



cafeposhatlanta.com

404.303.7303

WEEKEND CATERING MENU

*Please place your orders on Wednesdays for Fridays pick up.
Some dishes require a minimum of guests.*

ASSORTED DIPS

Hummus

chickpeas, tahini, olive oil

Babaganouj

eggplant, tahini, garlic, parsley

Green Tahini

sesame seed butter, lemon, parsley

Matbucha

grape tomato chutney

Mediterranean Eggplant

marinated and roasted eggplant

Z'aatar Pita/Chips

APPETIZERS

Kube

spiced ground lamb, pine nuts,
herbs in crispy bulgur

Dolmeh

lamb or vegetarian stuffed grape leaves

Suffed Red and Yellow Peppers

lamb or vegetarian

Fried Cauliflower

SOUPS

Matzo Ball

Chicken with Fresh, Handmade Noodles

Chicken with Vegetables (gluten free)

Seasonal Soup

SIDES

Creamy Mashed Potato (dairy free)

Tri-Colored Fingerling Roasted Potatoes

Roasted Seasonal Vegetables

Basmati Rice

Freekeh of the Week

SALADS

Israeli Salad

cucumbers, tomatoes, parsley, lemon dressing

Tabbouleh

bulgur, tomato, cucumber, parsley

Moroccan Carrots

cumin, parsley, lemon dressing

Red Beets

fresh beets, lemon, cumin

Chick Pea Salad

chick peas, sundried tomatoes, feta,
red bell peppers, lemon dressing

Market Green Salad

farm to table, varies

MAIN

Chef's Weekly special

Salmon Fillet

marinated and roasted with lemon-dill sauce on the side

Grilled Curry Chicken Breast

Roasted Rack of Lamb

Slow Roasted Lamb Shoulder

Chef David's Brisket

Traditional Lamb Musakka

Maklube

dish of pilaf with chicken or lamb and vegetables

Tagine

Vegetarian, Fish, Chicken, Lamb, Beef

*Reserve Specialty wines available upon request.
Please ask for details.*

**farm to table *ingredients may vary*