

## AMMATOLI CATERING PACKAGES

- Party Size Wraps** *serves 6-8 persons.* **\$72**  
 12 assorted half wraps; falafel, beef or chicken shawarma, and labneh wraps
- FATAYER Party Box** *serves 6-8 persons.* **\$34**  
 12 freshly baked fatayer "Levantine mini pastry pies" with a savory filling of spinach, za'atar, cheese or meat. It's a great party appetizer and snack.
- Cheese and Spinach Burek** *20 pcs* **\$69**
- AMMATOLI's Party Platter 1** *serves 5-7 persons.* **\$139**  
 choose 6 mezzas: hummus, spicy hummus, beets hummus, mutabbal, labneh, batata harra, 10 falafel, 10 grape leaves, 3 fried kibbeh, 3 spinach kibbeh  
 choose 12 mini manaeesh (2 types): jibneh, zaatar, meat sfiha, falafel  
 choose 2 salads: fattoush, greek, tabbouleh, coleslaw
- AMMATOLI's Party Platter 2** *serves 5-7 persons.* **\$169**  
 choose 3 dips: hummus, spicy hummus, beets hummus, babaghannouj, labneh  
 choose 2 mezzas: 10 falafel, 10 grape leaves, 3 fried kibbeh, 3 spinach kibbeh  
 choose 12 mini manaeesh (2 types): jibneh, zaatar, meat sfiha, falafel  
 choose 12 assorted half wraps: falafel, chicken shawarma, beef shawarma,
- Chicken Feast Party 1** *serves 10-12 persons.* **\$189**  
 4 whole rotisserie chickens, 1 small tray salad, 1 small tray vermicelli rice, 1 small tray mezza, pita nd garlic sauce.
- Chicken Feast Party 2** *serves 25-30 persons.* **\$349**  
 8 whole rotisserie chickens, 2 small tray salads, small tray vermicelli rice, two small tray mezzas, pita, garlic sauce.
- Kebab Feast Party 1** *serves 8-10 persons.* **\$209**  
 12 skewers of chicken or kafta kebabs, 1 small tray vermicelli rice, 1 small trays salad, 2 small trays mezzas, pita, sauces.  
*for beef steak add \$2 each | for lamb or shrimp add \$3 each*
- Kebab Feast Party 2** *serves 16-20 persons.* **\$395**  
 24 skewers of chicken or kafta kebabs, 1 small tray vermicelli rice, 2 small trays salads, 2 small trays mezzas, pita, sauces.  
*for beef steak add \$2 each | for lamb or shrimp add \$3 each*
- Kebab Feast Party 3** *serves 35-40 persons.* **\$695**  
 48 skewers of chicken or kafta kebabs, 2 small trays vermicelli rice, 2 large tray salads, 2 small trays mezzas, pita, sauces.  
*for beef steak add \$2 each | for lamb or shrimp add \$3 each*

## PARTY SIZE ENREES

	each	6 pcs	12 pcs
Chicken Kebab <i>skewer</i>	\$9	\$49	\$94
Kafta Kebab <i>skewer</i>	\$9	\$49	\$94
Ribeye Steak Kebab <i>skewer</i>	\$12	\$69	\$134
Top Sirloin Lamb Kebab <i>skewer</i>	\$12	\$69	\$134
Shrimp Kebab <i>skewer</i>	\$12	\$69	\$134
Whole Rotisserie Chicken	\$17	\$99	\$189
Chicken Shawarma Tray	\$72		
Beef Shawarma Tray	\$79		
Gyro Tray	\$79		

All party packages are served with complimentary pita, sauces.  
 Utensils and plates \$1 per person

## PARTY SIZE MEZZAS

	small party tray	48oz container
Vermicelli Rice <i>serves 7-10 persons.</i>	\$29	\$20
Freekeh <i>serves 7-10 persons.</i>	\$38	\$30
Hummus <i>serves 12-15 persons.</i>	\$44	\$30
Spicy Hummus <i>serves 12-15 persons.</i>	\$49	\$32
Beets Hummus <i>serves 12-15 persons.</i>	\$59	\$36
Hummus w/Shawarma <i>serves 12-15 persons.</i>	\$69	\$39
Mutabbal <i>serves 12-15 persons.</i>	\$59	\$36
Cucumber w/Yogurt <i>serves 12-15 persons.</i>	\$44	\$32
Batata Harra <i>serves 7-10 persons.</i>	\$49	\$34
Fried Cauliflower <i>serves 7-10 persons.</i>	\$49	\$39
Falafel Tray 40pcs <i>serves 7-10 persons.</i>	\$59	
Grape Leaves 30pcs <i>serves 7-10 persons.</i>	\$44	
Fried Kibbeh 20pcs <i>serves 7-10 persons.</i>	\$79	
AMMATOLI Moussaka <i>serves 6-10 persons.</i>	\$99	

## PARTY SIZE SALADS

	small party tray <i>serves 7-10</i>	large party tray <i>serves 12-15</i>
Mediterranean Coleslaw	\$44	\$74
Fattoush Salad	\$44	\$74
Greek Salad	\$44	\$74
Tabbouleh Salad	\$54	\$84
Arugula & Beet Salad	\$54	\$84

## DESSERTS

Ka'ak Date Cookies, 12 pcs	\$38
Date and Walnuts Cookies, 12 pcs	\$48
Tahini Chocolate Cookies, 12 pcs	\$48
Walnut Baklawa Half Tray <i>serves 12-24</i>	\$76
Antep Pistachio Baklawa Tray <i>serves 12</i>	\$94
Basbousa Semolina Coconut Cake <i>serves 8-10</i>	\$59

## EXTRAS

Pita Bread 6pcs	\$5
8oz Sauces, Garlic, Tahini, Tzaziki, Habanero, Spicy Garlic Lemon Sauce, Green Tomatillo Sauce, Harissa Sauce.	\$6

LET US CATER YOUR NEXT EVENT  
WITH THE EXOTIC TASTES OF THE LEVANT!

# CHEF DIMA SPECIALS

8-10 person servings.

- MANSAF** \$320  
Lamb Shanks slowly cooked in a goat yogurt sauce made from "Jameed" normally served on a thin layer of bread and turmeric rice that is cooked in some of the lamb broth, and finally topped with toasted pine-nuts and almonds...  
Jameed is hard balls of dried and salted goat yogurt
- OUZI SPICED RICE WITH LAMB** \$320  
Cooked aromatic spiced rice, english peas and carrots, lamb shoulder.
- SAYADIEH** \$320  
Fisherman's Dish, the combination of spiced rice cooked in fish broth, fresh white fish filet, drizzled with tahini sauce and topped with fried onions and nuts.
- KABSSA WITH CHICKEN** \$260  
Braised lamb shoulder, tomato, onions, carrots and peppers seasoned basmati rice with Kabssa spices, raisins, roasted pine nuts and almonds.  
*make with lamb shoulder \$365*
- MAKLOUBEH** \$260  
Makloubeh in Arabic means upside-down rice with tender lamb cubes cooked with delicious layers of eggplants, cauliflower and potatoes, garnished with nuts and dry fruits.
- MLOUKHIEH** \$240  
Jew's Mallow served with rice, chicken, olives, pita and a side of salad.  
It is really a stew fit for royalty, the leaves are slowly cooked in a homemade, hearty chicken broth and dressed with garlic, cilantro, and lemon juice.
- BAMYEH** \$240  
Okra Stew with lamb made Levantine style cooked in a farm fresh tomato sauce!
- KAFTA BIL-SINIYEH** \$220  
Warmly spiced lamb kafta patties baked in the most delicious sauces..  
kafta in a creamy, tangy tahini sauce with potato and cauliflower or baked kafta in a farm fresh tomato sauce with potato and eggplant.
- MALFOUF** \$245  
Stuffed cabbage with rice and ground lamb, seasoned with Baharat - middle eastern spices and lots of fresh garlic... who doesn't love garlic!
- WAR'A INAB** \$245  
Grape leaves stuffed with a perfectly seasoned beef and rice mixture and tender leg of lamb chunks.
- MUSAKHAN** \$245  
Traditional Palestinian dish, whole rotisserie chickens, cooked onion softened with extra virgin olive oil, pine nuts and tangy sumac, warm fresh baked bread.

All Chef Dima Specials require a one week notice.