

CANAPES

3,75 eur per piece (min 20pcs. per type)

AUBERGINE & LABNEH OR TARATOR

roasted aubergines with lentils cinnamon & caramelized onions with labneh or tarator (tahini dip).

LAMB & TARATOR

roasted aubergines with lentils cinnamon & caramelized onions on a bed of tarator (tahini dip).

HIBISCUS & LABNEH OR HUMMUS

Pan-fried hibiscus flowers, caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

BABAGANOUIJ (VEGAN)

creamy aubergine dip with tahini topped with zaatar roasted crunchy bread.

PUMPKIN & LABNEH OR HUMMUS

pumpkin on a bed of labneh, drizzled with zaatar & sprinkled with cranberries.

BASIL HUMMUS

basil infused hummus topped with pine nuts and zaatar roasted crunchy bread.

CHICKEN & LABNEH OR HUMMUS

lemon & paprika chicken breast pieces with toasted almonds on a bed of hummus.

LABNEH & ZAAATAR HONEY

labneh drizzled with zaatar honey & zaatar roasted crunchy bread.



LIVE SAJ



DRINKS

HIBISCUS & GRENADINE LEMONADE

3,50€ p.p. (33cl)

GINGER LEMONADE

3,50€ p.p. (33cl)

LEBANESE BEER

4,75€ p.p. (33cl)



We cater all sorts of gatherings and events — from office lunches to art openings. You can pick up a selection of sharing platters or canapé trays, or have us come to you and set up a buffet.

If you're celebrating something special and want to go all out, we can even bring along a saj and serve freshly-baked manousheh to all your guests.

All prices are incl btw & assume you're picking-up — if you want us to deliver, bring a buffet or live saj station to you, get in touch for a quote.

Send us an email to catering@thesajeria.com with your event date and number of guests and we'll get you sorted with a spread.

www.thesajeria.com

Pick up at Utrechtsestraat 69, 1017 VJ Amsterdam



MEAT SELECTION

23 eur p.p. (min. 20 ppl)

GREENS

colourful mix of greens with tomato & a sprinkle of crunchy bread with a sumac-pomegranate dressing.

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

homemade with tahini & garlic topped with sumac.

HIBISCUS & CHICKPEAS

Pan-fried hibiscus flowers with caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

LEMON & PAPRIKA CHICKEN

chicken breast pieces with toasted almonds.

LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

LEBANESE BREAD

VEGETARIAN SELECTION

21 eur p.p. (min. 20 ppl)

GREENS

colourful mix of greens with tomato & a sprinkle of crunchy bread with a sumac-pomegranate dressing.

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

homemade with tahini & garlic topped with sumac.

HIBISCUS & CHICKPEAS

Pan-fried hibiscus flowers with caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

ROASTED AUBERGINES

with lentils, cinnamon & caramelized onions on a bed of tarator (tahini dip) topped with cranberries.

BABAGANOUJ

creamy roasted aubergine dip with tahini, lemon & a hint of garlic topped with grenadine pits.

LEBANESE BREAD

EXTRA'S

ZAATAR & HONEY CASHEWS

oven roasted cashew nuts with zaatar & honey 1.5€p.p.

ZAATAR & HONEY PECANS

oven roasted pecan nuts with zaatar & honey 1.5€p.p.

CAULIFLOWER*

roasted cauliflower with sumac & grenadine molasses on a bed of tahini sauce. 5€p.p.

ROASTED PUMPKIN*

topped with zaatar & cranberries 5€p.p.

LEBANESE SPICED LAMB

with pistachios, almonds & raisins 5€p.p.

*only available for a minimum of 25ppl