BARMELI CATERING MENU

MEZE

Boquerones
– marinated white anchovies –

Prosciutto wrapped Dates
– Goat Cheese & Almond Stuffed –

B’S’tilla
– Moroccan Chicken & Almond Pie –

Ouzo Cured Salmon Gravlax
– w/Crostini –

Dips
– Hummus~Tzatziki~Melitza~Whipped Feta~Skordalia w/pita & crostini –

Marinated Olives
– VEGAN

Dolmades
– stuffed grape leaves –

Falafel w/Lemon Tahini Sauce
– VEGAN

Stuffed Piquillo Peppers
– Ricotta, herbs, Pine-nuts –

Grilled Halloumi
– w/Olive Oil & Mint –

Keftedes
– Lamb/Beef Meatballs w/Tzatziki –

Bacalao Croquettes
– VEGAN

Mini Pies- Spinach or Cheese

Shrimp Saganaki

Brandade of Codfish & Potatoes

B’s’tilla
– Morrocan Chicken & Almond Pie –

Stuffed Piquillo Peppers
– Ricotta, herbs, Pine-nuts –

Keftedes
– Lamb/Beef Meatballs w/Tzatziki –

Cheese Board
– Imported Parmesan, Kefalotiri, Manchego, w/Crostini, Cornichons & Dates –

Bruschetta Bar

Choose 8

Roasted Tomatoes ~ Parmesan ~ Pesto ~ Garlic Confit ~ Feta ~ Olive Tapenade ~
Prosciutto ~ Chorizo ~ Goat Cheese ~ Manchego ~ Chicken Liver Mousse ~ Mushroom Duxelle ~ Caramalized Onions
SALADS

St Tropez
– Fresh Spinach, Blue Cheese, Dates, Walnuts, Orange Slices –

Village Greek
– Tomato, Cucumber, Feta, Olives, Bell Peppers, Red Onion –

Marouli
– Romaine Lettuce, Dill, Feta, Red Onions –

Tabouli
– Bulghur wheat, Parsley, Mint, Tomato, Red Onion –

Lemony Chickpeas
– Carrots, celery, Bell Peppers, Red Onion –

Grilled Octopus
– Fennel, Bell peppers, Red onion, Lavender –

Stewed Giant Lima Beans
– Tomato, Onion, Garlic, Bell Peppers –

SIDES

Grilled Asparagus ~ Grilled Zucchini ~ Orzo Pilaf ~ Israeli Couscous ~ Greek Roast Potatoes ~ Basmati Rice ~ Bulghar Pilaf
MAINS

Leg of Lamb or Beef Tenderloin
  – Roasted Za’atar Crusted –

Lamb Shanks – Osso Bucco or Short Ribs
  – Red Wine Slow Braised –

Mousaka
  – Lamb ~ Beef or ~ Vegetarian –

Pastichio
  – Lamb ~ Beef or ~ Vegetarian –

Greek Lemon Chicken
  – Artichokes, Olives, Capers –

Grilled Salmon Filet
  – w/ Tomato ~ Basil Salad –

Wild Codfish Casserole
  – Tomatoes, Olives, Capers, Feta –

Harissa Spiced Shrimp
  – Tomatoes, Garlic, Onion, Chickpeas, Toasted Almonds, Fresh Basil –

Risotto
  – Mushroom ~ Seafood or Asparagus –

Grilled Rack of Lamb
  – w/ Roast Greek Potatoes –

Paella
  – Seafood, Chicken, Chorizo –

Tagines
  – Lamb ~ Chicken or Lentil & Vegetable –

Vegan Parmesan Crusted Cauliflower

Shawarma
  – Chicken ~ Beef ~ Lamb or Vegetable –

Kebabs
  – Chicken ~ Shrimp ~ Salmon ~ beef ~ Lamb ~ Vegetables –

Grilled Whole Branzino
DESSERTS

Greek Yogurt
– w/Fruits, Berries, Honey, Nuts –

Traditional Baklava

Sfoof: Lebanese Semolina Cake

Torta de Santiago
– Almond Tart –

Dark Chocolate Mousse

Chocolate - Raspberry Mousse Cake

Flour-less Chocolate Soufflé Cake

Lemon - Coconut Cake

Wine Poached Pears
– w/chocolate Ganache, Crushed Pistachios –

Lemon Cheesecake
– w/ Pomegranate Coulis –

* All prices are calculated based on menu selections and number of guests

* Additional charges for servers, rentals, wines, music will be applied as required

* 50% deposit is required on confirmation

For a customized estimate please email REBECCA PURRO @ rpmchef@gmail.com