

SOUK CATERING MENU

(567) 777-7685

Half Pan: Feeds 15 to 20 People

Full Pan: Feeds 20 to 25 People

MEZZE

Appetizers.

KAFTA EGG ROLLS

Seasoned Lamb / Cucumber Yogurt Sauce

HALF PAN: \$75 FULL PAN: \$150

BRUSSELS SPROUTS

Pancetta Artichoke Glaze / Pecorino Romano

HALF PAN: \$37 FULL PAN: 75

SALAD

VILLAGE SALAD

Cherry Tomato / Persian Cucumber / Red Onion /
Feta / White Balsamic Vinaigrette

HALF PAN: \$40 FULL PAN: \$55

QUINOA & BREAD SALAD

Tomato / Cucumber / Bell Pepper / Quinoa / Red
Onion / Mint / Parsley / Garlic / Black Pepper /
Lemon Juice / Olive Oil / Red Wine Vinegar

HALF PAN: \$45 FULL PAN: \$60

TABOULI

Parsley / Onion / Mint / Cucumber / Tomato /
Chickpea / Quinoa / Lemon Juice / Olive Oil

HALF PAN: \$30 FULL PAN: \$55

CAPRESE SALAD

Roasted Tomato / Buffalo Mozzarella / Basil /
Balsamic Glaze / Olive Oil / Shallots / Olive

Relish / Crostini

HALF PAN: \$40 FULL PAN: \$80

ROMAINE WEDGE

Artisan Romaine Wedges / Bacon / Gorgonzola /
Tomato / House Ranch Dressing / Balsamic Glaze

HALF PAN: \$25 FULL PAN: \$50

HUMMUS

Served with za'atar seasoned pita bread.

CLASSIC

Za'atar / Olive Oil / Pita

HALF PAN: \$30 FULL PAN \$60

SPICY

Marinated Hungarian Hot Pepper / Roasted Bell
Pepper

HALF PAN: \$30 FULL PAN \$60

HERB ROASTED TOMATO

Oven Roasted Tomatoes

HALF PAN: \$35 FULL PAN \$70

SHORT RIB

Caramelized Onions / Sherry / Beef Jus

HALF PAN: \$55 FULL PAN: \$110

LAMB RAGU

Braised Lamb Shoulder / San Marzano Tomato

HALF PAN: \$55 FULL PAN: \$110

BLACK BEAN

Fried Leeks

HALF PAN: \$27 FULL PAN: \$55

EXTRA PITA BREAD

Olive Oil / Za'atar

HALF PAN: \$20 FULL PAN: \$40

VEGETABLE CRUDITÉ

Fresh Vegetables

HALF PAN: \$20 FULL PAN: \$40

BOXED LUNCHES

Comes with house chips.

KAFTA BURGER

Seasoned Grilled Lamb / Hummus / Lettuce /
Tomato / Red Onion / Cucumber Yogurt Sauce
EACH: \$13

GREEK BURGER

Ground Beef / Roasted Hungarian Hot Peppers /
Greens / Date Spread / Feta
EACH: \$13

FALAFEL WRAP

Falafel / Tomato / Cucumber / Red Onion /
Yogurt
EACH: \$10 HALF PAN:\$75 FULL PAN: \$150

MOROCCAN LAMB WRAP

Grilled Lamb / Baby Bell Pepper / Squash /
Olives / Greens / Harissa
EACH: \$12 HALF PAN:\$78 FULL PAN: \$156

ROASTED VEGETABLE WRAP

Squash / Peppers / Oyster Mushroom / Red
Onion / Herb Goat Cheese / Hummus / Balsamic
EACH: \$10 HALF PAN:\$70 FULL PAN: \$140

BOWLS

TUSCAN HARVEST BOWL

Organic Risotto / Baby Kale / Brussels Sprouts /
Roasted Almonds / Goat Cheese / Grilled Chicken
/ Honey Balsamic Vinaigrette
HALF PAN: \$45 FULL PAN: \$90

GREEK POWER BOWL

Warm Quinoa / Spinach / Feta / Olives / Grilled
Chicken / Cucumber Yogurt Sauce
HALF PAN: \$35 FULL PAN: \$70

TUNISIAN POWER BOWL

Lamb / Bell Peppers / Oven Roasted Tomato /
Chickpeas / Harissa / Whole Grain Rice
HALF PAN: \$55 FULL PAN: \$110

PIZZA & FLATBREAD

Gluten-free options available.

MARGHERITA 14

Roasted Tomatoes / Buffalo Mozzarella / Red
Sauce / Basil

SHORT RIB 14

San Marzano Sauce / Roasted Tomatoes /
Caramelized Onions / Roasted Potatoes / Goat
Cheese / Shredded Mozzarella

MEDITERANIO 14

Hummus / Sumac / Pea Shoots / Roasted
Tomatoes / Sliced Olives / Roasted Red Bell
Pepper / Artichokes / Roasted Chickpeas / Feta

SITTO'S BREAD 11

Parmesan / Mozzarella / Basil / Parsley / Garlic
Butter / Olive Oil

ROASTED DATE FLATBREAD 13

Date Spread / Feta / Basil / Balsamic Glaze

ENTRÉES

GREEK CHICKEN 18

Oven Roasted Chicken Legs / Feta Cream Sauce /
Caramelized Onions / Risotto

MEDITERRANEAN CHICKEN 19

Sautéed Chicken Breasts / Bell Peppers /
Caramelized Onions / Mushrooms / Artichokes /
White Wine Garlic Cream Sauce / Herbed
Pappardelle Pasta

BUTTERNUT SQUASH RAVIOLI

Butternut Squash / Roasted Pepper / Parmesan /
Sherry Butter Sauce / Roasted Almonds / Goat
Cheese
HALF PAN: \$70 FULL PAN: \$140

WILD BOAR BOLOGNESE

Wild Boar / San Marzano Sauce / Herbed
Pappardelle Pasta
HALF PAN: \$70 FULL PAN: \$140

SIDES

ROASTED FINGERLING POTATOES

HALF PAN: \$17 FULL PAN: \$34

GARLIC GREENS

HALF PAN: \$17 FULL PAN: \$34

SEASONAL RISOTTO

HALF PAN: \$17 FULL PAN: \$34

GLAZED HEIRLOOM CARROTS

Local Chevre / Salted Pistachios

HALF PAN: \$25 FULL PAN: \$50

SEASONAL VEGETABLES

HALF PAN: \$25 FULL PAN: \$50

ITALIAN WHOLE GRAIN RICE

HALF PAN: \$32 FULL PAN: \$64

COUSCOUS

HALF PAN: \$17 FULL PAN: \$34

DESSERTS

HOUSE MADE BAKLAVA

Fine Ground Walnuts / Local Honey / Philo
Pastry

HALF PAN: \$55 FULL PAN: \$110

BREAD PUDDING

Vanilla Brandy Sauce

HALF PAN: \$45 FULL PAN: \$90