GLOBAL CATERING COLLECTION

Turkish

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Sigara boregi

Cheese-filled crisp pastry rolls

Hummus and flatbread

Chickpea dip with olive oil

Kisir cups

Bulgur salad with tomato and herbs

Mini lahmacun

Thin flatbread with spiced minced meat

MAIN DISHES

Tavuk sis

Marinated chicken skewers

Izmir kofte

Beef meatballs with tomato and potatoes

Lamb guvec

Slow-cooked lamb and vegetable stew

Imam bayildi

Eggplant stuffed with onions and tomatoes

SIDES & ACCOMPANIMENTS

Rice pilaf

Buttery rice with toasted vermicelli

Bulgur pilaf

Bulgur with tomato and peppers

Coban salad

Chopped cucumber, tomato and herbs

Roasted vegetables

Seasonal vegetables with olive oil

DESSERTS

Baklava

Pistachio-filled phyllo pastry

Sutlac

Baked rice pudding

Revani

Semolina cake with syrup

Sekerpare

Small semolina cookies in syrup

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $26 / guest

Tavuk sis + Rice pilaf + Bulgur pilaf

Signature — $37 / guest

Sigara boregi + Tavuk sis + Izmir kofte + Rice pilaf + Bulgur pilaf + Baklava

Celebration — $52 / guest

Hummus and flatbread + Izmir kofte + Lamb guvec + Bulgur pilaf + Coban salad + Sutlac

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$650	$1,300	$2,600
Signature	$925	$1,850	$3,700
Celebration	$1,300	$2,600	$5,200

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.