GLOBAL CATERING COLLECTION

Lebanese

Food selections

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

APPETIZERS

Hummus and pita
Chickpea-tahini dip

Falafel bites
Chickpea and herb fritters

Spinach fatayer
Spinach and sumac pastry triangles

Beef kibbeh
Bulgur shells filled with spiced beef

MAIN DISHES

Chicken shawarma
Spiced sliced chicken

Beef kafta
Grilled beef and herb skewers

Lamb ouzi rice
Spiced lamb over rice with nuts

Mujaddara
Lentils, rice and caramelized onions

SIDES & ACCOMPANIMENTS

Vermicelli rice
Rice with toasted vermicelli

Tabbouleh
Parsley, tomato and bulgur salad

Fattoush
Vegetable salad with toasted pita

Roasted cauliflower
Cauliflower with lemon-tahini sauce

DESSERTS

Baklava
Nut-filled phyllo pastry

Maamoul
Date-filled shortbread cookies

Meghli cups
Spiced rice pudding with nuts

Namoura
Semolina cake with 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

Chicken shawarma + Vermicelli rice + Tabbouleh

Signature — $37 / guest

Hummus and pita + Chicken shawarma + Beef kafta + Vermicelli rice + Tabbouleh + Baklava

Celebration — $52 / guest

Falafel bites + Beef kafta + Lamb ouzi rice + Tabbouleh + Fattoush + Maamoul

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.