



Edy's Catering

Spring 2024

@EdysGrocer
136 Meserole Ave
Brooklyn, NY

Mediterranean Mezze **3 for \$25** Serving: 8oz

Babaganoush ♡ GF

Roasted eggplant, tahini + cumin dip

Beirut Balila ♡ GF

Marinated chickpeas with lemon, garlic, olive oil, cumin, paprika + parsley

Beirut Jardiniere ♡ GF

Colorful array of pickled cauliflower, carrots, celery + peppers

Chili Crisp Labneh ♡ GF ★

Traditional Lebanese yogurt spread topped with special chili crisp oil

Grape Leaves ♡ GF ★

Rolled grape vine leaves stuffed with rice, veggies + marinated in pomegranate sauce

Green Olives ♡ GF

Marinated with mint + olive oil (with pit)

Hummus & Dukkah ♡ GF

Chickpea, tahini, garlic, cumin and lemon dip topped with dukkah

Jammy Halloumi ♡ GF ★

Sliced halloumi with fig jam + nigella seed

Kalamata Olives ♡ GF

Marinated with lemon peel + bay leaf (pitted)

Lemony Pickles ♡ GF

Cucumber pickled lemon, garlic, and thyme

Marinated Feta ♡ GF ★

Bulgarian feta marinated with roasted tomato, kalamata olive, sesame seed, herbs + olive oil

Matbucha ♡ GF

Slow roasted eggplant and tomato dip

Medjool Dates ♡ GF

Minty Tzatziki ♡ GF

Greek yogurt, cucumber + mint dip

Muhammara ♡ GF 🌿 ★

Roasted red pepper, walnut, pumpkin seed + pomegranate molasses dip

Pickled Turnips ♡ GF ★

Red Lentil Dip ♡ GF

Red lentils and tomato with a punch of flavor from harissa and lemon juice

Toum ♡ GF

Traditional garlic, lemon + salt spread

Wild Pickled Cucumber ♡ GF

Za'atar Goat Cheese ♡ GF

Goat cheese whipped with Lebanese za'atar paste

Specialty Mezze \$15

Za'atar Chicken Salad ♡ GF

Roasted za'atar chicken, celery, cucumber + capers tossed in greek yogurt

Salmon + Caper Dip 🐟

Salmon Greek yogurt shmear with capers + everything seasoning

Egg & Chickpea Salad ♡ GF

Cumin seeds, parsley, chickpea, Greek yogurt, black pepper, lemon juice, olive oil



Zesty Add-ons

Brown Paper Board Free!

Bread Basket ★ \$25

Crudite Box ♡ GF \$60

Lebanese Serving Bowls ★ \$6

Designed to enjoy dips with ease (even after the party is over!)



Bites to Share

Mini Man'oushe ★ \$45

Fluffy Lebanese flatbreads topped with veggies + za'atar or cheese + Aleppo pepper (12)

Lahm bi Ajin Triangles 🥄 DF \$55

Lebanese meat pie triangles topped with pine nuts, parsley, harissa and pomegranate vinaigrette (40)

Spanakopita Triangles ★ \$60

Crunchy phyllo stuffed with spinach, feta, and nigella seeds (30)

Mini Za'atar Croissants DF \$60

Hand-rolled flakey croissant bites filled with Lebanese za'atar paste (40)

Pomegranate Grape Leaves ♡ GF ★ \$65

Traditional rolled grape leaves stuffed with rice, veggies, and topped with a sweet sticky pomegranate sauce (40)

Pita-Dilla Squares ★ \$80

Mini pita quesadilla bites with gooey Syrian string cheese, za'atar, tomato jam and nigella seeds (40)

Baked Falafel Bites ♡ ★ \$80

Crispy falafel bites served with seedy dukkah, cilantro lime tahini and fresh micro greens (40)

Aleppo Shrimp Cocktail GF DF 🐟 \$85

Large gulf shrimp brushed with special garlic Aleppo pepper chili oil, tomato jam (40)

Kafta Meatballs GF DF \$90

Lebanese beef kafta meatball made with parsley, caramelized onion, baharat spice (40)

Seasonal Specials

Loaded Hummus 🥄 DF \$25

Hummus topped with ground beef, onion, baharat spice and pine nuts

Chili Crisp Labneh Toast ★ \$50

Open-face crispy mini pita toasts with mixed veggies & special housemade Aleppo pepper chili crisp oil (12)

Baked Boreks \$60

Assortment of spinach, cheese, and mushroom stuffed puff pastries. Topped with nigella seeds (10)

Marinated Feta Scones ★ \$60

baked with roasted tomatoes, kalamata olives, white sesame, herbs (10)

Honey Everything Biscuits \$60

The famous Hungry Gnome x Edy's Grocer fluffy biscuit baked with honey butter, rosemary, and everything seasoning (10)

Mini Phyllo Bites \$60

Assortment of phyllo dough stuffed with spinach and cheese. Topped with nigella seeds (10)

Sandwiches

Mix & match. 12 for \$90

Lahm bi Ajin 🗡️

Lebanese meat pie topped with pine nuts, parsley, harissa and pomegranate vinaigrette

Pita-Dilla ★

Goopy Syrian string cheese, za'atar paste, tomato jam and nigella seeds folded into a crispy pita

Bacon Egg n' Halloumi Burrito

Everything scrambled eggs, bacon, fried halloumi, tomato, & tater tots

Baked Falafel Lavash Wrap ♡

Herby falafel with lettuce, tomato, pickled turnip and sumac parsley onion

Shawarma Chicken Wrap ★

Seasoned chicken with lettuce, tomato, pickled turnip, & garlic toum sauce

Kebabs (20-25 pieces)

Grilled Halloumi 🍷 \$100

with dried mint and nigella seeds

Baked Falafel ♡ \$100

Crispy herby falafel fritters

Beef & Lamb Kafta Kebab 🍷 🍷 \$125

Grassfed lamb & beef kebab with baharat spice

Shawarma Chicken 🍷 🍷 ★ \$125

Roasted chicken with garlic toum, lemon, and zesty shawarma seasoning

Everything Baked Salmon 🍷 🍷 🐟 \$125

with house-made everything seasoning crust

Garlic Aleppo Shrimp 🍷 🍷 🐟 ★ \$125

Large gulf shrimp baked in chili garlic oil

+ Sauce it up! ★ ♡ \$10

Cilantro Lime Tahini
Spicy Tahini
Shatta Hot Sauce
Spicy Tomato Jam

Salads & Grains (Serves 6-8)

Kale Tabbouleh ♡ ★ \$65

Chopped kale, tomato, cucumber, parsley, scallion, and couscous tossed in lemon vinaigrette and dukkah

Tahini Caesar Salad \$65

Shredded kale, shaved halloumi, Aleppo sesame breadcrumbs tossed in creamy tahini caesar dressing

Couscous Salad ♡ \$80

Pearl couscous tossed with chickpeas, tomato, cucumbers, capers, olives, herbs, & lemon vinaigrette

Rainbow Carrot Fatteh 🍷 ♡ \$90

Roasted rainbow carrots tossed with chickpeas, cilantro lime tahini sauce, nigella seeds

Riz a Jej ★ 🍷 \$100

Spiced Lebanese "dirty rice" with baharat ground beef, caramelized onion, shredded chicken

Sweets Mix & match. One box for \$60

Salted Tahini Brownie ★

Ma'amoul ♡ 🗡️

Lebanese cookies filled with date or pistachio

Chocolate Wafer Squares

Nutty Sticky Fingers 🗡️ 🍷

Variety of Middle Eastern baklava

Pistachio Halva ♡ 🗡️

Sesame Tea Cookies ♡ 🗡️