

Sophia

born to belly dance

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CATERING

Born to Belly Dance offers delicious catering to suit every budget and meet your event requirements.

Suitable for cocktail or sit down style events, *each menu contains gluten free, lactose free and vegetarian options.*

AT A GLANCE, WE OFFER:

- ❖ Food
- ❖ Beverage
- ❖ Wait staff
- ❖ Cutlery/crockery

Beverages, wait staff, cutlery and crockery are all supplied at an additional cost

See following pages for details

FOOD MENUS

MENU KEY: Gluten Free = G

Lactose Free = L

Vegetarian = V

Alladin's Answer

\$35 / head

Baba Ghanouj

Blended dish of grilled eggplant, tahini sauce, garlic and lemon served with Lebanese bread **G V L**

Hommus

Blended dish of freshly cooked chick peas, tahini sauce, garlic and lemon juice served with Lebanese bread **G V L**

Sambousik

Freshly made pastries filled with meat, onion & herbs **L**

Kebbe

Egg shaped bulgur wheat and meat shell filled with minced lamb, onion & herbs **L**

Falafel

Patties of crushed chickpeas, parsley, onion & herbs **G V L**

Kafta

Skewers of grilled lamb mince blended with onion and parsley **G L**

Tabouli

Traditional Lebanese salad made with freshly chopped parsley, tomato, cracked wheat, mint, shallots, olive oil & lemon juice **V L**

Beirut Banquet

\$55 / head

Baba Ghanouj

Blended dish of grilled eggplant, tahini sauce, garlic and lemon served with Lebanese bread **G V L**

Hommus

Blended dish of freshly cooked chick peas, tahini sauce, garlic and lemon juice served with Lebanese bread **G V L**

Sambousik

Freshly made pastries filled with meat, onion & herbs **L**

Kebbe

Egg shaped bulgur wheat and meat shell filled with minced lamb, onion & herbs **L**

Falafel

Patties of crushed chickpeas, parsley, onion & herbs **G V L**

Kafta

Skewers of grilled lamb mince blended with onion and parsley **G L**

Shish Kebab

Skewers of marinated grilled beef **G L**

Shish Ta Woul

Skewers of marinated grilled chicken **G L**

Tabouli

Traditional Lebanese salad made with freshly chopped parsley, tomato, cracked wheat, mint, shallots, olive oil & lemon juice **V L**

Sultan Service

\$75 / head

Baba Ghanouj

Blended dish of grilled eggplant, tahini sauce, garlic and lemon served with Lebanese bread **G V L**

Hommus

Blended dish of freshly cooked chick peas, tahini sauce, garlic and lemon juice served with Lebanese bread **G V L**

Sambousik

Freshly made pastries filled with meat, onion & herbs **L**

Kebbe

Egg shaped bulgur wheat and meat shell filled with minced lamb, onion & herbs **L**

Falafel

Patties of crushed chickpeas, parsley, onion & herbs **G V L**

Fatayer

Freshly made pastries filled with spinach & onion **V L**

Mihshi Malfouf

Cabbage leaves filled with rice, lamb, shallots and herbs **L**

Kafta

Skewers of grilled lamb mince blended with onion and parsley **G L**

Shish Kebab

Skewers of marinated grilled beef **G L**

Shish Ta Woul

Skewers of marinated grilled chicken **G L**

Tabouli

Traditional Lebanese salad made with freshly chopped parsley, tomato, cracked wheat, mint, shallots, olive oil & lemon juice **V L**

Fatoush

Lettuce, crispy bread, mint, parsley, cucumber & tomato **V L**

BEVERAGE MENU

Coming soon

CUTLERY/CROCKERY

Coming soon

WAIT STAFF

Coming soon

IMPORTANT INFORMATION

- ❖ Catering applies to a minimum of 10 people only
- ❖ 20% deposit required at time of booking
- ❖ If you wish to change items on the menu, each may be customisable depending on the supplier/s. Prices are subject to change in this instance. Please contact Born to Belly Dance for enquiries
- ❖ Born to Belly Dance acts as an agent for its supplier/s. Born to Belly Dance accepts no responsibility or liability for the supplier/s in any conceivable manner. This includes, but is not limited to, products supplied and conduct of staff