

WEDDING MENU

FRIDAY/SATURDAY

Iced tea, fountain beverages, and coffee bar included.

Menu pricing subject to change. Tax, admin fee, and gratuity are additional.



COCKTAIL HOUR

DIP STATION Choose two dips, served with veggies, and pita

Hummus Purée of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil 🌿🌱

Yogurt & Cucumber (Laban bi Khair) Fresh yogurt blended with finely diced cucumbers, garlic paste, lemon juice and mint 🌱🌿

Feta Cheese Dip Feta Cheese blended with herbs and roasted red peppers 🌱

Baba Ghanouj Roasted eggplant whipped with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil 🌱🌿

MEZZE CHARCUTERIE

Small \$200 for up to 20 guests | Large \$350 for up to 40 guests

Fresh, raw, marinated radishes, Lebanese pickles, hummus, laban bi khair, artichoke hearts, dates, tabbouleh, feta cheese, falafel, rolled grapes leaves

PASSED MEZZE Choose two

Mouhamra Phyllo Cups Roasted red pepper and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil 🌱

Feta & Seasonal Fruit Skewered feta and seasonal fruit with herbs 🌱🌿

Kafta Meatballs Ground marinated tender beef and lamb with Almaza BBQ sauce

Beef Bacon Wrapped Dates Stuffed with whipped lemon herb goat cheese and pomegranate-balsamic drizzle 🌱🌿 (add \$3pp)

DINNER BUFFET

Includes pita

SALAD Choose one

Sitti Salad Romaine lettuce, tomato, and cucumber tossed in a blend of extra virgin olive oil, lemon juice, and dried mint, topped with red onion 🌱🌿

Fattoush Romaine lettuce tossed with tomato, cucumber, red and green onion, radish, parsley, green pepper, mint, and sumac vinaigrette, topped with crispy pita chips 🌱🌿

Goat Cheese & Orange Salad Mixed greens, sliced orange, goat cheese, dates, and walnuts in a lemon vinaigrette 🌱🌿 (add \$2pp)

Phoenician Caesar Salad Kale, Manchego cheese, toasted pita, extra virgin olive oil, za'atar, Aleppo pepper, grilled lemon, garlic-anchovy dressing 🌱 (add \$2pp)

ENTRÉES Choose two • Additional entrée selections \$7pp

Chicken Artichoke Lightly breaded, marinated chicken breast, sautéed artichoke hearts, sun-dried tomatoes, and capers 🌱

Grilled Chicken Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice, served with sumac onion, grilled roma tomato, and garlic whip 🌱

Beef Kabob* Grilled marinated petite tender, served with sumac onion, grilled roma tomato, and garlic whip 🌱🌿

Beef & Lamb Shawarma Thinly sliced marinated tender beef and lamb, served with sumac onion, grilled roma tomato, and tahini 🌱

Falafel & Vegetables Crushed chickpea patties, seasoned and fried, served with a mix of grilled vegetables and tahini sauce 🌱🌿

Pan-Seared Salmon (Samkeh Harra)* Topped with tahini sauce, cilantro, onions, and a hint of jalapeños 🌱🌿 (add \$3pp)

SIDE DISH Choose one • Additional side dish selections \$3pp
Served with Sitti Rice (contains vermicelli noodles and roasted almonds)

Roasted Fingerling Potatoes 🌱🌿

Haricot Verts 🌱🌿

Roasted Seasonal Vegetables 🌱🌿

Charred Honey Harissa Carrots 🌱🌿 (add \$2pp)

DESSERT ADD-ONS \$3pp

Outside desserts are welcome with approval of management, including a \$25 charge.

Baklava Layers of phyllo dough, honey, orange blossom syrup, walnuts, and pistachios 🌱

Mini Ashta Cups Sweetened Lebanese cream layered served in a crispy phyllo cup, caramelized banana, crushed pistachios, fresh berries and honey drizzle 🌱

Chocolate Pomegranate Truffle 🌱🌿

LATE NIGHT SNACK

Choose one

Cheese Rolls Crispy crepes stuffed with a mix of Gruyère, feta, mint, and spices 🌱

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onion, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices

Harrisa Chicken Wings Crispy wings tossed in a tangy honey harissa sauce and sprinkled with za'atar

Harissa Chicken Dip Warm harissa chicken, shredded with a cream cheese and mayo blend, served with hot fresh pita

SNACKS TO GO \$5pp

Spicy Garlic Fried Chickpeas fried chickpeas tossed in Sitti sweet spice mix 🌱🌿

Za'atar Popcorn Seasoned in our house spice blend 🌱🌿

🌱 Made without Gluten 🌿 Gluten-free upon request 🌱 Vegan
🌱 Vegetarian 🌿 Cooked to Medium

* Consuming raw or undercooked beef, lamb, fish, poultry, shellfish or eggs may increase your risk of foodborne illness.

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