioli and fresh parsley.

MORROCAN KUFTA

Juicy ground beef meatballs served in rich Moroccan sauces, garnished with fresh cilantro and toasted sesame seeds.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

MEAT

LAMB KEBABS

Grilled lamb chunks skewered with mushrooms, red onion, squash, zucchini, and bell peppers, seasoned with classic Middle Eastern spices. Finished with garlic-harissa sauce.

QIDREH

Slow-cooked lamb shank served over fragrant turmeric- and saffron-infused jasmine rice, topped with toasted almonds, golden raisins, and roasted chickpea

GRILLED LAMB BABY CHOPS

Tender baby lamb chops marinated in a traditional Middle Eastern spice blend, grilled and served with caramelized onions, sautéed mushrooms, and roasted tomato relish.

Served with vibrant green Schug sauce.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

FISH

FISH SCHNITZEL

Delicate fish fillets, lightly breaded and pan-fried to golden perfection. Served with pickled cabbage, Persian cucumbers, sun-dried tomatoes, and fresh cilantro, topped with roasted vine-ripened cherry tomatoes, a wedge of lemon, and finished with chipotle-roasted garlic aioli.

FISH KEBABS

Skewered roasted salmon with mushrooms, red onion, zucchini, and red and green bell peppers. Served with house-made red and green Schug sauces.

SALMON KOFTA

Baked salmon meatballs draped in a house-made Moroccan sauce, garnished with toasted sesame seeds and fresh cilantro and parsley.

MIDDLE EASTERN FRIED FISH

Whole fish, seasoned and fried until crisp, served with shredded lettuce, pickled cabbage, cucumber, sundried tomatoes, crispy onion, and parsley, accompanied by roasted garlic-chipotle sauce and sea salt herbs.

ISRAELI-TUNA CAKE

Golden, round tuna cake, delicately breaded and fried, served with kosher dill cabbage pickles and tahini-lime aioli.

MEDITERRANEAN FISH

Slow-braised fish simmered in a rich tomato sauce with green and black olives, grilled artichokes, roasted pearl onions, whole mushrooms, capers, roasted potatoes, toasted pine nuts, and fresh parsley.

Chef's selection of fish: salmon, sea bass, halibut, or branzino.

GRANADA

KOSHER CATERING

MIDDLE EASTERN

SIDES

SAFFRON BASMATI RICE

Saffron-Turmeric Basmati rice is slowly cooked with golden raisins topped with fresh parsley and toasted pinenuts.

MUJADARA

Slow cooked lentil and basmati rice with vegetable broth topped with caramelized onions, roasted chickpeas and garlic and chopped mint.

ROASTED ROOTS

Roasted rutabaga, carrots, purple turnips, parsnips, and daikon, delicately seasoned with aromatic herbs and classic Middle Eastern spices.

ISRAELI COUSCOUS

Pearl couscous with diced tomatoes, red onion, cucumber, diced bell peppers, green olives, lemon-oregano vinaigrette.

MEDITERRANEA QUINOA

Quinoa grain with fresh arugula, sundried tomatoes, capers, green olives mixed with lemon-balsamic vinaigrette and chopped fresh mint and oregano.

ROASTED EGGPLANTS

Roasted round slice eggplant topped with roasted cashew –garlic sauce and topped with pomegranate arils and fresh cilantro.

WHITE BEANS SALAD

Cooked butter beans mixed with roasted heirloom tomatoes, roasted colorful cauliflowers, lemon juice and olive oil and chopped with fresh mint and parsley.

Be'khol bis — bra'kha, u've'khol ta'am — zikaron shel bayit
In every bite, a blessing; in every flavor, a memory of home



Chicken Schnitzel