

# BARMELI CATERING MENU

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## MEZE

### Boquerones

– marinated white anchovies –

### Prosciutto wrapped Dates

– Goat Cheese & Almond Stuffed –

### B'Stilla

– Moroccan Chicken & Almond Pie –

### Ouzo Cured Salmon Gravlax

– w/Crostini –

### Brandade of Codfish & Potatoes

### Keftedes

– Lamb/Beef Meatballs w/Tzatziki –

### Mini Pies- Spinach or Cheese

### Cheese Board

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

### Shrimp Saganaki

### <sup>VEGAN</sup> Marinated Olives

### Dips

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

### <sup>VEGAN</sup> Dolmades

– stuffed grape leaves –

### <sup>VEGAN</sup> Falafel w/Lemon Tahini Sauce

### Stuffed Piquillo Peppers

– Ricotta, herbs, Pine-nuts –

### Grilled Halloumi

– w/Olive Oil & Mint –

### Bacalao Croquettes

### <sup>VEGAN</sup> Iman Biyldi

– Eggplant & Tomato Stew –

### Merguez Lamb Sausage

– w/Couscous –

## BRUSCHETTA BAR

### Choose 8

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

## <sup>VEGAN</sup> Tabouli

– Bulgurwheat, Parsley, Mint, Tomato, Red Onion –

## <sup>VEGAN</sup> Lemony Chickpeas

– Carrots, celery, Bell Peppers, Red Onion –

## Grilled Octopus

– Fennel, Bell peppers, Red onion, Lavender –

## <sup>VEGAN</sup> Stewed Giant Lima Beans

– Tomato, Onion, Garlic, Bell Peppers –

# SIDES

<sup>VEGAN</sup> 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 –

## <sup>VEGAN</sup> 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**