



Baba's
Catering

By The Mediterranean Cruise Cafe

SPECIAL EVENTS
catering menu



from our family to yours

BREAKFAST



BUFFET

Continental

7.50 PER PERSON

Breakfast muffins, pastries, assorted breakfast breads, fresh fruit, fresh ground coffee and hot tea, juices and bottled water.

Classic Breakfast

10 PER PERSON

Turkey sausage, beef bacon, hash browns, scrambled eggs with cheese and parsley, assorted yogurt, assorted breakfast breads and pastries, fresh fruit, assorted juices, coffee and hot tea.

International Breakfast

13 PER PERSON

Foule madames, hummus, falafel, pan-fried haloumi cheese, tomato and mint salad, shakshouka, sliced tomatoes and cucumbers, assorted pita bread, fresh fruit, assorted juices, coffee and hot tea.

A LA CARTE

Falafel

Spiced chick pea and parsley

1 PIECE - 1

Soujek

Middle Eastern spiced beef sausage
ORDER 48 HOURS IN ADVANCE

MARKET PRICE

Za'atar and Cheese Flatbread

11 PER FLATBREAD

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.

Fatayer

Baked turnovers with feta, white cheeses and parsley
ORDER 48 HOURS IN ADVANCE

1.75 PER PASTRY

Smoked Salmon

MARKET PRICE

Assorted Olives (SERVES 12-15)

25

LUNCH ON



BUILD YOUR OWN BUFFET

All options include pita bread and yogurt-garlic dip

**1 salad option, 1 meat option,
1 side option**

8 PER PERSON

**1 salad option, 2 meat options,
2 side options**

12 PER PERSON

**2 salad options, 2 meat options,
3 side options, all dips**

15 PER PERSON

**2 salad options, 3 meat options,
3 side options, all dips**

20 PER PERSON

Salad Choices

Greek, Tabouli, Caesar, Mandarin Orange, Moroccan Mango Couscous (For additional salad options refer to page 6. Additional price may apply.)

Sides

Rice, Feta Cheese Pasta, Grilled Vegetables, Mashed Potatoes, Couscous, Greek Olives, Fried Cauliflower (For additional side options refer to page 8. Additional price may apply.)

Dips

Hummos, Hot Sauce, Garlic Sauce, Tahini Sauce (Additional \$2 per person)

Meat Choices

Gyro, Chicken Kabob, Kofta Kabob, Beef Kabob (add \$5 per person), Lamb Kabob (add \$5 per person), Lamb Shank, Roast Lamb (add \$3 per person), Lamb Rack or Lamb Chops (add \$6/person), Shrimp (add \$4 per person)

Pastas/Stir-Frys

(For pasta and stir-fry options, refer to page 6. Additional price may apply.)

BOXED LUNCHES



12.95 per box lunch

Gyro Wrap

(either chicken or beef)

Gyros with lettuce, tomatoes, onions, garlic dip and hummus rolled in a wrap. Served with yogurt garlic sauce.

Gyro Sandwich

(either chicken or beef)

Your choice of a full pocket pita or flat pita (Chicago-Style) stuffed with gyros, lettuce, tomatoes, cucumbers and hummus. Served with yogurt garlic sauce.

Caprese Wrap

Sliced tomatoes, mozzarella, lettuce and basil pesto rolled in a wrap.

Halloumi Wrap

Fried eggplant, halloumi cheese, grilled tomatoes, basil and lemon aioli rolled in a wrap.

Falafel Wrap

Falafel, hummus, sliced potatoes, eggplant, lettuce, tomatoes and onions rolled in flatbread. Served with tahini sauce.

Falafel Sandwich in a Pocket Pita

A full pocket pita stuffed with falafel, hummus, sliced potatoes and eggplant. Garnished with lettuce, tomatoes and tahini sauce.

Chicken Caesar or Greek Wrap

Grilled chicken with either Caesar or Greek salad rolled in a wrap.

Kufta Wrap

(spiced ground beef)

Kufta meatballs with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

Steak Wrap

Tender sliced steak with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

Sides (pick 2): Greek Salad or Caesar Salad, Hummus and Fried Pita, Fresh Fruit or Baklava

HORS D'OEUVRES



HORS D'OEUVRES *Cold*

Serves 12-15 or 24-30 (Unless Specified)

Baba Ganouje

A Middle Eastern pureed dip with eggplant mixed with tahini, garlic and olive oil. Accompanied with pita bread.

30/60

Hummos

A Middle Eastern pureed dip with garbanzo beans mixed with garlic, lemon and tahini. Accompanied with pita bread.

30/60

Mediterranean Salsa

Homemade Mediterranean salsa served over hummus with seasoned toasted pita bread.

30/60

Feta Cheese Platter

A fresh assortment of cucumbers, tomatoes, olives, feta cheese and hummos dip. Accompanied with pita bread.

35/70

Shrimp Cocktail

Jumbo shrimp on a blanket of romaine lettuce, complemented by carved lemon and zesty cocktail sauce.

50/100

Mediterranean Bruschetta

With tomatoes, feta and basil.

1.50 PER PIECE

Fruit Kabobs

Seasonal fresh fruit on skewers. Accompanied with a yogurt honey dipping sauce.

2.25 PER SKEWER

Dolmas

Grape leaves stuffed with rice and spiced vegetables.

1.50 PER PIECE

HORS D'OEUVRES *Hot*

Serves 12-15 or 24-30 (Unless Specified)

Grape Leaves

Grape leaves stuffed with rice and spiced ground beef.

1.50 PER PIECE

Fried Kibbe

Shell of cracked wheat stuffed with spiced ground beef, pine nuts and delicately fried.

3 PER PIECE

Spanakopita

Filo dough stuffed with feta cheese and spinach.

1.50 PER PIECE

Samosas

Pastry stuffed with potatoes, green peas, spices and delicately fried.

1.50 PER PIECE

Miniature Spring Lamb Burgers

With feta cheese, caramelized onions and cucumber yogurt sauce.

3.50 PER PIECE

Stuffed Mushrooms

With pesto, feta cheese and bread crumbs.

2 PER PIECE

Mediterranean Flat Bread

Flat bread topped with slices of gyros, mozzarella cheese, mushrooms, onions, tomatoes and feta cheese.

12 PER FLATBREAD

Coconut Shrimp

Coconut breaded shrimp with sweet chili sauce.

24 PIECES - 25

Za'atar & Cheese Flat Bread

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.

11 PER FLATBREAD

Fatayer

Baked turnovers stuffed with feta, white cheeses and parsley.

ORDER 48 HOURS IN ADVANCE

1.75 PER PIECE

Pesto Shrimp with Toasted Pita Bread

Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and feta cheese.

3 PER PIECE

Lahme Bajeen

Baked mini meat pies with spiced ground beef and vegetables.

ORDER 48 HOURS IN ADVANCE 1.75 PER PIECE

Mini Kabobs

Garlic Shrimp Skewer

Grilled shrimp skewers seasoned with garlic and lemon. Accompanied by cucumber yogurt sauce.

3.50 PER SKEWER

Chicken Shish Tawook Kabobs

Middle Eastern spiced chicken kabobs seasoned with herbs, onions and tomatoes. Accompanied by cucumber yogurt sauce.

3 PER SKEWER

Rosemary Garlic Beef Kabobs

Char-broiled filet of tenderloin skewers marinated in rosemary and garlic. Accompanied by cucumber yogurt sauce.

3.50 PER SKEWER

Lamb Kabobs

Char-broiled tender lamb skewers marinated in spices rosemary and garlic. Accompanied by cucumber yogurt sauce.

4.50 PER SKEWER

Kufta Kabobs

Lean ground sirloin spiced and mixed with onions and parsley on skewers. Accompanied by cucumber yogurt sauce.

3 PER SKEWER

Vegetable Kabobs

Assorted seasoned grilled vegetable kabobs with garlic yogurt sauce.

3 PER SKEWER

SALADS ♦ STIR-FRYS & PASTAS ♦ PLATTERS



SALADS

Serves approximately 12-15 or 24-30

Greek Salad

25/50

Romaine lettuce, tomatoes, cucumbers, onions, feta cheese and olives, with a homemade herb dressing.

Tabouli Salad

30/60

Diced tomatoes, cucumbers, onions, parsley, mint leaves and cracked wheat, over romaine lettuce. Seasoned with lemon and olive oil.

Fatoush Salad

30/60

Tomatoes, cucumbers, onions, green peppers and olives seasoned with lemon, olive oil, and mint leaves. Topped with toasted pita bread.

Couscous Salad

30/60

Moroccan pearl couscous, walnuts, garbanzo beans, cranberry raisins, tomatoes and red peppers. Topped with a mango dressing and mandarin oranges.

Tahini Salad

Diced tomatoes, cucumbers, onions, parsley and mint in a tahini dressing.

Chickpea Salad

30/60

Cabbage, garbanzo beans, tomatoes, red onions, peppers and mint, seasoned with fresh squeezed lemon and herbs with Greek olives on the side.

Mandarin Orange Mango Salad

25/50

Spring mix lettuce tossed with mango dressing, walnuts, almonds and mandarin oranges.

Caesar Salad

25/50

Romaine lettuce mixed with creamy Caesar dressing. Topped with parmesan cheese and croûtons.

Beet & Goat Cheese Salad

35/70

Beet, goat cheese, spring greens and toasted almonds tossed in a vinaigrette.

Orzo Shrimp Salad

40/80

Orzo, shrimp mixed with grape tomatoes, diced cucumbers, feta cheese, dill, mint and a lemon vinaigrette.

PLATED STIR-FRYS AND PASTAS

Comes with your choice of Vegetarian, Gyro, Chicken, Beef or Shrimp

Vegetarian 18 Gyro 24 Chicken 24 Filet Mignon 28 Shrimp 26

Casablanca

Sautéed with olive oil, garlic, onions, mushrooms and pine nuts over saffron rice.

Stir Fry Pasta/Rice

Seasonal vegetables sautéed in our honey sweet sauce and mixed with your choice of pasta or rice.

Curry

Mixed seasonal vegetables sautéed with olive oil and our creamy curry sauce over penne pasta.

Couscous

Sautéed seasonal vegetables and pine nuts and stirred with our honey sweet sauce over couscous.

Pesto Pasta

Sautéed seasonal vegetables, sun dried tomatoes, pine nuts and feta cheese mixed with a creamy basil pesto sauce over angel hair pasta.

Feta Cheese Pasta

Thin angel hair pasta mixed with feta cheese, pine nuts, olive oil, basil, oregano and diced tomatoes.

DISPLAY PLATTERS

Market Price

Cheese Platter

Served with crackers and pita bread.

Vegetable Platter

Served with house dipping sauces.

Cured Meat Platter

Served with crackers and pita bread.

Grilled Vegetables Platter

Served with house dipping sauces.



Served with your choice of Greek or Caesar salad, rice or mash potatoes, and grilled vegetables and fresh pita bread. Add \$2 for substitution of salad

PLATED ENTREES

Lamb Rack Frenched

Grilled rack of lamb seasoned with garlic and herbs.

Lamb Chops

Seasoned tender lamb chops char-broiled to perfection.

Lamb Shank

The most tender part of the lamb leg seasoned with mixed herbs and slowly baked with green beans and carrots.

Filet of Roast Lamb

Boneless leg of lamb slowly baked and spiced with rosemary, oregano, olive oil and garlic.

Filet Mignon

9 oz. Filet Mignon Steak accompanied by roasted asparagus.

Roast Beef

Tender filet of roast beef seasoned with garlic and herbs and slowly baked.

Tomaties

Beef tenderloin mixed with sautéed tomatoes, garlic and zucchini. Seasoned with olive oil, oregano and rosemary.

Moussaka

Layers of sliced potatoes, eggplant, ground beef, béchamel white sauce and rich tomato sauce.

New York Strip or Rib Eye

Grilled 10 oz. New York Strip or Rib Eye steak seasoned with garlic and herbs

Lemon Garlic Chicken

Chicken breast marinated in garlic, lemon and spices accompanied by roasted asparagus.

Chicken Imhamas

1/2 roasted chicken marinated in Middle Eastern spices and slowly baked to perfection. Accompanied with spiced rice with ground beef topped with pine nuts and almonds.

35

37

30

30

MARKET PRICE

26

28

24

35

26

27

Shish Kabobs

Fire roasted kabobs. Choose a combination of Chicken, Filet Mignon, Lamb (add \$3), Kufta, Shrimp, Gyro or Vegetable.

2 Kabobs 25

3 Kabobs 32

SEAFOOD

Moroccan Salmon

Alaskan Salmon coated with an array of Moroccan spices and roasted to perfection.

28

Baked Garlic Lemon Salmon

Alaskan Salmon spiced and dressed with lemon, garlic and butter.

28

Almond Crusted Walleye

Minnesota Walleye spiced and coated with almonds.

30

Garlic Broiled Shrimp

Jumbo shrimp sautéed in garlic and olive oil.

30

Shrimp and Lamb Rack

Grilled shrimp kabob seasoned with garlic and lemon accompanied by grilled lamb rack.

38

Salmon and Filet Mignon

Baked lemon garlic salmon accompanied by a filet mignon kabob.

MARKET PRICE

Lobster and Filet Mignon

Broiled garlic lobster tail accompanied by a filet mignon kabob.

MARKET PRICE

Lobster and Lamb Rack

Broiled garlic lobster tail paired with grilled lamb rack.

MARKET PRICE

SPECIALTY LARGE ENTREES

If interested in a carving station, please inquire for more information.

Roasted Leg of Lamb (7 lb.)

Marinated in herbs and spices, slowly baked.

110

Roast Whole Lamb (30 lb.)

Marinated in herbs and spices, slowly baked. Must order 1 week in advance.

295

Whole Roast Beef (4 lb.)

Marinated in herbs and spices, slowly baked.

MARKET PRICE

Whole Baked Salmon

Marinated in herbs, butter and lemon, baked.

99

Lamb Rack (4 lb.)

Marinated in herbs and spices, grilled.

99

B ♦ U ♦ F ♦ F ♦ E ♦ T ♦ S



BUFFET STYLE ENTREES

(Minimum of 20 People for Buffet)

Royal

40/PERSON

Chicken kabobs, shrimp kabobs, baked salmon, filet of roast lamb, grape leaves, spanakopita, rice, feta cheese pasta, grilled vegetables, Greek and tabouli salad, assorted bread, assorted desserts and fresh fruit.

House Favorite

20/PERSON

Greek salad, hummus, spanakopita (spinach pies), gyros, chicken shish kabobs, feta cheese pasta, rice, pita bread, fresh fruit and baklava. Add: Shrimp 2; Salmon 4; Filet Mignon 5;

Carving Station

MARKET PRICE

(YOUR CHOICE OF BEEF, PRIME RIB, ROAST LAMB)

Seafood

30/PERSON

Baked salmon, shrimp skewers, Mediterranean bruschetta, crab alfredo pasta, mash potatoes, seasonal grilled vegetables, Caesar salad, assorted bread, assorted desserts and fresh fruit.

Pasta - Stir Fry

20/PERSON

Curry chicken stew, shrimp Casablanca, gyro stir-fry, Mediterranean bruschetta, Greek salad, grilled vegetables, feta cheese pasta, rice, assorted bread, assorted desserts, and fresh fruit.

Vegetarian

17/PERSON

Curry vegetarian stew, spanakopita (spinach pies), falafel, hummus, feta cheese pasta, rice, grilled vegetables, Greek salad, assorted bread, assorted desserts, and fresh fruit.

Arabian

25/PERSON

Hummus, Baba Ganouje, falafel, fried kibbe, grape leaves, tabouli salad, fatoush salad, basmati rice, chicken kabob, kofta kabob, assorted olives and dips.

BUILD YOUR OWN

Work with us to build your own customized buffet for your event.

- **1 salad option, 2 meat options, 2 side options** 15/PERSON
- **2 salad options, 3 meat options, 2 side options, all dips** 20/PERSON
- **3 salad options, 4 meat options, 4 side options, all dips** 30/PERSON

Salad Choices

Greek, tabouli, Caesar, mandarin orange, Moroccan mango couscous, (additional options refer to salad page in al la carte menu choices. Additional price may apply.)

Meat Choices

Gyro, chicken kabob, kofta kabob, beef kabob (add \$5 per person), lamb kabob (add \$7 per person), lamb shank or roast lamb (add \$7 per person), lamb rack or lamp chops (add \$7 per person), shrimp (add \$4 per person), salmon (add \$4 per person).

Sides

Rice, feta cheese pasta, grilled vegetables, mash potatoes, couscous, greek olives, fried cauliflower, pastas/stir-frys (refer to plated entree page in al la carte menu choices. Additional price may apply.)

Dips

Hummus, hot sauce, garlic sauce, tahini sauce, yogurt garlic sauce (additional \$2 per person).

SIDES DISHES

Saffron Rice
Couscous
Fried Potatoes
Mash Potatoes

Pocket Pita Bread
Greek Pita Bread
Lebanese Flat Bread
Yogurt Garlic Sauce

Grilled Vegetables
Glazed Vegetables
Garlic Roasted Asparagus
Fried Cauliflower

Greek Olives
Signature Garlic Dip
Signature Hot Sauce
Tahini Sauce

DESSERTS ♦ BEVERAGES

DESSERTS

Chocolate Tuxedo Mousse Cake

Chocolate cheese cake in mascarpone mousse swirled with chocolate dressed up with white and dark gouache.

6

Namoora Pie

Filo dough stuffed with a creamy custard, baked and drizzled with a homemade honey sauce.

6

Baklava

With pistachios or walnuts.

2

Atayif

Mama's Middle Eastern dough stuffed sweet cheese and glazed with a homemade honey sauce.

8

Crème Brulee Cheesecake

Rich perfection of Madagascar vanilla bean-fleck crème brulee layered cheesecake.

6

Molten Chocolate Cake

Rich chocolate cake smothered in a dark chocolate truffle served with vanilla ice cream.

8

Kinafe

ORDER 48 HOURS IN ADVANCE

Shredded filo dough stuffed with sweet cheese, baked and drizzled with honey sauce.

Seasonal Dessert

Inquire additional information on our current seasonal dessert and pricing.

BEVERAGES

American Coffee

Turkish Coffee

Mint Tea

Ice Tea

Lemon-Cucumber Water

Local water with fresh cucumber and lemon slices

LINENS & CHINA

Various options available.

Table Linens - 5 per table (additional prices may apply).

China - 1.25 per person

Cutlery - 1.25 per person

Inquire for more information.