

V = Vegetarian V = Vegan GF = Gluten Free GF* = Option Available



Artisanal Wraps

A combination of our wraps cut in half. Mix & Match from the following categories:

VEGAN & VEGETARIAN WRAPS

Small (4 wraps, serves 6-8) \$45* / Large (7 wraps, serves 10-14) \$85*

V FALAFEL SUPREME

Romaine, Falafel, Hummus, tomatoes, cucumbers, herbal lemon-olive oil, & tahini sauce.

V MEDITERRANEAN

Muhammarah (Walnut and pistachio spread), crumbled feta, roasted red peppers, Kalamata olives, tomatoes, cucumbers, & pomegranate molasses.

V SALATA

Baba Ganooj (eggplant spread), Hummus, radishes, carrots, chickpeas, & dried cranberries.

MEAT WRAPS

Small (4 wraps, serves 6-8) \$52* / Large (7 wraps, serves 10-14) \$95*

SHAWERMAH

Chicken / Beef / Lamb

Grilled. Tomatoes, cucumbers, & Tahini.

SPICY TUNA SALAD

Albacore tuna salad, Jalapeño mayo, tomatoes, cucumbers & lemon-olive oil.

COMBINATION TRAY

Combination of Vegan, Vegetarian, & Meat Wraps

Small (4 wraps, serves 6-8) \$52* / Large (7 wraps, serves 10-14) \$95*

* - an additional fee of \$5/Small or \$10/Large is added when an order does not include Falafel, Salata, or Chicken Shawermah wraps.



V = Vegetarian V = Vegan GF = Gluten Free GF* = Option Available

Desserts

V VEGAN SWEETS TRAY

A combination of our homemade Almond Baklava, Halawa & Mamool (a semolina & flour pastry stuffed with Medjool dates).

Small (12 servings) \$39 / Large (25 servings) \$79

V BAKLAVA TRAY

A combination of Cinnamon-Walnut, Pistachio, & vegan Almond Baklava.

Small (12 servings) \$45 / Large (25 servings) \$89

MOROCCAN CHOCOLATE CAKE

Dark chocolate, toasted almonds and fresh dates. Contains no sugar, dairy, or flour. Topped with fresh strawberries & a sugar free chocolate syrup.

Small (8 servings) \$45 / Large (18 servings) \$85

COMBINATION SWEETS TRAY

A combination of all of our popular deserts: Cinnamon-Walnut, Pistachio, vegan Almond Baklava, Mamool cookies, Halawa & Chocolate Cake.

Small (10 servings) \$49 / Large (25 servings) \$99

10% OFF*

Your first catering order!

Use Code:

1STCATERING

Elevate your celebrations with our fresh, flavorful, & healthy dishes. Try Baladi Catering for the first time to receive this offer.

* - Terms apply: New customers only. Receive 10% off one catering order above \$300.

No cash value. Valid in-store or Online, if applicable. May be cancelled at any time.

Refreshing Drinks

HIBISCUS ICED TEA

Organic sugar syrup, real lemon juice, & a hint of rose water. 1 gal \$12

MAMA'S KHALTA ICED TEA

Contains no caffeine. Sage, Mint, Chamomile, Rose petals, fennel & anise seeds.. 1 gal \$10

BALADI ICED TEA

Unsweetened with some black tea, sage, mint, chamomile, rose petals, anise seeds, & fennel seeds. 1 gal \$10

FRESH LEMONADE

Organic Turbinado sugar syrup, real lemon juice, & a hint of rose water. 1 gal \$15

Baladi Catering

AUTHENTIC × HEALTHY × MIDDLE EASTERN

Our catering offerings are prepared 100% on the premises & suitable for business & personal occasions. We offer Pickup, Delivery, & Full Service. You may reserve our staff to either come to your location or to host

a party in our Private Dining room with Baladi Catering.

Submit Catering Request Form online.



757-425-8877

626 Hilltop West Shopping Center

Virginia Beach, VA 23451

baladicafe.com/catering



V = Vegetarian V = Vegan

GF = Gluten Free

GF* = Option Available



Mezze (Appetizers)

V GF* SIGNATURE HUMMUS PLATTER
A coarse spread made of cooked chick peas, organic olive oil, fresh lemon juice, cumin, garlic, & tahini sauce. Served with cucumber slices, pita bread, & baked pita chips.
Small (serves 8-12) \$39 / Large (serves 20-25) \$65

V GF* SPICY CILANTRO-JALAPEÑO HUMMUS PLATTER
Our signature hummus with fresh cilantro & diced jalapeños added. Served with cucumber slices, pita bread, & baked pita chips.
Small (serves 8-12) \$45 / Large (serves 20-25) \$69

FATAYER - MIDDLE-EASTERN PIZZA PLATTER

Homemade bite-size flat pita pies. Choose one or more from the following options
Small (20 mini pies) \$65 / Large (40 mini pies) \$129

V JEBNEH

Crumbled feta, diced tomato, fresh oregano, & lemon-olive-oil dressing.

V SPICY TAHINI

Diced vegetables with a spicy Tahini sauce.

SFIHA

Ground lamb & beef with low-fat yogurt, red vinegar, cinnamon, & spices.

V GF* FALAFEL PLATTER
Coarsely ground dry chick peas, parsley, cilantro, onions, garlic, & imported spices. Formed into small patties that are flash-fried & served with Tahini sauce.
Small (30 pieces) \$45 / Large (50 pieces) \$75

V GF* GRAPE LEAVES PLATTER
Hand-rolled vine leaves stuffed with brown rice, tomatoes, onions, chick peas, & spices. Served with a side of Tzaziki (Vegetarian) or Tahini (Vegan) sauce.
Small (20 pieces) \$49 / Large (40 pieces) \$85

V GF* BABA GANOUJ PLATTER
Earthy blend of oven-roasted eggplant, tahini, parsley, lemon juice, garlic, & olive oil. Served with pita bread & pita chips.
Small (serves 8-12) \$39 / Large (serves 20-25) \$65

V GF* MUHAMMARA PLATTER
A walnut, pistachio, roasted red pepper, pomegranate molasses, & organic olive oil spread. Served over romaine leaves with a side of Couscous or Chick Peas (gluten-free) salad.
Small (10 servings) \$39 / Large (20 servings) \$75

V GF* MEDITERRANEAN CHIPS & SALSA
Homemade baked pita chips served with salsa made with diced tomatoes, cucumbers, fresh mint, fresh dill, & lemon-olive oil.
Small (serves 8-12) \$25 / Large (serves 20-25) \$45

V = Vegetarian V = Vegan

GF = Gluten Free

GF* = Option Available

V GF FRESH VEGETABLES TRAY
Baby carrots, English cucumbers, celery, bell peppers, radishes & other seasonal vegetables served with Tzaziki dip.
Small (serves 8-12) \$39 / Large (serves 20-25) \$69

V GF GOURMET CHEESE TRAY
A selection of gourmet American & Mediterranean cheeses served with baked pita chips, grapes, almonds, & dried fruit.
Small (serves 8-12) \$59 / Large (serves 20-25) \$99

V GF* MEZZE PLATTER
A combination of our Hummus, Baba Ganooj, Tabbouleh & Couscous salads appetizers. Served with olives, pita bread, & pita chips.
Small (serves 8-12) \$49 / Large (serves 15-20) \$85

GF* TUNA SALAD PLATTER
Albacore tuna mixed with fresh dill and shredded carrots. Served with English cucumber slices & baked pita chips. Small (serves 8-12) \$49 / Large (serves 15-20) \$89

GF KEBAB SKEWERS
Pieces of meat marinated in various Middle-Eastern spices & grilled to perfection.
Chicken (dozen) \$39 / Beef (dozen) \$49 / Lamb (dozen) \$49

Signature Salad Trays

All salads are served with homemade pita bread. 6 servings minimum.

V GF* SPRING SALAD
Kale, organic roasted quinoa, red cabbage, sweet grape tomatoes, shredded carrots, crumbled feta & toasted almonds. Served with our honey vinaigrette dressing. \$9 per serving

V GF* GREEK SALAD
Crisp romaine, mixed greens, Roma tomatoes, English cucumbers, Kalamata olives, bell peppers & Authentic Greek feta. Authentic Greek Dressing. \$9 per serving

V GF* FATTOUSH SALAD
Crisp romaine, mixed greens, Roma tomatoes, English cucumbers, radishes, red onions, fresh mint, sumac, & baked pita chips. Fattoush Dressing. \$8 per serving

V GF* KALE SALAD
Fresh kale, shredded carrots, sliced red onions, Roma tomatoes, & organic Quinoa with Almond-Pesto. Baladi House Dressing. \$9 per serving

V GF* BALADI SALAD
Crisp romaine, fresh mozzarella, artichoke hearts, Roma tomatoes, English cucumbers, & walnuts. Tossed in Baladi House dressing. \$9 per serving



V = Vegetarian V = Vegan

GF = Gluten Free

GF* = Option Available

Meat Entrees

GF KEBAB PLATTERS
Quality meat of your choice cooked to your liking served over a bed of basmati rice & grilled vegetables.
Served with Tzaziki Sauce.

GF SHAWERMAH PLATTERS
Thinly-sliced meat of your choice served over a bed of Moroccan vegetable- cous-cous, grilled Roma tomatoes & red onions. Served with Tahini Sauce.

CHICKEN

Marinated with olive oil, fresh lemon juice, minced garlic, oregano, & traditional spices.
\$12 per person (6 servings minimum) / \$129 per platter (12-15 servings)

BEEF

Marinated with red wine vinegar, olive oil, organic thyme, & traditional spices.
\$13 per person (6 servings minimum) / \$169 per platter (12-15 servings)

LAMB

Marinated with Moroccan preserved lemons, olive oil, scallions, fresh mint, freshlemon juice, yogurt & traditional spices.
\$14 per person (6 servings minimum) / \$169 per platter (12-15 servings)



Vegan & Vegetarian Entrees

\$10 per serving (a minimum of 6 servings per order).

V GF* MOUJADDARAH
A cardamom-spiced brown rice & whole brown lentils pilaf, topped with caramelized onions & toasted almonds. Served with Shepherd salad (diced tomatoes & cucumbers with fresh mint & lemon-olive oil dressing).

V GF* LENTIL & QUINOA MINI PATTIES
Grilled patties made of organic split red lentils, organic quinoa, diced onions, & tomato paste patties. Served over a bed grilled vegetables & Roma tomatoes.

V GF* MOUSSAKA
Roasted eggplant steaks over Moroccan couscous with shredded vegetables. Served with a ripe tomato, chickpeas, diced onions, & minced garlic sauce.

V GF* FALAFEL ENCRUSTED TOFU
Baked organic tofu encrusted with falafel. Served over sautéed spinach, red onions, & kale. Served with tahini sauce.

V GF* HEAVENLY VEGGIE MINI PATTIES
Grilled patties made of walnuts, red split lentils, whole brown lentils, brown rice, organic quinoa, & artichoke hearts. Served over grilled vegetables.