



**1686 FOREST AVE STATEN  
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**CATERING MENU**

Family owned and operated; mom being the chef. Our food undergoes very meticulous authentic Lebanese cooking, giving a wholesome homemade taste. Chef Hanan has 50 years of cooking experience (Home and Restaurant) under her belt. Please allow us to make your event a successful one.

**Compliment of the Shop & Eat Halal family.**

*(Prices may vary according to size and type of order. Prices are for orders up to 10 people.)*

## **COLD ENTREES & APPETIZERS:**

*GARDEN PLATTER:\$40.00*

*Fresh cut tomatoes, cucumbers, scallions, parsley, radish, mint, lettuce hearts, and cabbage.*

**BREAD BASKET:\$25.00**

Assorted variety & French, English, oriented bread

**PICKLE TRAY:\$35.00**

pickled turnips, cucumber, eggplant, and makdoos,olives (green & oriental), mixed veggies.

**Falafel:\$8.00 per dozen**

**Foul:\$20.00**

Fava beans cooked and seasoned with lemon juice,garlic and olive oil.

**HOUSE SALAD:\$55.00**

fresh mixture of lettuce, tomatoes, and cucumbers, onions, parsley and pepper

**HUMMOUS:\$60.00**

chickpeas mashed with fresh garlic, tahini and lemon juice.

**BABA GHANOUGH:\$75.00**

fire roasted eggplant mashed with fresh garlic, tahini and lemon juice.

**EGGPLANT SALAD:\$75.00**

Fire roasted eggplant mashed with fresh veggies, lemon and olive oil.

**TABOULI: \$60.00**

Fine bulgur, minced parsley with fine chopped tomatoes, onions and mint; tossed and marinated to perfection; served on a bed of lettuce leaves.

**FATOUSH: \$70.00**

Lettuce, tomato, onions, scallions, reddish, cucumber, parsley, peppers, sumac, mint, lemon, and olive oil and topped with fried pita croutons.

**YOGURT SALAD: \$35.00**

whole milk yogurt mixed with cucumbers, mint and garlic.

MINI PIES:\$15.00 per dozen(min two dozens assorted)

Chicken, beef, shrimp, spinach, cheese, zaatar, potato samosa, cheese rolls or burek

KIBBEH BALLS:\$18.00 per dozen (minimum 2 dz. Assorted)

Meat , chicken, pumpkin.

STUFFED VEGETABLES:

\$8.00 dz. Grape leaves, rice & meat, or rice & vegetables.

\$3.00 each peppers: red or green

\$2.50 each zucchini or eggplant

### **FROM THE GRILL by the pound:**

\$9.99 lb. shish taouk (chicken kabob marinated)

\$7.99 lb. kafta mashwi (ground beef and lamb w/minced parsley,onions and house spices)

\$7.99 lb. chicken kafta ( ground chicken with our special sauce)

\$9.99 lb. shavapa ( ground veal, onions, and European chavapa seasoning.)

\$10.99 lb. shish kabob lamb cubes w/seasoning and sauce.

\$8.99 lb. shish kabob beef cubes w/seasoning and sauce.

\$9.99 lb. shish kabob veal cubes w/seasoning and sauce.

\$8.99 lb. makanek (chicken) or (beef & lamb mix)

\$12.99 lb. lamb chops

### **Main course**

whole stuffed lamb (upto 35 lbs.).\$425.00

Stuffed and served over a bed of rice and meat garnished w/nuts.

roasted chicken w/potato wedges:\$75.00

marinated in garlic and lemon sauce.

kafta and potato:\$85.00

baked in a tomato, garlic and mint sauce.

MAKLOUBA:\$80.00

chicken or ground meat w/eggplant and cauliflower.

MUSAQAA:\$99.00

vegetarian or meat.

Sholbato:\$85.00

(cracked wheat w/vegetables & tomato)

rice with meat and nuts.\$85.00

topped with roasted chicken \$125.00

white rice w/vermicelli noodles:\$55.00

raw kibbeh:\$90.00

fresh slaughtered lean beef,fine ground and seasoned Lebanese style.

Tilapia fish (whole): \$110.00

Fried or blackened (maskwi w/radda

Fillet swai fish: \$100.00

baked or breaded and fried.

Whole baked fish depending on market price.