

FRESH WRAPS BY THE PACK \$11.99

Per person with a minimum of 5 people to an order

The perfect choice for groups on the go and office lunches. Build your pack with your choice of **gyro** (lean ground beef & lamb, roasted on a vertical pit and thinly sliced), **chicken shawarma** (chicken breast, slowly roasted on a vertical pit and thinly sliced), **beef shawarma** or **falafel**

COMES WITH

HUMMUS & NAAN BREAD
WALNUT BAKLAVA
NAPKINS AND UTENSILS



FRESH PASHA BOWL FEAST \$16.99

Per person with a minimum of 15 people to an order

Build your own Pasha Bowl station set up with everything you need to make your own Pasha Bowls, get your dip on with hummus and pita chips and a walnut baklava for each guest. *Details continued on next page*

COMES WITH

BOWLS
NAPKINS AND UTENSILS
SERVING UTENSILS



1 RICE

Choose two of the following

- **WHITE**
Our fresh basmati rice in its most pure form.
- **TUMERIC**
Our white rice mixed with tumeric, garlic, cumin, pepper with a hint of cinnamon.
- **CRANBERRY**
Our white rice topped with cranberries and a touch of sauteed onion for flavor

3 PROTIEEN

Choose two of the following

- **GYRO**
Lean ground beef & lamb, roasted on a vertical pit and thinly sliced.
- **CHICKEN SHAWARMA**
Chicken breast, slowly roasted on a vertical pit and thinly sliced.
- **BEEF SHAWARMA**
Slowly roasted on a vertical pit and thinly sliced.
- **CHICKEN KABOB**
Flame grilled saffron and tumeric chicken.
- **FALAFEL**
Deep fried vegetable patties.

2 GREENS

Choose one of the following

- **GREEK SALAD**
Mixed greens topped with pepperoncini, kalamata olives, onions, tomatoes, and feta cheese.
- **SHIRAZI**
Diced cucumbers, red onions and tomatoes tossed with lemon juice, olive oil, mint and sea salt.

Can't decide? Ask for half and half

4 SAUCE

Choose four of the following

- **HUMMUS**
A traditional Mediterranean dip made with chick peas, olive oil, lemon juice and sesame sauce.
- **TZATZIKI**
A traditional Greek sauce made with sour cream, garlic, white pepper and cucumber.
- **GARLIC AIOLI**
House made aioli with just the right amount of garlic to kick it up.
- **TAHINI**
A traditional sauce of sesame seeds and lemon juice.
- **SPICY CHILI**
Just the right amount of hot chilis to spice things up.