

Samesa

CATERING BY

LUNCH PACKAGES

serves approximately 10-12

BBQ CHICKEN LUNCH

*smoked BBQ chicken
coleslaw
potato salad
collard greens
potato rolls*

\$160

BREAKFAST FOR LUNCH

*homemade biscuits and gravy
breakfast sausage
scrambled eggs
hash browns
granola, fruit, and yogurt*

\$160

TACO PARTY

*corn or flour tortillas
ground beef and grilled chicken
guacamole
onions, tomato and shredded lettuce
chips + 2 salsas
rice and beans*

\$165

CHINESE RESTAURANT

*General Tso's Chicken
broccoli beef
sesame peanut noodles
white rice
ginger-scallion green beans
soy cucumber salad*

\$170

GREEK LUNCH

*chicken souvlaki
dolma (grape leaves)
tzatziki and white bean hummus
Greek salad
bulgur salad with cucumbers and mint
warm pita bread*

\$160

SHAWARMA BAR

*organic chicken shawarma
cucumber-tomato salad
yellow rice with cilantro
labneh dip
whole wheat pita
green zhug and tahini buttermilk*

\$155

*We happily accommodate vegetarian, vegan, and gluten-free diets!
Reach out to us at catering@samesanyc.com for substitutions or custom menus.*

SANDWICHES

SANDWICH PLATTER

*a selection of sandwiches, on French baguette or rye bread,
served with McClure's dill pickles
(10 sandwich minimum, please choose
two sandwich varieties)*

\$12.50 each

LUNCH BOX

*includes a sandwich, mixed greens salad with spiced pecans,
feta cheese and red wine vinaigrette,
chocolate chip cookie, soft drink, plasticware and napkin
(10 sandwich minimum, please choose two
sandwich varieties)*

\$20/person

SANDWICH VARIETIES

- *line-caught tuna salad with celery and red onion*
- *white bean hummus, roasted pepper, and arugula
grilled lemon pepper and rosemary chicken breast*
- *fresh mozzarella, tomato and basil with balsamic
· shawarma chicken salad*
- *meatloaf with spicy aioli and crispy onions
sliced oven-roasted turkey with provolone*

SALAD BAR

\$175 (serves 10 people)

GREENS

choose up to 2

Romaine
Baby Mixed Greens
Iceberg
Kale
Baby Spinach

PROTEIN

choose 2

Grilled Chicken Breast
Diced Turkey
Fried Chicken
Fried Tofu
Crispy Bacon
Diced Ham
marinated Hanger Steak
line-caught tuna salad

ADDITIONAL PROTEINS +\$35

TOPPINGS

CHOOSE ANY 6:

diced cucumber
tomatoes
hard boiled egg
red onion
sunflower seeds
bell pepper
chickpeas
black olives
corn
purple cabbage
celery
roasted cauliflower
radishes
roasted beets
black beans
roasted zucchini
roasted winter squash
green beans
roasted potatoes
button mushrooms
candied walnuts
artichoke hearts +\$5
sundried tomatoes +\$10
tamari almonds +\$10
avocado +\$10

ADDITIONAL TOPPINGS \$10

DRESSINGS

choose 2

ranch (D)
honey dijon
green goddess (D)
jalapeno cilantro lime
balsamic vinaigrette
lemon vinaigrette
red wine vinaigrette
Italian
Caesar (D)
orange ginger soy
sunflower seed-yogurt (D)

**ADDITIONAL DRESSINGS
\$6/PINT**

All meat is sustainably sourced. Please ask us for sourcing details.



CATERING MENU!

DIPS

- Lentil Pistachio Dip** \$30
Toasted pistachios and lentils blended with parsley and coriander.
- Labneh Dip** \$18
Za'atar spiced yogurt dip with cucumber, lemon and olive oil.
- Beet Hummus** \$22
Roasted beets pureed with spices and tahini, garnished with sumac and olive oil.
- Matbucha Dip** \$18
Spicy tomato and roasted pepper dip.

- Carrot Romesco** \$25
Roasted carrots blended with garlic, almonds, sherry vinegar and smoked paprika.
- White Bean Dip** \$22
White beans, chickpeas, garlic, and olive oil, topped with black cumin.
- Avocado Hummus** \$30
Avocados blended smooth with chickpeas, tahini and garlic.

All dips serve approximately 10 people

SALADS

Half trays serve 10 people; full trays serve 20

- Crunchy Salad** \$45/\$90
Kale, sliced red cabbage, crunchy chickpeas, sunflower seeds, pita chips and green goddess dressing.
- Green Salad** \$45/\$90
Organic baby greens, roasted vegetables, feta and cherry tomatoes with lemon-Berber spice vinaigrette.
- Brussels Sprout Salad** \$45/\$90
Shaved brussels sprouts with sunflower seed vinaigrette.

MAINS

- Organic Chicken Shawarma** \$80/\$160
Chicken marinated in spices and yogurt for 48 hours. Served with green zhug and tahini-buttermilk sauce.
- Braised Lamb** \$90/\$180
NY State lamb braised with chickpeas and raisings and accompanied by red zhug and labneh.
- Roasted Eggplant & Tomato** \$50/\$100
Japanese eggplant roasted with garlic and tomato, topped with fig balsamic.
- Beef Kofta Meatballs** \$80/\$160
Grass-fed beef with yogurt and spices, simmered in a spicy tomato and pepper sauce.
- Zucchini Fritters (vegetarian)** \$60/\$120
Roasted zucchini and squash fritters with garlic sauce.

SIDES

Small order serves 10 people; large order serves 20.

- Pickled Veggies** \$45/\$90
Turmeric cauliflower, caraway carrots, beet juice turnips, and Middle Eastern baby cucumbers.
- Roasted Brussel Sprouts** \$45/\$90
Roasted brussel sprouts with walnut pesto and pomegranate vinaigrette.
- Smoked Chicken Wings** \$35/\$65/\$85
25 wings/50 wings/100 wings
Rubbed with za'atar and served with labneh ranch.
- Yellow Turmeric Rice** \$20/\$40
- White Rice with Cumin and Cilantro** \$20/\$40
- Brown Rice** \$25/\$50
- Pita Bread** choose whole wheat or pumpernickel, 1.50 each

DESSERTS

- Cinnamon Rosewater Rice Pudding**
\$30/quart or \$5/individual 4oz servings
- Pistachio-Almond Baklava**
\$48 for a half tray, \$96 for full
- Tahini Chocolate Pudding**
\$30/quart or \$5/individual 4oz servings
- Mini Cookies** \$1 each
Sesame, chocolate chip, gingersnap, tahini chocolate brownie

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