



Catering Menu



Lokum
eats

Food by tradition



Turkish Cuisine



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 onions, sliced kashar cheese, pomegranate molasses 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

Please note that prices are subject to change.



Mezes

	Dips and Spreads	500 g	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
Pink Yogurt Sauteed red cabbage, pickled red beets, pressed yogurt, garlic.		\$20	\$40

Please note that prices are subject to change.



Appetizers

	Half Tray (6-8ppl)	Full Tray (12-16ppl)
Saksuka Fried eggplant and peppers, garlic yogurt and tomato sauce	\$55	\$100
Humus with Pastirma warm hummus with butter sauteed pastirma and sesame seeds *Pastirma: Air dried cured beef coated with mix of spices. served thinly sliced	\$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	24 pc
Mucver Zucchini, carrots, green onions, mint, basil, feta cheese, eggs, herbs&spices	\$48	\$90
Sarma (STUFFED GRAPE LEAVES) grape leaves stuffed with rice, onions, spices and herbs.	\$36	\$70

Please note that prices are subject to change.



Pastry

Boreks

Baked spiral yufka pastry filled with variety of fillings

	Medium	Large
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

Deep fried feta and ricotta filling yulfka pastry rolls comes with tomato sauce

	12 pc	24 pc
	\$24	\$46

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

Pogaca

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

	1 pc	6-8 ppl
Feta, ricotta, parsley		\$45
Sun-dried tomato, black olives		\$45
Butternut squash, caramelized onions, feta		\$50

Please note that prices are subject to change.



Mains Dishes

	12 pc	24 pc
Kofte Sliders	\$ 108	\$216
Mini kofte balls on slider buns with caramelized onions, kashar cheese, pink mayo, arugula, pickles		
Kofte	\$72	\$140
Grape Molasses Chicken	\$84	\$160
Chicken thighs marinated in grape molasses, orange juice, spicy pepper paste, herbs and spices		
	Half tray (6-8ppl)	Full Tray(12-14ppl)
Hunkar Begendi	\$180	\$340
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.		

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.

Please note that prices are subject to change.



Sides

	Half Tray (6-8ppl)	Full Tray (12-16ppl)
Rice	\$35	\$60
Bulgur Pilaf	\$35	\$60
Bulgur wheat cooked in tomato sauce with peppers and onions.		
Ic Pilav	\$50	\$90
Rice pilaf with spices, currants and almonds. Finished with fresh herbs.		
Roasted Seasonal Vegetables	\$50	\$90
Roasted Potato Wedges w herbs and spices	\$40	\$80

Please note that prices are subject to change.





Desserts

Revani

Lemon flavoured semolina cake, soaked in syrup, served with red plum and sour cherry sauce

Half tray (6-8ppl)

\$50

Full Tray (10-12ppl)

\$80

Fistikli Burma

Rolled Baklava with pistachio

Half tray (6-8ppl)

\$60

Full Tray (10-12ppl)

\$110

Moist Chocolate Cake

served with chocolate sauce and seasonal fruits

6 pc

\$55

12 pc

\$100

Sutlu irmik -Semolina Pudding

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

12 cups

\$84

24 cups

\$160

Portakalli Sekerpare

Orange flavoured cookies soaked in orange juice syrup

12 pc

\$48

24 pc

\$90

Profiterol

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

12 cups

\$108

24 cups

\$200

Labne Cheesecake Cups

Comes with seasonal fruit compote or chocolate sauce

12 cups

\$96

24 cups

\$190

Flourless Chocolate Cake

Single layer chocolate cake comes with seasonal fruit compote or chocolate sauce, Garnished with seasonal berries

\$70 (6-8ppl)

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

