



Check out our catering menu and let us cater your next event. Whether it's work gatherings, birthdays, or special occasions, we've got you covered.

Choose from our selection of buffet options for a hearty lunch or dinner, or add some unique bites to your next borrel. We can also bring a live saj station and serve freshly baked manoushe to 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](mailto:catering@thesajeria.com) with your event date and number of guests and we'll get you sorted with a spread.



[www.thesajeria.com](http://www.thesajeria.com)

Pick up at Utrechtsestraat 69, 1017 VJ Amsterdam

## OUR BUFFET OPTIONS min. 20 guests

wanna mix up our vegetarian & meat selection? no problem!

### MEAT SELECTION

23 eur p.p. includes items below

#### LEMON & PAPRIKA CHICKEN

chicken breast pieces with toasted almonds.

#### LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

#### HIBISCUS & CHICKPEAS

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

#### 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.

#### LEBANESE BREAD

### EXTRA ADD ON OPTION

#### LEBANESE SPICED LAMB

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



### VEGETARIAN SELECTION

21 eur p.p. includes items below

#### 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.

#### BABAGANOUI

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

#### 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.

### EXTRA ADD OPTION'S

#### CAULIFLOWER\*

roasted cauliflower on a bed of tahini sauce. 5€p.p.

#### ROASTED PUMPKIN\*

topped with zaatar & cranberries 5€p.p.

# BORREL OPTIONS

## CANAPES

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

### BABAGANOUI (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 & ZAATAR HONEY

labneh dirzzled with zaatar honey & zaatar roasted crunchy bread.

### 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.

### ZAATAR BLACK OLIVES

zaatar infused black olives 1.5€p.p.

### SUMAC GREEN OLIVES

sumac infused green olives 1.5€p.p.



## LIVE SAJ

For an eyecatching & unique experience we can bring along our saj and serve live-baked manousheh to all your guests.  
Get in touch for a quote.



## SWEET TREATS

### DARK CHOCOLATE LOG (VEGAN)

homemade dark chocolate & cookie roll 4,75€ p.p.

### CHOCO TAHINI DATES (VEGAN/GF)

Dark chocolate covered dates filled with tahini & sprinkled with fleur de sel. 1,95€ per date.

### SAJERIA ICE CREAM (GF)

Vanilla ice cream topped with salted tahini caramel and a sprinkle of our tahini choco granola.