



Appetizer Platters

Platters Serve 10-15

Mezze Platter \$98.50

A Choice 7 of the following items: Hummus, Black Bean Hummus, Roasted Red Pepper Harissa Hummus, Baba Ghanouj, Roasted Vegetables, Assorted Olives, Feta Cheese Spread, Fatoosh Salad, Greek Salad, Tabbouleh, Cannelini Bean Salad, Israeli Artichoke Salad, Moroccan Couscous Salad

Middle Eastern Selection \$98.50

Hummus, Baba Ghanouj, Olives, Feta Cheese Spread, Moroccan Cous Cous, Fatoosh Salad, and Tabbouleh

Hummus Bar \$60.00

4 kinds of hummus: Classic, Black Bean, Spicy Harissa Red Pepper and Basil Pesto served with Grilled Pita Chips

Crudite \$22.50

Slices of carrot, celery, and cucumber goes great with the Hummus Bar

Smoked Salmon \$98.00

Display of smoked salmon with chopped egg, capers, onion, and labneh

Hummus \$32.50

Café Ole's unique version of pureed chick peas with garlic, tahini, lemon juice, olive oil and a few secret spices served with grilled pita chips

Baba Ghanouj \$36.50

Grilled eggplant pureed with lemon juice and yogurt, served with grilled pita chips

Black Bean Hummus \$32.50

Black beans pureed with garlic, tahini, cilantro, cumin and olive oil served with grilled pita chips

Variety of Olives \$29.50

Greek olives with cumin & garlic, picholine green olives and black olives with herbs

Assorted Bread \$34.00

Our Homemade Focaccia and Grilled and Seasoned Pita Chips

Grilled Pita Chips \$22.50

Our signature chips seasoned with garlic, olive oil and Lebanese spices grilled then baked until crispy

Small Bites

Minimum 1 Dozen

Lamb Burgers \$3.25

Ground lamb mixed with goat cheese and spices grilled and topped with garlic sumac mayonnaise and served in mini pita

Flank Steak Crostini \$2.50

With mint pesto

Mini Phyllo Puffs \$1.75

Stuffed with spinach and feta cheese or mushrooms and goat cheese

Veggie Pita Pockets \$1.95

Mini pita stuffed with hummus, roasted red pepper, cucumber and mint

Endive Spears \$2.50

With blue cheese, toasted walnuts, and shredded Granny Smith apple

Mushroom Puff Pastry \$2.50

Classic mushroom duxelles with white truffle in a buttery puff pastry

Chicken Shawarma \$2.95

Chicken marinated in Lebanese spices sautéed with vegetables and topped with garlic sauce and served in a mini pita

Lamb Shawarma \$2.95

Lamb with garlic and spices sautéed with vegetables topped with tahini sauce and served in a mini pita

Falafel \$1.75

Crushed chick peas and spices fried in nuggets and topped with fresh vegetables and herbs, pickled turnips and tahini sauce served in a mini pita

Kabobs

Meat Kabob Platter \$98.00

Marinated beef kabobs, and chicken kabobs served with dipping sauce-26 skewers

Seafood Kabob Platter \$105.00

Marinated tuna kabobs, and shrimp kabobs served with dipping sauce-24 skewers

Individual Meat Kabobs \$4.25 Seafood \$4.75

Basmati Rice \$25.00

The perfect companion to any kabob-serves 10-15

Salads

Made Fresh Daily-Serves 10

Tunisian Salad \$70.00

Mixed greens, romaine lettuce, grilled chicken, tomatoes, goat cheese, dates, pine nuts, and focaccia croutons with a balsamic vinaigrette

Mediterranean Lamb Salad \$70.00

Lamb marinated in fresh herbs and spices on a bed of mixed greens, with cannellini beans, onions, tomato, feta cheese and a cumin vinaigrette dressing

Moroccan B-B-Q Salad \$70.00

Grilled flank steak marinated in harissa bar-b-que sauce, served on a bed of lettuce, tomato, onions, green peppers and cucumber, tossed with a spicy vinaigrette and topped with crispy potatoes

Caesars Treasure \$45.00

Crispy romaine, julienne carrots, red onion, croutons and Parmesan cheese tossed in a creamy smoked garlic dressing Add Grilled Chicken \$17.00

Cannellini Bean Salad \$50.00

Cannellini beans with fresh tomato, red onion, sundried tomato paste, parsley and cumin vinaigrette

Greek Salad \$50.00

Romaine, tomato, red onion, olives, cucumber, and boiled eggs topped with feta cheese and tapenade vinaigrette dressing Add AlbacoreTuna \$17.00

Nicoise \$50.00

Romaine, tuna, boiled potatoes, boiled egg, marinated chick peas, tomatoes, capers, cucumber and onion with a Dijon vinaigrette

Tabbouleh \$55.00

Bulgur wheat tossed with chopped parsley, tomato, lemon juice, extra virgin olive oil, onion, and mint,

Israeli Artichoke \$55.00

Artichoke hearts with lemon confit, olive oil, parsley, and mint over mixed greens

Hot Entrées

Serves 10

Lamb Shawarma \$85.00

Lamb sautéed with Lebanese spices served on a bed of romaine lettuce and tomato topped with tahini sauce

Seasonal Vegetables \$70

Roasted with fresh herbs and topped with goat cheese mousse

Shepherd's Pie \$95.00

Lamb stew topped with pureed potatoes, cheese and bread crumbs

Chicken Shawarma \$85.00

Chicken marinated in garlic and spices sautéed with tomatoes, turnips, onion, and crispy pita chips topped with garlic yogurt

Lebanese Celebration \$75.00

Grilled chicken marinated with spices, garlic and onion served with bulgur, scallions, lemon confit, hummus, and lemon pepper aioli

Lamb Tagine \$85.00

Moroccan lamb stew with carrots, caramelized onions, and orange zest over Israeli couscous, topped with curry aioli and mint

Z Provençal \$75.00

Chicken sautéed with tomatoes, onions, artichokes and spices over wild rice and lentils topped with crispy onions and lemon pepper aioli

Kibbutz Special \$75.00

Grilled Vegetables served on a bed of Israeli couscous garnished with pickled papaya and tomato vinaigrette

Feature Sandwiches

A large selection of gourmet sandwiches

Turkey, Roast Beef, Roasted Vegetables, Grilled Chicken and more along with a large selection of cheese and gourmet toppings. Call for a detailed list.

Hot Paninis

Chicken Pomodoro \$7.95

Grilled chicken, roasted & sundried tomatoes, fresh basil, provolone, basil pesto aioli

Roast Beef Francaise \$7.95

House made roast beef, grilled fennel, garlic aioli, provolone cheese

Tuna Melt \$7.95

Albacore tuna, egg, capers, onion, tapenade aioli, and provolone cheese

Cordon Bleu \$7.95

Grilled chicken country ham, sautéed onions, Swiss cheese, honey Dijon dressing

Grilled Eggplant and Cheese \$7.95

Grilled eggplant, fresh mozzarella, sundried tomato pesto, basil pesto, caramelized onions

Mediterranean Cheese Steak \$7.95

Marinated beef, smoked paprika dressing, Swiss, caramelized onions, roasted red peppers

Marrakesh \$7.95

Chicken marinated in sumac, cumin, and garlic with grilled vegetables,
lemon pepper aioli, and hummus

Lunch Boxes

Sandwich \$9.95

Any Classic Sandwich with a side Toscana Salad or Hummus and Pita Chips and Baklava

Mediterranean Veggie \$12.95

Hummus, Fatoosh, Toscana Orzo Pasta, Italian Cannelini Bean Salad, Grilled Pita Chips and Baklava

Salad \$12.95

Entrée size Greek, Caesar or Fatoosh Salad with Hummus and Pita Chips and Baklava

Desserts

Dessert Platter \$90.00

30 Assorted Mini Pastries and 16 Baklava

Baklava \$1.65

Crispy phyllo dough rolled with pistachios and a touch of honey

Miniature French Pastries \$2.95

Large French Pastries \$6.50

Call for our amazing selection

Cakes

Chocolate Raspberry, Strawberry Shortcake, Cassis Mousse and more

Call for selection and price

Seasonal Fruit Salad \$55.00

Double Chocolate Brownies \$2.95

Chocolate Chip Cookies \$1.75

Beverages

\$2.25

Soda, Bottled Water, Mineral Water, Iced Tea

Delivery: \$20 within 10 miles \$30 up to 25 miles

24 hours notice required

(certain items can be done for same day orders)

Setups: \$1.00 each (plates, napkins, silverware etc)

Prices and Items Subject to Change

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