

Middle Eastern Dinner Buffet

Minimum of 25 Guests Required for Dinner Buffet

Salads

(Choose one)

Garden Salad

fresh Vegetables, Upstairs' House dressing

Cucumber salad

garden cucumbers tossed with Yogurt and mint

Fatoush

crisp romaine lettuce, parsley, green peppers, onions & tomatoes tossed with a sumac dressing

Appetizers

(choice of 2)

Grape leaves

house made filled with ground meat & rice served with yogurt

Baba Ghannouge

mashed eggplant seasoned with lemon juice & tahini

Hummous Tahini

mashed chick peas seasoned with tahini & lemon juice

Spinach or meat pie

Tabbouleh

crushed wheat, parsley, tomatoes & onions seasoned with lemon juice & olive oil

Entrees

(choice of 2)

Shish-ke-bob

grilled marinated lamb served with garlic sauce

Shisk-ta-wok

grilled marinated chicken with garlic & sumac served with garlic sauce

Kafta

grilled ground beef with parsley, onions & spices

Fried Kibbeh

kibbeh stuffed with ground beef, onions & pine nuts

Accompaniments

(choice of 2)

Steamed Redskin Potatoes with Herb Butter

Mashed Garlic Redskin Potatoes

Steamed Vegetable Medley

Grilled Vegetables

Steamed Yukon Gold Potatoes

Rice Pastina

Fresh Green Beans, Toasted Almonds

Steamed Asparagus

Dinner Buffet Accompanied by Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

\$21.5

Price Per Person

Enhance Your Dinner Buffet

Additional Appetizer 2.75ea. per person Additional Entrée 3.5ea. per person Additional Accompaniment 2.25 per person

Prices Subject to Change

All Prices Per Person & Subject to 20% Service Charge & Applicable State Sales Tax