



Natural Food ... Made Fresh!

At *Leah's Cuisine* we specialize in making each event work perfectly for your needs. We can provide an array of services – from boxed lunches around the boardroom to elaborate seating at a convention – we've got the experience to make your event a meal worth remembering.

If you do not see it, just ask us and we will be glad to accommodate your special request when it is possible.

*Leah's Cuisine* offers green events and organic meals upon your request on most of our menu items and special requests

[order@leahscuisine.com](mailto:order@leahscuisine.com)  
[www.leahscuisine.com](http://www.leahscuisine.com)



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## **BREAKFAST**

Our pastries are homemade. All breakfast platters presented adequately ready to serve

Mini: Serves 6-8      Small: Serves 10-12      Medium Serves 15-18      Large: Serves 20-25

### FRUIT TRAYS

Fresh seasonal fruit with yogurt dip

Mini: \$30      SM:\$40      MED:\$60      LG:\$80

### FRUIT SALAD

A bowl of yummy diced seasonal fruit

MINI:\$25      SM:\$30      MED:\$45      LG:\$75

### BAGELS AND GREEK YOGURT SPREADS

Freshly Baked with Greek yogurt spreads, butter and Jam

Mini:\$20      SM: \$30      MED:\$45      LG: \$60

Breakfast Pastries “Choice of Savory or Sweet”

Assorted miniature sized muffins, scones, croissants and Danish

Mini:\$25      SM:\$40      MED:\$55      LG:\$70

HOMEMADE MUFFINS “Large” Savory or Sweet

Florentine, Greek, Pistachio, Blueberry, Chocolate, Banana walnut, Pumpkin,  
or Muffin of the week

\$30 A Doz.

HOMEMADE SCONES “Savory or Sweet”

Florentine, Greek, Pistachio, Blueberry, Chocolate

\$30 A Doz.

### HOMEMADE BREAKFAST BREADS

Banana bread, zucchini bread, turmeric semolina bread or bread of the week

Serves 8-10 \$16 A LOAF

## **ELEGANT ENERGY START**

Single Serving “Minimum order of 8”

### NOURISHING YOGURT PARFAIT

Layers of crunchy granola, yogurt, and seasonal fresh fruit

\$4.50 ea

### BREAKFAST BOX

Choice of a fresh juice and a breakfast pastry plus fruit salad

\$9 ea



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## **BEVERAGES**

Includes cups and condiments

COFFEE, DECAFE, HOT CHOCOLATE and HOT or ICED TEA

\$20 per 1.25 GALLONS

We serve Illy's coffee and Ahmed Tea

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$3 Pint      \$6 Quart      \$20 Gallon

NAKED JUICE FRUIT SMOOTHIE DRINKS \$3.75 ea

## **LUNCH & DINNER BUFFET OPTIONS**

Choice of one item each from entrées, salad, sides and desserts "12person Minimum"

\$15 ea 12 to 30 Guests

\$14 ea 30 to 50 Guests

\$13.50 ea 50 + Guests

Add another side item for \$1.00 per Guest

Add an extra entrée for \$2.00 per guest

## **Entrées**

### **Vegetarian Mousaka:**

Baked eggplant, zucchini, onion and potato casserole topped with béchamel sauce

### **Mousaka:**

Baked eggplant, ground beef Or Lamb, onion casserole topped with béchamel sauce

### **Pastichio:**

Baked pistachio pasta with ground beef, onion, cheese and topped with béchamel sauce

### **Moughrabieh:**

Israeli couscous cooked with chicken broth, and blended with chick peas, onion and topped with shredded chicken seasoned with caraway spice

### **Vegetable stew**

Choice of: baby okra, pole beans or split pea and carrots, cooked with your choice of lamb or beef cubed with fresh tomatoes and finished off with garlic and cilantro served with a side of rice

**Mixed Veggie Stew**

Artichoke, zucchini, tomatoes, potatoes, onion, garlic, and lemon juice, cooked with your choice of lamb or beef cubes and served with a side of rice

**Thrideh (Zucchini Dumpling)**

Zucchini, onion, lemon juice, and pita dumplings finished off with fresh garlic and sun dried mint and drizzled with extra virgin olive oil

**Baked Kibeh:**

Ground beef and bulgur (cracked wheat) dough, stuffed with ground beef, onions, walnuts and spices

**Mulukhia: (Royals' food)**

Jew's mellow cooked garlic chicken, served with a side of rice as well as red wine vinegar onion sauce

**Baked Kafta:**

Layers of kafta (beef patties blended with onion and parsley), potatoes, onion, tomatoes and tomato sauce

**Chicken Parmigiana:**

Boneless chicken thighs breaded with seasoned bread crumbs and parmesan cheese baked with our famous homemade marinara sauce and topped with mozzarella cheese

**Eggplant Parmigiana:**

Slices of eggplant breaded with seasoned bread crumbs and parmesan cheese, baked with our famous homemade marinara sauce and topped with mozzarella cheese

**Couscous:**

Moroccan couscous, shredded leg of lamb, cooked with seasonal fresh vegetables with tomato sauce.

**Freekeh (Roasted Cracked Green Wheat)**

Roasted cracked green wheat slowly cooked for hours with lamb and topped with shredded lamb and roasted pine nuts and almonds

**Chicken & Rice**

Rice blended with ground beef a secret blend of spices and topped with shredded chicken and roasted pine nuts and almonds.

**CHICKEN VESUVIO**

Chicken pieces cooked in white wine, with roasted potatoes, greens peas and fresh garlic

**STIR FRY** Choice of (Chicken, baby Shrimp or Vegetable)  
Served with your choice of white, fried rice or Chinese noodles

**BBQ CHICKEN**

Grilled bon in chicken with BBQ sauce

**TURKEY BEEF MEATLOAF or Choice of one**

Ground meat, onion, pepper, garlic, with tomato glaze

**COQ AU VIN**

French style chicken with mushrooms, onions and herbs with red wine

**MEAT WHOLEGRAIN LASAGNA**

Rich meat sauce layered with béchamel ricotta, marinara. herbs and spices topped with mozzarella and cheddar cheese

**FLORENTINE WHOLGRAIN LASAGNA**

Creamy spinach, marinara sauce, ricotta cheese, herbs and spices topped with mozzarella and cheddar cheese

**VEGETERIAN WHOLEGRAIN LASAGNA**

Seasonal vegetable, ricotta cheese, herbs and spices topped with mozzarella and cheddar cheese

**BEEF POT ROAST MORROCAN STYLE "TAJEEN"**

BEEF, Seasonal vegetable herbs and spices

**BLACKENED TILAPIA**

Blackened tilapia topped with tropical salsa "mango, papaya, red green onion, corn"

**MEDETERANEAN SALMON +\$2ea**

Baked salmon topped with tahini glaze, parsley, walnuts, red pepper, cilantro and spices

**SOUTHERN STYLE FRIED CHICKEN**

**WHOLEGRIAN RIGATONI**

(Choice of chicken, baby shrimp or vegetables"

Tossed with choice of sauce (marinara, Alfred, pesto, creamy pesto or spicy creamy Cajun

**HOISIN CHICKEN**

Glazed with hoisin sauce with julienne vegetables and topped with cashews

**CHICKEN PIE MOROCAN STYLE "BASTILA" +\$2ea**

Chicken, Almond, eggs, onion, garlic, herbs, sugar and spices wrapped in phillo pastry and baked

**SEAFOOD PASTRY MORROCAN STYLE "BASTILA" +\$2ea**

Tilapia, shrimp, onion, garlic, rice vermicelli, pickled cucumber herbs and spices wraped in phillo pastry and baked

## **SALAD, WRAPS AND SANDWICHES BOX AND BAGS**

Your choice of wrap pita bread or tortilla  
Sandwiches choice of pita pocket or wholegrain bread  
12 Person minimum

All boxes and bags will be labeled with the name of the sandwich and its recipient

Extras for salads

Add: Chicken Kabob Skewer \$1.99 ea.

Kafta Kabob \$1.99 ea.

Lamb Kabob Skewer \$2.99 ea.

Tuna Salad \$1.99 ea.

Roasted Chicken \$1.99 ea.

Seared Ahi Tuna \$2.99 ea.

Crumbled falafel \$1.25 ea.

Creamy French feta, goat or brie cheese \$1.99 ea.

### **ELITE BOX/BAG**

**A selection of any of our luscious salad, sandwiches or wraps, potato harra with choice of side salad "Mixed greens or Caesar" and choice of dessert \$15 ea**

### **DELUX BOX/BAG**

**A selection of any of our luscious salad, sandwiches or wraps, potato harra and choice of dessert \$12.50 ea**

### **STANDARD BOX/BAG**

**A selection of any of our Luscious salad, sandwiches or wraps with potato harra \$9.75**

#### **Tabouli Salad**

Finely Chopped Parsley, Tomatoes, Onion, Burgul (Cracked Wheat) Blended with Extra virgin Olive oil, Lemon Juice and spices

#### **Fattoush Salad**

Finely chopped Cabbage, Cucumber, Green Pepper, Tomatoes, Green Onion, and Mint, Toasted Pita bread croutons, blended with extra virgin olive oil, Lemon Juice and spices

#### **Greek Salad**

Shredded Lettuce, Wedge of Tomato, Slices of Cucumber, Onion, Feta Cheese, Imported Green and black olives, served with our special house salad

#### **Homemade Caesar Salad**

Romaine lettuce, Parmesan cheese, egg yoke, anchovies, Dijon mustard, Extra Virgin Olive oil, Garlic Spices

**Lentil, Tomato and Cheese Salad**

Lentil, Onion, Tomato, Feta Cheese, Parsley, Oregano, Extra virgin Olive Oil and Roasted almonds.

**Spiced Aubergine (Eggplant) Salad**

Eggplant, Garlic, Cucumber, Tomatoes, Parsley, Cumin, Coriander, Red Vinegar, Extra Virgin Olive Oil, Homemade yogurt

**Grilled Aubergine (Eggplant) and Burgul Salad**

Eggplant, Burgul, Garlic, Coriander, Fresh Mint

**Veggies Delight chopped salad**

Romaine, avocado, grape tomatoes, garbanzo beans, cucumber, radish, roasted broccoli, onion and red pepper with creamy peppercorn dressing

**Asian salad**

Cabbage, red and yellow pepper, roasted peanuts, green onion, carrots, mandarin oranges, with roasted sesame dressing,

**Spinach salad**

Spinach, dried cranberries, crumbled blue cheese, candied walnuts, with balsamic vinaigrette

**Wraps or Sandwiches**

**Roasted Chicken wrap:**

Roasted Chicken, Garlic spread, lettuce, tomatoes and homemade pickled turnips

**Kafta Kabob:**

Blend of ground beef, onion and parsley Kabob with homemade Hummus Spread, lettuce, tomatoes and homemade pickled turnips

**Gyro:**

Homemade blend of Beef and lamb seasoned with our special herbs and served with homemade Tzatzikie sauce, lettuce, tomatoes and homemade pickled turnips

**Lamb Kabob plus \$2 ea.**

Grilled Lamb, with homemade Hummus spread, lettuce, tomatoes and homemade pickled turnips

**Falafel:**

Fried Falafel Patties, with Tahini Sauce (Homemade Sesame Paste sauce) lettuce, tomatoes and homemade pickled turnips

**Roasted Eggplant**

Roasted sliced eggplant and drizzled Tahini Sauce, lettuce, tomatoes and homemade pickled turnips

**Roasted Cauliflower**

Roasted Cauliflower drizzled with tahini sauce, lettuce, tomatoes and homemade pickled turnips

**Sujuck**

Spicy Lebanese Beef Sausage with homemade hummus spread, lettuce, tomatoes and homemade pickled turnips

**Haloumi Cheese plus \$1 ea.**

Sheep Milk Cheese, Extra Virgin Olive Oil Cucumber, tomatoes, lettuce, tomatoes

**Hummus**

A Pureed Mixture of Garbanzo Beans, Tahini and Garlic; Cucumber, Extra Virgin olive oil, lettuce, tomatoes and homemade pickled turnips

**Baba Ghanough**

Fire Roasted Eggplant Blended with Tahini and Garlic; Cucumber, Extra Virgin olive oil, lettuce, tomatoes and homemade pickled turnips

**Chicken Liver**

Sautéed with Garlic lemon sauce, with homemade hummus spread, lettuce, tomatoes and homemade pickled turnips

**Garlic Shrimp, plus \$2 ea.**

shrimp sautéed with Garlic Parmesan cilantro sauce, with homemade hummus spread, lettuce, tomatoes and homemade pickled turnips

**Asian Sesame Tuna, plus \$2 ea.**

Seared Ahi tuna, avocado, lettuce, green onion, sesame garlic spread.

**Tuna salad**

Albacore tuna, celery, garlic herb yogurt, lettuce, tomato

**Caesar egg salad**

Hard cooked eggs with our fabulous homemade Caesar dressing, lettuce tomatoes.

**Beef Tenderloin plus \$2 ea.**

Cooked medium rare, gorgonzola cheese spread, caramelized onion, lettuce, tomatoes.

**Turkey Delight**

Juicy roasted Turkey breast, with garlic cranberry yogurt spread, lettuce, tomatoes.





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**Leah's Original Creation Gourmet Pit-Zah**

All are 12 inch cut into 8 slices \$14.99 each

Or Create your Own (Market Price)

**Roasted Chicken**

Topped with our famous Homemade Garlic Spread, Roasted Chicken, Fresh Diced Tomatoes, Our homemade pickled turnips, Parsley

**Falafel**

Blend of Chick peas, Fava Beans, Parsley, Onion, Extra Virgin Olive Oil Drizzled with Tahini sauce, Diced Fresh tomatoes, homemade pickled turnips, Parsley.

**Lebanese**

Our Famous Zoë's spread (Yogurt, Sun Dried Mint, Garlic, Black Olives, Crushed Pepper), topped with fresh diced tomatoes, cucumber and parsley and drizzled with Extra Virgin Olive Oil

**Greek**

Extra Virgin Olive oil, Feta Cheese, Fresh diced Tomatoes, Cucumber, Olives, lettuce

**Zaatar**

Blend of spices, Thyme, Cumin, Coriander, Anis, Sumac and more blended with Sesame seeds extra Virgin Olive Oil and topped with fresh diced cucumber and tomatoes

**Caramelized Onion**

Caramelized Onion, Roasted almonds, Extra Virgin Olive Oil, Black Pepper



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## SNACK TRAYS AND PLATTERS “MEZZA”

All dips are served with Pita bread pointers

Mezza, (Mediterranean for tapas/appetizers,) An authentic and exciting way of serving food, Mezza can be as simple as a bowl of olives or pickles or as involved as hundreds of small items. Designed by our executive chef.

Create your own up to three items per platter/ tray

SMALL: Serves 10-12 \$55    Medium: Serves 15-18 \$75    LARGE: serves 20-25 \$95

- House made Hummus
- House made Baba Ghanough,
- Labneh (A Creamy Yogurt Cheese),
- Creamy French Feta Cheese,
- Kabis (Assortment of Pickles),
- Basterma (Thin Sliced sun dried beef),
- Loubieh Bizeit (cooked Pole beans with Tomatoes, Onion, Garlic and olive oil),
- Artichoke Spinach Yogurt dip
- Tzatzikie Dip
- House made Guacamole
- Seasonal fruit
- Choice of 2 Blanched / Roasted seasonal Veggies “Asparagus, Broccoli, Mushrooms, Zucchini, squash, eggplant, cauliflower and more )
- Mediterranean mixed olives

### BEEF Tenderloin Platter

Beef Tenderloin with Mediterranean marinade Roasted medium rare and sliced, Served with horseradish yogurt sauce, grain mustard sauce and pita

SM:\$95    MED:\$125    LG:\$175

### SHRIMP COCKTAIL

Poached Tail-on shrimp with herbs, served with horseradish cocktail sauce and lemon

SM:\$95    MED:\$125    LG:\$175

**Trays / platters by the Dozen \$15 ea**

- Spinach Fattayer Pastry
- Mushroom Fattayer Pastry
- Spinakopita
- Waraa Aarish (Stuffed grape leaves),
- Falafel,
- Kafta fingers with tahini sauce,
- Chicken empanadas
- Bastirma wrapped asparagus
- Bastirma wrapped dates with creamy goat cheese plus \$3/Doz

**Sandwich/ Wrap Trays/platters**

Your choice of up to three of our signature Sandwiches/wrap per tray cut in  
half

24 PIECES: \$90    36 PIECES: \$140    50 PICES: \$195



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### Big Feast

Whole Stuffed Roasted Lamb: Stuffed with Rice, Ground Beef, Onion, Tomatoes, Spices, then topped with roasted Nuts ( Almond, Cashews)  
Serves 40 to 50 Guests \$495.00

### Sides \$2.99 each Or by half or full pan

HALF PAN serves: 10-12 \$45 FULL PAN serves: 18-24 \$90

- \* Hummus
- \* Baba Ghanouj
- \* Spanokopita
- \* Vegan Grape Leaves (3 Pieces)
- \* Spinach Fattayer (3 Pieces)
- Mushroom Fattayer (3 Pieces)
- \* Tabouli
- \* Tzatzikie Sauce
- \* Spinach Artichoke Dip
- \* Zoë's Dip
- \* Falafel (3 Piece)
- \* Lebanese Potato Salad
- \* Our Famous Pickled Turnips
- \* Loubie Bi Zeit: Fresh Pole beans, cooked with Onion, Tomatoes, Garlic
- \* Garlic Spread
- \* Pesto Pasta Salad with roasted red peppers, artichoke hearts, olives and pesto
- \* Tuna Salad
- \* Caesar egg salad
- \* Roasted Beet Salad with goat cheese
- \* Mac & Cheese with Swiss, greyer, white cheddar and parmesan
- \* Cream of Spinach



## **DESSERTS**

Walnut Baklava  
\$15 per Doz.

Cookies of the week  
\$15 per Doz.

Vegan Anise sticky fingers  
\$15 per Doz.

Bars and Brownies  
\$15 per Doz. Ea

Raspberry cheese cake bar, key lime bar, decadent Double chocolate brownies  
and more

Special occasion Cakes and cupcakes

For your next event. Whether it's a birthday, shower, wedding, corporate event  
or just for fun no occasion. Let our pastry chef craft special dessert; we are

certain it will be the crowd favorite

\$ Market Price \$

## **BEVERAGES**

BOYLAN'S & IZZE SODAS	\$1.95
All NATURAL SODAS "CANS"	\$1.75
SAN PELEGRINO or PERRIER 330 ml	\$1.75
GREEN PLANET WATER "biodegradable bottle 500 ml	\$1.50
HOUSE MADE LEMONADE OR STRAWBERRY	\$20.00 per Gallon

## **Orders information**

Call or e-mail your order

We will contact you to confirm your order; we request a notice of 72 hours for all corporate catering and require prepayment. Exceptions can be made based on availability.

Minimum order for delivery is \$75.00

One way Disposable delivery (no pick up required) \$25.00

Two-way Delivery (pickup of catering equipment required) 19% service fee

No delivery and pickup charges for full service catering

A 20% gratuity is added to full service catering

A \$50.00 additional delivery fee is charged for travel outside the Charlotte area within a 25 mile radius)

Payment by cash or check is preferred. A 5% convenience charge will be added to credit card payments.

All catering includes sturdy plastic disposables, chafing dishes and utensils; an upgrade to clear plastic disposables is available for \$1.00 per person

Sales Tax 10.00% of Total Bill

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