



FAMILY-STYLE OR BUFFET DINNER

Family-style for parties under 50 guests. Buffet service available for any size party.
Iced tea and fountain beverages included. Coffee service included for family-style.
Tax, admin fee, and gratuity are additional.

MEZZE

Select Two

(Additional mezza \$3 per person)

Served with fresh pita bread and za'atar

COLD MEZZE

Traditional or Seasonal Hummus Purée of chickpeas whipped with tahini, garlic, and lemon juice 🌿🌱

Baba Ghanouj Roasted eggplant whipped with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil 🌿🌱

Warak Anab Rice and vegetables mixed with pomegranate molasses, served wrapped in grape leaves 🌿🌱

Mouhamra Roasted red pepper and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil 🌿🌱

Feta Cheese Dip Blended with basil, lemon juice, olive oil, and spicy roasted red peppers, served with crispy pita triangles 🌱🌿

HOT MEZZE

Falafel Crushed chickpea patties, seasoned and fried, served with tahini sauce and cucumber relish 🌿🌱

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onions, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil

Cheese Rolls Crispy crepes stuffed with a mix of Gruyère, feta, mint, and spices 🌱

Beef Bacon Wrapped Dates Stuffed with whipped goat cheese, lemon, and herbs finished with a pomegranate-balsamic reduction 🌿

Goat Cheese Stuffed Peppers Roasted mini sweet peppers stuffed with whipped goat cheese, lemon and herbs and finished with pomegranate-balsamic drizzle 🌿🌱

SALAD

Select One

Sitti Salad Romaine lettuce, tomato, and cucumber tossed in a blend of extra virgin olive oil, lemon juice, and dried mint, topped with red onion 🌿🌱

Fattoush Romaine lettuce tossed with tomato, cucumber, red and green onion, radish, parsley, green pepper, mint, and sumac vinaigrette, topped with crispy pita chips 🌿🌱

Goat Cheese & Orange Salad Mixed greens, sliced orange, goat cheese, dates, and walnuts in a lemon vinaigrette 🌿🌱

ENTRÉES

Select Two

(Additional entrée selections \$5pp)

Served with Sitti rice (contains vermicelli noodles and roasted almonds)

Chicken Artichoke Lightly breaded, marinated chicken breast, sautéed artichoke hearts, sun-dried tomatoes, and capers 🌿

Grilled Chicken Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice, served with sumac onion, grilled roma tomato, and garlic whip 🌿

Beef Kabob Grilled marinated petite tender, served with sumac onion, grilled roma tomato, and garlic whip * 🌿🌱🍴

Beef & Lamb Shawarma Thinly sliced marinated tender beef and lamb, served with sumac onion, grilled roma tomato, and garlic whip 🌿

Falafel & Vegetables Crushed chickpea patties, seasoned and fried, served with a mix of grilled vegetables and tahini sauce 🌿🌱

Pan-Seared Salmon (Samkeh Harra) Topped with tahini sauce, cilantro, onions, and a hint of jalapeños * 🌿🌱🍴

Grilled Shrimp Kabob Grilled marinated shrimp, red onions, and sweet peppers 🌿

SIDE DISH

Select One

(Additional side selections \$3pp)

Roasted Fingerling Potatoes 🌿🌱

Haricot Verts 🌿🌱

Roasted Seasonal Vegetables 🌿🌱

DESSERT

Both selections are included

Baklava Layers of phyllo dough, honey, orange blossom syrup, walnuts, and pistachios 🌱

Sitti Rosine's Sugar Cookies Topped with honey drizzle and pistachios 🌱

🌿 Made without Gluten 🌱 Gluten-free upon request 🌿 Vegan 🌱 Vegetarian 🍴 Cooked to Medium

* Consuming raw or undercooked beef, lamb, fish, poultry, shellfish or eggs may increase your risk of foodborne illness.