



Delicious

by Shereen



CATERING MENU



@deliciousbyshereen



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For orders or inquiries please email: info@deliciousbyshereen.com



APPETIZERS



Hummus

Ground chickpeas and tahini blended with extra virgin olive oil, garlic, and lemon juice in a smooth and creamy spread.



Baba Ghanoush

Chargrilled Eggplant blended with tahini, garlic, olive oil, lemon juice and our special blend of seasonings.



Spinach Turnovers

Filled with a savory blend of tender spinach, sautéed with onions, garlic, cilantro, and lemon juice, nestled in a fluffy pillow of handmade dough.



Vegetable Turnovers

A savory blend of mixed vegetables with onions, garlic, and spices nestled in a fluffy pillow of handmade dough.



Cheese Turnovers

Filled with a blend of mozzarella and cream cheese, nestled in a fluffy pillow of handmade dough.



Ground Beef Turnovers

A savory mix with your choice of ground beef, made with onions, garlic, and spices, wrapped in a pocket of handmade dough.



APPETIZERS



Stuffed Grape Leaves (v)

Grape leaves filled with rice, cilantro, parsley, and spices and steamed until tender. Topped with lemon juice and olive oil.



Stuffed Eggplant

Miniature Eggplant filled with rice, cilantro, parsley, and spices and steamed until tender. Topped with lemon juice and olive oil.



Shawerma

Tender morsels of chicken breast meat sautéed with onions and garlic and colored peppers, mixed with our special blend of spices; served in handrolled flatbread and grilled panini-style.



Kibbeh

Tender croquettes of bulgur wheat, ground beef and Middle Eastern spices expertly combined and lightly fried.



Flatbread with Ground Beef

Thin rolled hand-crafted dough topped with ground beef and minced onion and sweet red peppers.



Falafel

Ground Chickpeas, seasoned with garlic, onion, parsley. Fried crispy golden brown and served in pita bread or as individual pieces.



SALADS



Fattoush

Traditional Middle Eastern Salad made with cucumbers, tomatoes, and mixed greens seasoned with herbs. Drizzled with lemon juice and olive oil.



Tabouleh

Traditional Middle Eastern salad made with bulgur wheat, parsley, tomatoes, olive oil and lemon juice.



Eggplant Salad

Grilled Eggplant topped with parsley and mint, served with a yogurt dressing with garlic and garnished with pomegranate seeds.



Creamy Potato Salad

Tender Red potatoes mixed with Shereen's secret creamy sauce and blended with garlic, parsley and mint.



Cross-Cultural Sweet Potato Salad

Bridging Southern and Middle Eastern cultures, this delicious sweet potato salad combines greens, raisins, sweet cherry tomatoes, mint, garlic and olive oil.



Cucumber Yogurt Salad

A creamy yogurt based salad containing fresh cucumbers, seasoned with garlic, and topped with mint flakes.



ENTREES



Koshary

A traditional Egyptian dish made of lentils, pasta, and rice, topped with fried onions, and Shereen's secret tomato sauce!



Baked Chicken with Rice

Fragrant Basmati Rice, cooked with peas and carrots and garnished with mixed vegetables. Served alongside baked chicken seasoned with Mediterranean spices.



Egyptian Pasta w/ Beef & Béchamel Sauce

Penne pasta with wonderfully seasoned ground beef and layers of creamy béchamel sauce, topped with mozzarella cheese.



Mediterranean Rice

Fragrant Basmati Rice seasoned with onions, tomatoes, green peppers, carrots and peas. Topped with golden raisins.



Moussaka

Sliced Eggplant served in a tomato sauce with ground beef, served on a bed of white rice. Can be made without beef upon request.



Chicken Kabobs

Tender Marinated chunks of chicken coated with savory spices and grilled to perfection.



ENTREES



Maqlouba

Rice & stewed chicken, cauliflower, eggplant, potatoes, spices, garnished with almonds. Can be made without chicken upon request.



Stuffed Bell Peppers

Succulent bell peppers stuffed with Basmati Rice blended with cilantro, dill, and other savory herbs stewed in tomato sauce until tender.



Stuffed Zucchini

Succulent young zucchini stuffed with Basmati Rice blended with cilantro, dill, and other savory herbs stewed in tomato sauce until tender.



Creamy Dill Chicken and Rice

Tender chicken cubes served in a creamy white sauce with onions, garlic, and dill. Lovingly mixed together with fragrant jasmine rice and blended with sour cream.



DESSERTS



Baklava

Thin, delicate sheets of buttered phyllo dough, layered with walnuts, golden raisins, sugar, coconuts, and orange blossom water, drizzled on top with our Delicious simple syrup.



Rice Pudding

Soft and creamy Egyptian rice cooked with milk, sugar, and vanilla – melts in your mouth! topped with your choice of coconut flakes, golden raisins, or slivered almonds.



Basboosa

Semolina wheat, combined with finely shredded coconut, yogurt, butter, golden raisins, baked to perfection and topped with sliced almonds and syrup.



Mamool

Delicious, slightly sweet cookies filled either dates and/or nuts.



Coconut Yogurt Cake

Rich, moist, golden cake with yogurt in the mix topped with syrup and coconut.



Ghorayeba

Egyptian butter cookies that melt in your mouth!



DESSERTS



Petit Fours

Small, bite sized sweet cookies.



Cream Filled Baklava

Delicate layers of flaky baklava filled with sweet cream and served with honey and pistachios.



Sesame Cookies

Thin, crispy cookies topped with warm, toasted sesame seeds. A delicious light snack or dessert!



Orange Cake

Moist, delicious cake made with fresh orange juice and fragrant orange zest. Light and refreshing!