

CHOOSE FROM OUR 4 CATERING STYLES:

1

MEZZA PLATTERS

available for pick up or delivery.

2

ON-SITE BUFFET

we come to your location & set up the buffet for you.

3

BORREL BITES

*beautiful little colourful bites / hapjes.
Perfect for your Borrel!*

4

LIVE SAJ BAKING

we come with our Saj oven & bake manousheh live throughout your event.

Next you can select one of the following set menus you'd like to offer your guests.

For a wider selection of items including desserts & drinks, we have some extras for you to choose from.

Listed prices are inclusive btw. & per person for option 1. Please contact us for more info on the pricing of options 2, 3 & 4.

email us: info@thesajeria.com



MEAT SELECTION

20 eur p.p. (min. 15 ppl)

FATTOUSH SALAD

lettuce, paprika, cucumber, radish, tomato & a sprinkle of crunchy bread with a sumac-grenadine dressing.

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

chickpea dip, garlic and lemon topped with zaatar.

LEMON SAUTÉED SPINACH

with chickpeas topped with zaatar- roasted sweet potatoes & cranberries.

LEMON & GARLIC CHICKEN

with toasted almonds.

LEBANESE STYLE MINCED BEEF

with grenadine molasses & pine nuts.

LEBANESE BREAD

VEGETARIAN SELECTION

19 eur p.p. (min. 15 ppl)

SIGNATURE LENTIL SOUP

with red lentils, rice & coconut milk.

FATTOUSH SALAD

lettuce, paprika, cucumber, radish, tomato & a sprinkle of crunchy bread with a sumac-grenadine dressing

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

chickpea dip with tahini, garlic & lemon.

ROASTED AUBERGINES

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

LEMON SAUTÉED SPINACH

with chickpeas topped with zaatar- roasted sweet potatoes & cranberries.

LEBANESE BREAD





DRINKS

HIBISCUS & GRENADINE LEMONADE

3,00€ (33cl)

GINGER LEMONADE

3,00€ (33cl)

SOFT DRINKS

2,00 € (33cl)

LEBANESE BEER

2,50€ (33cl)

IXSIR LEBANESE WINE

Red / White / Rose

19.50 € per bottle



DESSERTS

CHEESECAKE

price on demand

DATE BALLS

pureed dates with
grated coconut 2,25€

HALAWA

sesame paste with
pistachios 3,45€

DARK CHOCOLATE LOG

homemade dark chocolate &
cookie roll 3,95€

DARK CHOCOLATE, TAHINI & SEA SALT COOKIES*

3,75€



EXTRA'S

*only available for a minimum of 25ppl

SPICY PAPRIKA & WALNUT DIP*

ROASTED CARROTS*

with pomegranate molasses & garlic, topped with
sesame and served with tahini sauce

GRENADINE LENTILS*

cooked with pomegranate molasses & tahini

ROASTED BEETROOT*

with caramelized onions, feta & zaatar

LENTIL SALAD*

with caramelized onions, coriander, tomatoes,
feta & raisins

ROASTED PUMPKIN*

drizzled with zaatar & cranberries

LEBANESE SPICED LAMB

with pistachios, pine nuts, almonds & raisins



THE
LEBANESE
SAJERIA

Catering

