

BUFFET OR FAMILY-STYLE DINNER

\$60 per person

Buffet service available for any size party. Family-style for parties under 30 guests.

Iced tea and fountain beverages included. Menu pricing subject to change.

Tax, admin fee, and gratuity are a



MEZZE Select Two

Served with fresh pita bread and za'atar

(Additional mezze \$3pp)

COLD MEZZE

Traditional or Seasonal Hummus Purée of chickpeas whipped with tahini, garlic, and lemon juice 🌱🌱

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

Warak Anab Rice and vegetables mixed with pomegranate molasses, served wrapped in grape leaves 🌱🌱

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

Feta Cheese Dip Feta Cheese blended with herbs and roasted red peppers served with crispy pita chips 🌱🌱

HOT MEZZE

Falafel Crushed chickpea patties, seasoned and fried, served with tahini sauce and cucumber relish 🌱🌱

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onions, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil

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

Beef Bacon Wrapped Dates Stuffed with whipped goat cheese, lemon, and herbs finished with a pomegranate-balsamic reduction 🌱 (add \$2pp)

Goat Cheese Stuffed Peppers Roasted mini sweet peppers stuffed with whipped goat cheese, lemon and herbs and finished with pomegranate-balsamic drizzle 🌱 (add \$2pp)

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

ENTRÉES Select Two

Served with Sitti rice (contains vermicelli noodles and roasted almonds)

Basmati rice available as a gluten-free option

(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)

Grilled Shrimp Kabob Grilled marinated shrimp, spicy garlic whip, red onions, and sweet peppers 🌱 (add \$3pp)

SIDE DISH Select One

(Additional side selections \$3pp)

Roasted Fingerling Potatoes 🌱🌱

Haricot Verts 🌱🌱

Roasted Seasonal Vegetables 🌱🌱

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

DESSERT Select Two

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

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

Sitti Rosine's Sugar Cookies Topped with honey drizzle and pistachios 🌱

Chocolate Pomegranate Truffle 🌱 (add \$3pp)

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.



BUFFET OR FAMILY-STYLE LUNCH

Buffet service available for any size party. Family-style for parties under 30 guests.
Iced tea and fountain beverages included. Menu pricing subject to change. Tax, admin fee, and gratuity are additional.

MEZZE

Choose One
(Additional mezze selections \$2pp)

Served with fresh pita bread and za'atar

COLD MEZZE

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

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

Feta Cheese Dip Feta Cheese blended with herbs and roasted red peppers served with crispy pita chips 🌱🌱

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)

HOT MEZZE

Falafel Crushed chickpea patties, seasoned and fried, served with tahini sauce and cucumber relish 🌱🌱

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onions, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil

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

Beef Bacon Wrapped Dates Stuffed with thyme-whipped goat cheese, finished with a pomegranate-balsamic reduction 🌱 (add \$2pp)

Goat Cheese Stuffed Peppers Roasted mini sweet peppers stuffed with goat cheese and finished with balsamic drizzle 🌱🌱 (add \$2pp)

ENTRÉES

Select Two
(Additional entrée selections \$5pp)

Served with Sitti rice (contains vermicelli noodles and roasted almonds)
Basmati rice available as a gluten-free option

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)

Grilled Shrimp Kabob Grilled marinated shrimp, spicy garlic whip, red onions, and sweet peppers 🌱 (add \$3pp)

DESSERT

Sitti Rosine's Sugar Cookies Topped with honey drizzle and pistachios

Baklava Layers of phyllo dough, honey, orange blossom syrup, walnuts, and pistachios 🌱 (add \$2pp)

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

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

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HEAVY HORS D'OEUVRES MENU

Menu pricing subject to change

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

DIP TRIO STATION

Choice of 3 dips, served with veggies and pita \$15

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

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

Baba Ghanouj Roasted eggplant whipped with tahini, yogurt, 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 🌱🌿

Mouhamra Roasted red peppers and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil 🌱🌿

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

MEZZE (BUFFET ONLY)

Marinated Olives and Almonds Warm almonds and Lebanese olives marinated in herbs and citrus 🌱🌿

Goat Cheese Stuffed Peppers Roasted mini sweet peppers stuffed with whipped goat cheese with lemon and herbs and finished with pomegranate-balsamic drizzle 🌱🌿

Honey Harissa Glazed Chicken Wings Crispy wings tossed in a tangy honey harissa sauce sprinkled with za'atar 🌱

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

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

MEZZE (BUFFET OR PASSED)

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

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

Feta Dip Cups Feta Cheese blended with herbs and roasted red peppers served in za'atar dusted pita cups 🌱

Dukkah Chicken Kabobs Grilled chicken kabob, house-made honey harissa, dukkah dust 🌱

Beef Bacon Wrapped Dates Stuffed with whipped goat cheese, lemon and herbs, finished with a pomegranate-balsamic reduction 🌱

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

Za'atar Shrimp Cocktail Za'atar and olive oil dusted shrimp, harissa cocktail sauce, celery 🌱

DESSERT

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 🌱🌿

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 🌱🌿🌿

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🌱 Made without Gluten 🌿 Vegan 🌱🌿 Vegetarian



BRUNCH BUFFET

Select 5

Additional selections are \$3 per person

Iced tea, fountain beverages, and coffee included.

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

Classic Butter Biscuits 🌾

Mini Waffles with Maple Syrup 🌾

Scrambled Eggs 🥚

Balila 🌾🌿🌿

Warm, creamy Lebanese chickpea cereal

Kafta Meatballs 🌾🌿

Ground beef with parsley, red onions,
Lebanese 7 Spice, tahini, and tomato sauce

Turkey Sausage Patties 🌿

Breakfast Potatoes 🌾🌿🌿

Red onions, bell peppers, and blackened seasoning

Seasonal Fruit & Cheese Platter 🌾🌿🌿

Vegetable Crudit  with Hummus 🌾🌿🌿

Chia Seed Pudding with Mango 🌾🌿🌿

Smoked Salmon Lox with Crostini

Capers, dill, and goat cheese (add \$3pp)

Build Your Own Parfait Station 🌾

Macerated berries, yogurt, raisins, walnuts, dates,
coconut flakes, and granola (add \$3pp)

BUILD YOUR OWN BEVERAGE BAR

Alcohol charged on consumption

Mimosa Garnish Bar

Includes an assortment of fresh juices
and garnishes

Bloody Mary Garnish Bar

Includes regular and spicy Bloody Mary mix,
and toppings

Hot Tea or Cider Bar

Select hot tea or apple cider, with lemons,
oranges, and honey to garnish

Juice Bar

Includes cranberry, orange, apple, and pineapple
juices with fresh fruit to garnish

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

🌾 Made without Gluten 🌾 Gluten-free upon request 🌿 Vegan 🌿 Vegetarian 🍷 Cooked to Medium 🌿 Dairy-free 🥚 Contains Dairy

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