

JEANETTE'S MEDITERRANEAN CUISINE

Appetizers (serves 10-12 people)

Hommous <i>Puree of chick peas with tahini, garlic & spices.</i>	\$45.00
Baba Ghannouj <i>Grilled eggplant and tahini dip, garlic and lemon juice and olive oil.</i>	\$50.00
Grape Leaves <i>Rice-stuffed grape leaves, vegetarian or non-vegetarian.</i>	\$60.00
Falafel <i>Pureed chickpeas, garlic, onion, parsley and mixed spices fried in patties.</i>	\$60.00
Kibbeh balls <i>Ground beef, cracked wheat stuffed with chopped meat onion and pine nuts, fried.</i>	\$60.00
Foul Mdamas <i>Fava beans cooked with lemon juice.</i>	\$40.00
Zaatar <i>Thyme, sesame, soumack, oil.</i>	2 for \$1.00
Cheese <i>Mozzarella, part skim, low fat.</i>	2 for \$1.00
Lahmajeen <i>Ground meat, onion, tomato, green pepper.</i>	\$2.00 / each
Lubyeh bziet <i>Fresh string beans cooked in olive oil.</i>	\$50.00
Rice with vermicelli	\$50.00

Soups and Salads (serves 10-12 people)

Tabouille salad <i>Chopped parsley, mint, tomato, onion, cracked wheat, lemon juice, olive oil and spices.</i>	\$60.00
Fatoosh <i>Fresh garden vegetables, toasted pita, fresh lemon juice and olive oil.</i>	\$60.00

Main Courses (serves 10-12 people)

Kafta Bil Saniye <i>Kafta burgers cooked with potatoes.</i>	\$65.00
Kibbeh bil sanieye <i>Ground beef with cracked wheat, stuffed with minced meat, onion and pine nuts.</i>	\$50.00
Sheikh al mashee <i>Eggplant, meat, Lebanese spices and pine nuts.</i>	\$50.00
Mashee <i>Squash, small eggplant with pepper mixed meat and rice, Lebanese spices & red sauce.</i>	\$50.00
Moojadra <i>Lentil, rice, onion & olive oil (vegetarian).</i>	\$50.00
Oozie <i>Rice, crushed meat or chicken, onion & spice.</i>	\$50.00
Rice <i>With vegetables and shrimp.</i>	\$50.00
Cabbage <i>Meat mixed with rice, mint, garlic and spice.</i>	\$50.00

Desserts (serves 10-12 people)

Baklawa	\$50.00
Rice pudding	\$20.00
Maamool (Date or nuts)	\$40.00 / Dozen
Lebanese Kaak (one dozen)	\$10.00
Hareesa (serves 25-30 people)	\$40.00
Lebanese Apple Pie	\$30.00