

Lokum Eats Catering Menu:

Salads:	Half Tray (6-8ppl)	Full Tray (12-16ppl)
Arugula Salad Baby arugula, pickled red onions, sliced kashar cheese, pomegranate molasses dressing	\$40	\$75
Turkish Green Salad Baby Arugula, pickled red cabbage & pickled red onions, corn, cherry tomato, house dressing	\$50	\$90
Kale Salad Kale, roasted pumpkin, caramelized onions, salted aged lor (ricotta) cheese, pumpkin seeds, pomegranate molasses dressing	\$60	\$100
Gavurdag Salad Finely chopped tomatoes, cucumber, red onions, shishito peppers. Fresh herbs and spices, pomegranate molasses, pomegranate seeds, walnuts,	\$80	\$ 150
Piyaz Navy beans, red onions, shishito peppers, tomato, lemon dressing	\$70	\$130
Piyaz Antalya Style Navy beans, red onions, shishito peppers, tomato, pickled red onions, tahini dressing, hard boiled eggs	\$80	\$150
Mezes (Dips and Spreads):	500g	1 kg
Muhammara Turkish tomato and pepper paste, roasted peppers, walnuts, garlic, bread crumbs, spices and herbs	\$30	\$50
Girit Ezme Feta cheese, ricotta, basil, garlic, pistachio	\$40	\$80
Hummus Chickpea puree with a blend of tahini, garlic, lemon	\$20	\$40
Haydari Pressed garlic yogurt and dill dip, olive oil	\$15	\$30
Babaganoush Roasted eggplant, pressed yogurt, garlic, olive oil	\$20	\$36
Manca Roasted eggplant, roasted red peppers and tomato, garlic, parsley, olive oil	\$20	\$40
Havuc Borani Sauteed carrots, pressed yogurt, garlic	\$15	\$30
Fava Pureed fava beans, onions, dill. Garnished w fried onions, red onions and dill	\$20	\$36

Please note that prices are subject to change.

Pink Yogurt	\$20	\$40
Sauteed red cabbage, pickled red beets, pressed yogurt, garlic.		

Appetizers	Half Tray (6-8 ppl)	Full Tray (12-16 ppl)
Saksuka	\$55	\$100
Humus with Pastirma	\$65	\$120
Kisir - Bulgur Wheat Salad Bulgur Wheat, Turkish pepper paste, tomato paste, fresh herbs, pom molasses, comes with romaine salad, cucumber and cherry tomatoes	\$50	\$90
Mercimek Kofte - Vegan Lentil Kofte Red lentils, bulgur, sautéed onions, tomato&pepper paste, green onions, parsley	\$50	\$90
	12 pc	24pc
Mucver Zucchini, carrots, green onions, mint, basil, feta cheese, eggs, herbs&spices	\$48	\$90
Sarma	\$36	\$70

Pastry

Boreks	Medium	Large
Baked spiral yufka pastry filled with variety of fillings		
Spinach - Feta	\$45	\$70
Pumpkin -caramelized onions	\$45	\$70
Potato-Cheddar-Chives	\$45	\$70
Eggplant-Beef	\$55	\$80
Beef with currents	\$55	\$80
Sigara Boregi	12 pc	24 pc
	\$24	\$46
<i>Deep fried feta and ricotta filling yulfa pastry rolls comes with tomato sauce</i>		

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Mini Individual size boreks	12 pc	24 pc
Spinach-Feta	\$78	\$150
Potato-Cheddar-Chives	\$78	\$150
Eggplant-Beef	\$90	\$160

Mini Bite Size Simit Sandwiches

**Simit: a round bagel crusted with sesame seeds.*

Classic - olive paste, cream of feta (house blend), tomato&cucumber	\$42	\$80
Breakfast - eggs with scallions, muhammara spread, sun-dried tomato, arugula, pickled red onions	\$48	\$90
Sucuk Sandwich - Sucuk (Spicy Turkish Sausage), Kashar Cheese, tomato, mayo, pickles	\$54	\$100

Pogaca 1pc 6-8ppl

Pastry (scone consistency) stuffed with different fillings,
Able to be sliced based on number of people

Feta, ricotta, parsley	\$45
Sun-dried tomato, black olives	\$45
Butternut squash, caramelized onions, feta	\$50

Mains Dishes	12pc	24pc
Kofte Sliders Mini kofte balls on slider buns with caramelized onions, kashar cheese, pink mayo, arugula, pickles	\$ 108	\$216
Kofte	\$72	\$140
Grape Molasses Chicken Chicken thighs marinated in grape molasses, orange juice, spicy pepper paste, herbs and spices	\$84	\$160
Hunkar Begendi Roasted eggplant with béchamel sauce and fresh kashar cheese topped with beef chunks braised in tomato sauce Vegetarian option - mushrooms, peppers, onions, garlic braised in tomato sauce.	Half tray (6-8ppl) \$180	Full Tray(12-14ppl) \$340

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***Authentic Traditional Turkish Dishes that are available on demand.
Please contact for pricing.***

Kuzu Sarma - Lamb Roast

Kuzu incik - Lamb Shank

Hasanpasa Kofte - Seasoned Ground beef topped with potato puree and kashar cheese, baked in the oven. Comes individual sizes.

Karniyarik - Eggplant boats filled with ground beef stuffing.

Imam Bayildi - Eggplant boats filled with mixed veggies (onions, peppers, garlic, parsley)

Islim Kebabi - Meatballs wrapped in eggplant slices, cooked in tomato sauce

Keskek - Wheat Berry cooked in beef broth with beef chunks. Simmer until all ingredients blend each other. Served with braised beef, paprika butter.

Dolma - Ground beef, rice, spices and herbs stuffed veggies (bell peppers, zucchini, grape leaves) based on your preference.

Sides	Half Tray (6-10ppl)	Full Tray (12-18 ppl)
Rice	\$35	\$60
Bulgur Pilaf	\$35	\$60
Ic Pilav	\$50	\$90
Roasted Seasonal Vegetables	\$50	\$90
Roasted Potato Wedges w herbs and spices	\$40	\$80

Desserts

Revani	Half tray (6-8ppl) \$50	Full Tray (10-12ppl) \$80
Lemon flavoured semolina cake, soaked in syrup, served with red plum and sour cherry sauce		
Fistikli Burma-Rolled Baklava with pistachio	Half Tray \$60	Full Tray \$110
Moist Chocolate Cake	\$55 (6pc)	\$100 (12pc)

Please note that prices are subject to change.

Sutlu irmik -Semolina Pudding	12 cups	24 cups
	\$84	\$160

Vanilla and lemon flavoured milk pudding
with semolina comes with seasonal fruit compote or chocolate sauce

Portakalli Sekerpare	12 pc	24 pc
	\$48	\$90

Orange flavoured cookies soaked in orange juice syrup

Profiterol	12 cups	24 cups
	\$108	\$200

Choux pastry balls filled with thick pastry cream,
served with generous amount of chocolate sauce on top

Labne Cheesecake Cups	12 cups	24 cups
	\$96	\$190

Comes with seasonal fruit compote
or chocolate sauce

Flourless Chocolate Cake \$70 (6-8 ppl)
Single layer chocolate cake comes with seasonal fruit compote or chocolate sauce,
Garnished with seasonal berries

Please note that prices are subject to change.

Please be advised that our products are prepared in an environment where nuts, sesame seeds or other allergens (mustard, soy, seafood) are also being prepared. Our menu items may contain or come in contact with those allergens.

Catering Policies

- **Orders must be placed minimum 48 hours in advance.**
Depending on the dishes and the quantity of the order, we may even need more time to prep your order.
- **We require 60% of the total in advance.**
- **If you would like to cancel your order, we need to be informed minimum 24 hours in advance; however, 60% deposit amount would not be refunded.**
- **If the order is cancelled without any notice, full amount would be charged.**
- **Once the catering is delivered, the rest of the payment is expected in 2 business days.**
- **If delivery is requested, there will be an extra charge depends on the location**