

THE LEBANESE SAJERIA

Catering
☺

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.

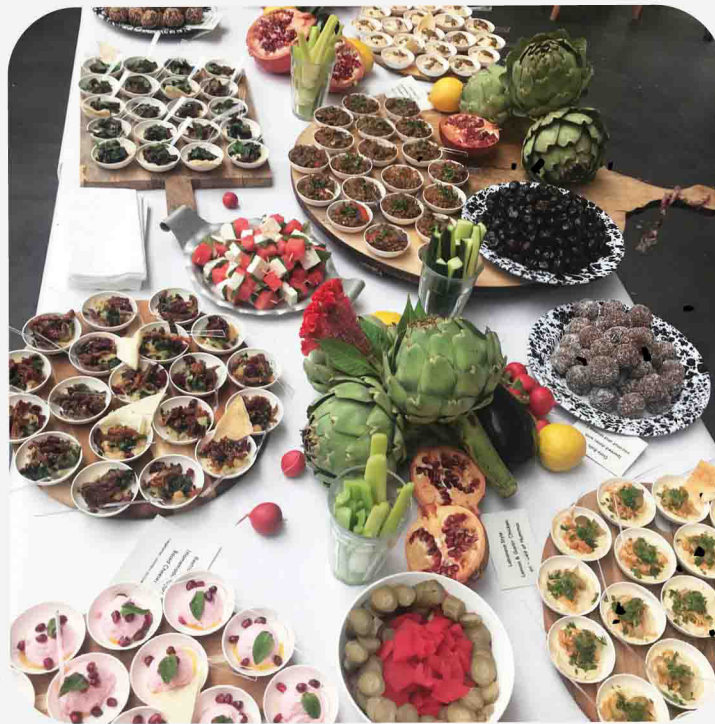
If you're celebrating something special and want to go all out, we can even bring along a saj and serve freshly-baked manousheh to all your guests.

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



LIVE SAJ



DRINKS

HIBISCUS & GRENADINE LEMONADE

3,25€ p.p. (33cl)

GINGER LEMONADE

3,25€ p.p. (33cl)

SOFT DRINKS

2,90€ p.p. (33cl)

LEBANESE BEER

2,75€ p.p. (33cl)

IXSIR LEBANESE WINE

red / white / rose

21€ per bottle (75cl)

SWEET TREATS

CAROB & TAHINI BROWNIES

fudgy homemade brownies with walnuts

drizzled with our tahini & carob molasses 3,95€ p.p.

LABNEH, SUMAC & OLIVE OIL CAKE

moist & fluffy cake made with olive oil, labneh, sumac & topped with a lemon glaze 3€ p.p.

DARK CHOCOLATE LOG

homemade dark chocolate & cookie roll 3,95€ p.p.

CANAPES

3,75 eur per piece (min 15 per type)

AUBERGINE & LABNEH (VEGETARIAN)

roasted aubergines with lentils cinnamon & caramelized onions on a bed labneh topped with pomegranate pits.

AUBERGINE & TARATOR (VEGAN)

roasted aubergines with lentils cinnamon & caramelized onions on a bed of tarator (tahini sauce) topped with grenadine pits.

SPINACH & SWEET POTATO (VEGAN)

sumac sauteed spinach with chickpeas on a bed of hummus topped with zaatar-roasted sweet potatoes & cranberries

CAULIFLOWER & TARATOR (VEGAN)

roasted cauliflower with pomegranate molasses & sumac on a bed of tarator (tahini dip).

PUMPKIN & LABNEH (VEGETARIAN)

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

PUMPKIN & HUMMUS (VEGAN)

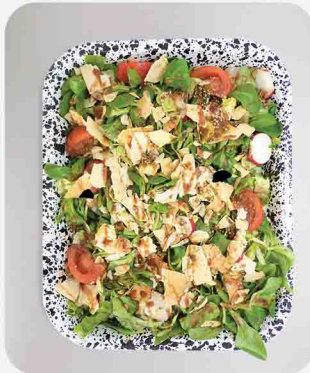
roasted pumpkin on a bed of hummus, drizzled with zaatar and sprinkled with cranberries.

CHICKEN & LABNEH OR HUMMUS

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

FATTOUSH SALAD (VEGAN)

lettuce, veldsla, bell pepper, raddish, tomato & a sprinkle of crunchy bread with a sumac-pomegranate dressing.



MEAT SELECTION

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

FATTOUSH SALAD

lettuce, veldsla, bell pepper, raddish, 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.

SUMAC SAUTÉED SPINACH

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

LEMON & PAPRIKA CHICKEN

with toasted almonds.

LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

LEBANESE BREAD

VEGETARIAN SELECTION

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

FATTOUSH SALAD

lettuce, veldsla, bell pepper, raddish, 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.

SUMAC SAUTÉED SPINACH

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

ROASTED AUBERGINES

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

ROASTED CAULIFLOWER

roasted cauliflower with pomegranate molasses & sumac drizzled with tahini sauce.

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.

BABAGANOUSH*

aubergine dip with tahini, lemon & garlic 5€p.p.

ROASTED CARROTS*

with pomegranate molasses & garlic, topped with sesame and served with tahini sauce 5€p.p.

POMEGRANATE LENTILS*

cooked with pomegranate molasses & coriander 5€p.p.

ROASTED PUMPKIN*

topped with zaatar & cranberries 5€p.p.

LEBANESE SPICED LAMB

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

*only available for a minimum of 25ppl