**Grill Point** 

## CATERING MENU

MEDITERRANEAN & TURKISH GRILL AND SWEETS

## Mediterranean & Turkish Entrées

			Rice & Salad	Rice & Salad	Rice & Salad	Rice & Salad
Chicken Kebab			190	160	95	80
Shish Kebab			240	210	120	105
Adana Kebab			200	170	100	85
Adana Chicken			190	160	95	80
Shawarma Beef & Lami	6		200	170	100	85
Shawarma Chicken			190	160	95	80
Shrimp Kebab			240	210	120	105
Lamb Chops			280	250	140	125
Vegetarian	Full	Half	Sweet	8	Full	Half
Koshary	120	60	Baklava with F	Pistachios	70	45
Falafel with Salad & Rice	130	100	Baklava with \	Walnuts	70	35
Falafel w/o Salad & Rice	65	50	Kunefe with P	istachios	70	
Cold Stuffed Grape Leaves	170	85	Rice Pudding	AZ JENNA	70	35
Stuffed Cabbage	170	85	Kazandibi		70	35
Mixed Vegetable Kebab	150	75	Basbosa		70	35
Bulgur or Rice	50	25		110		
Lemon Roasted Potatoes	45	25				
French Fries	45	25				



**Grape Leaves** 

MEDITERRANEAN & TURKISH GRILL AND SWEETS SIMPLY THE ORIGINAL TASTE OF KEBAE

Full Half

Half

40

## Salads Served with Turkish or Lebanese Broad

 Shepherd Salad
 70
 3

 Tabboule
 70
 3

 Fattoush Salad
 60
 3

 House Salad
 60
 3

## Cold Appetizers Served with Turkish or Lebanese Bread

 Hummus
 80
 40

 Baba Ghanoush
 80
 40

 Labre
 80
 40

 Eggelant Salad
 80
 40

			E 700			
Hot Appetiz	EV8 Server	with Yogur	t Sauce or Tahini			
//!	Full	Half	The James	Full	Half	
Kibbe	80	40	Stuffed Cabbage	90	45	
Sigara Borek	80	40	Egyptian Meat Roll	90	45	
Falafel	60	30	Spinach Roll	80	40	
Hot Grape Leaves	110	55	Calves Liver	130	65	