Wishes Catering Menu – Lebanese

COLD MEZZES:

Bamiyeh bel Zeit V - Okra cooked with tomato, coriander and olive oil

Batangan el Rahib V - Grilled aubergines with lemon and garlic

Batinjan Makdous V - Baby aubergines pickled and stuffed with walnut and garlic

Hoummos V - Puree of chickpeas with sesame oil and lemon

Hoummos Beirut V - Puree of chickpeas with hot pepper, garlic, parsley, sesame oil and lemon

Kebab Dopiaza

Loubieh bel Zeit V - Green beans cooked with tomato and olive oil

Mousakaat Batangan V - Baked seasoned aubergine cooked with tomato and chick peas

Moutabbal V - Puree of grilled aubergine with sesame seed oil and lemon juice

Tabbouleh V - Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

Warakenab Vine Leaves V- Grape vine leaves filled with rice, tomato and parsley cooked in olive oil

HOT MEZZES:

Cheese Manaeesh - Lebanese cheese pizza

Cheese Rikakat - Filo pastry filled with halloumi cheese, deep fried

Cheese Samboussik - Cheese rissole

Falafel V - Bean croquettes chickpeas, garlic and sesame oil

Manto

Pasta filled with Meat

Halloumi Cheese (Grilled) - Cypriot cheese served grilled

Jawaneh (Grilled) - Chicken wings marinated in lemon and garlic, charcoal grilled

Jawaneh (Provencale) - Chicken wings sauted in a Provencale sauce

Kebbeh - Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

Wishes Catering Menu – Lebanese/Arabic/Afgan

MAIN COURSE:

Bamieh with Lamb and Rice

Okra cooked with lamb and tomato served with rice

Bamieh with Rice V

Okra cooked with tomato and coriander, served with rice

Castaleta Ghanam - Marinated lamb cutlets, charcoal grilled

Chicken Chawarma - Slices of marinated chicken roasted on a skewer

Farrouj Meshwi - Half a boneless marinated chicken, charcoal grilled

Ferri (Grilled) - Whole quail grilled

Kafta Khashkhash - Minced lamb with spicy tomato sauce, charcoal grilled

Kafta Korfalyeh - Minced lamb with tomatoes, charcoal grilled

Kafta Meshwiyeh - Minced lamb with parsley and pine kernels, onions, charcoal grilled

Kafta Tarator - Minced lamb with pureed sesame and lemon sauce

Kebbeh Bissayniyeh - Baked minced lamb and cracked wheat layers filled with seasoned minced lamb and pine kernels

Lamb Meshwi - Lamb skewers, charcoal grilled

Lamb Chawarma - Slices of marinated lamb roasted on a skewer

Loubieh with Lamb and Rice - Green beans cooked with lamb and tomato served with rice

Lubieh with Rice V - Green beans cooked with tomato, served with rice

Mixed Chawarma - Slices of marinated lamb and chicken roasted on a skewer

Mixed Grill - Selection of skewers: lamb, Shish Taouk and Kafta

Musakaat Batenjan with Rice V - Baked seasoned aubergine cooked with tomato and chick peas, served with rice

Shish Taouk - Marinated chicken skewers, charcoal grilled

Wishes Catering Menu – Lebanese/Arabic/Afgan

RICE:

Plain Rice V

Kabuli Pilau

Rice with Tomato Sauce V

*Rice with Minced Lamb

SALAD:

Fattoush V

Mixed salad, lettuce, tomatoes, mint, sumac, onion and grilled Lebanese bread

Lebanese Mountain Salad V

Tomatoes, lettuce, cucumber, green pepper, radish, lemon and olive oil

Fresh Herb Salad V

Iceberg lettuce with a selection of fresh herbs, lemon and olive oil

Tomato and Onion Salad V

Fresh tomatoes with finely chopped onions black pepper and olive oil

DESSERTS:

Aish el Saraya

Caramelised bread pudding with Astha clotted cream

Ferhni

Afgani Sweet milk dessert

Halawat el Jebn

Cheese roll filled with ashta clotted cream served with syrup

Karabeej Halabi

Pistachio filled shortcrust pastries served with meringue cream

Fresh Fruit