

How to do Sassool Catering!

1. If small group, order a Package!
2. For large groups or lots of variety, pick selection a la carte from sides, entrees, and platters!
3. For finger foods, go for party platters!

Package Deals

Delicious package deals priced per person! (minimum order for 10 people)

Classic Package \$12/person
Entrée with choice of 2 salads/sides and pita wedges.

Simply Salads Package \$12/person
Choice of 4 salads/sides, pita wedges.

Deluxe Package \$13/person
Entrée with choice of 3 salads/sides, pita wedges.

Premium Package \$15/person
Entrée with choice of 2 salads/sides, pita wedges, dessert, beverages.

Ultimate Lunch Bowl \$13/person
Choice of 3 Sassool salads/sides topped with choice of one grilled chicken kabob or two falafels. Each meal individually packaged.

Don't see a package that suits your needs? Sassool would love to customize a meal for your next event!



Package Deal Entrees

Grilled Kabobs GF
Marinated Chicken Breast, Beef Filet or Kafta (lean ground beef with spices) Kabobs, grilled to perfection.

Pita Sandwiches or Wraps
A variety of pita pocket sandwiches or pita wraps, made with all the fixins!

Shawarma (Chicken or Beef/Lamb) GF
Marinated sliced chicken or beef and lamb, grilled and served with onions, tomato and pickles. Tahini dressing included.

Makloubé GF
Roasted chicken over rice and carrots with savory spices.

Vegetarian Lasagna ●○ GF
Grilled eggplant, squash, zucchini, and potato layered with house made marinara sauce, olives, mushrooms and a blend of mozzarella, provolone and Swiss cheeses. You won't miss the pasta!

Chicken Salad ○● GF
Chopped chicken breast, celery, walnuts, raisins, and parsley tossed in a light mayonnaise dressing.

Mediterranean Chicken Salad GF
Chargrilled chicken, tomatoes, green onion, parsley, tossed in a garlic dressing.

Spanikopita ● (48 hours' notice)
Generous squares of spinach, feta cheese, onions and spices between layers of crispy filo dough.

Lebanese Spaghetti (48 hours' notice)
With homemade tomato sauce made with lean ground beef, fresh tomato, diced onion, and our signature spices.

The No-Fail Mediterranean Meal

Order this balanced meal comprised of Mediterranean favorites and your guests will be all smiles with full bellies!

Menu

Chicken Shawarma with tahini
Hummus OR Tatziki + Pita wedges
Fatoush Salad
Mjadarah OR Lebanese Rice

\$325/25 people \$650/50 people
\$975/75 people \$1300/100 people

Add gallon beverages and baklava for \$60 more per 25 guests.

Plates, napkins, forks, and serving utensils included.
Chafing stands extra charge.
Tax and delivery not included.

Salads/Sides

Tabouli ● 13.49
Diced parsley, tomato, cucumber, onion, and cracked wheat tossed in olive oil, lemon juice and spices.

Tabouli with Quinoa ● GF 13.49
Diced parsley, tomato, cucumber, onion, and quinoa tossed in olive oil, lemon juice and spices.

Fatoush ● GF 12.14
Chopped Romaine lettuce, tomato, cucumber, green bell pepper, onions, parsley, olive oil, vinegar and spices.

Kale Salad ●● GF 13.49
Kale, golden raisins, apples, red bell pepper, walnuts, olive oil, red wine vinegar, and mild spices.

House Salad ● GF 13.48
Mixed greens, tomato, cucumber, pickled turnips, kalamata olives and feta.

Black Bean Salad ● GF 12.14
Black beans, chickpeas, diced bell peppers, parsley, cilantro, jalapenos, green onion, olive oil, red wine vinegar, lemon juice and spices.

Cabbage Salad ● GF 10.79
Finely sliced cabbage, tomatoes, parsley, scallions, mint, olive oil, vinegar and spices.

Chickpea Salad ● GF 10.79
Chickpeas, scallions, parsley, green olives, olive oil, lemon juice and spices.

Quinoa Salad ●● GF 13.49
Organic quinoa, celery, parsley, walnuts, dried cranberries, red wine vinegar, olive oil and spices.

Orzo Pasta Salad ● 12.14
Orzo pasta, diced bell peppers, kalamata olives, feta cheese and fresh basil dressing with vinegar & spices.

Sweet Potato Salad ● GF 12.14
Roasted sweet potatoes, spinach, celery, raisins, scallions, red wine vinegar, red bell pepper, paprika, olive oil, cumin and salt.

Roasted Beets Salad ● GF 12.14
Fresh roasted beets, red onion, fresh mint, pomegranate molasses, balsamic vinegar, olive oil, salt and pepper.

Autumn Root Salad ●● GF 13.49
Julienne cut carrots and beets, cilantro, walnuts and homemade pomegranate vinaigrette.

Super Salad ●● GF 13.49
Quinoa with wild rice, kidney and pinto beans, lentils, kale, celery, cranberries, walnuts, fresh orange juice, olive oil, lemon zest, salt and pepper.

Lebanese Rice ● 10.79
Long-grain white rice, vermicelli noodles, salt and vegetable oil. vegetable broth and salt.

White Rice ● GF 10.79
White rice, vegetable broth and salt.

Mjadarah ● GF 10.79
Rice, lentils and caramelized onions...a customer favorite!

Lentil Salad ● GF 12.14
Protein-packed salad with French lentils, corn, diced red and green bell pepper, cilantro, carrots, red onion, olive oil, red wine vinegar, lemon juice, salt and pepper.

Corn Salad ● GF 10.79
A blend of corn, red & green bell pepper, cilantro, green onion, jalapeno, olive oil, red wine vinegar, salt & pepper.

Fava Bean Salad ● GF 12.14
Fava beans, tomato, yellow onion, olive oil, lemon juice, parsley, mint, garlic & paprika.

Hummus ●● GF 10.79
Chickpeas, tahini, olive oil, lemon juice, garlic and spices blended into a creamy dip.

Jalapeno Cilantro Hummus ● GF 12.14
Chickpeas, tahini, olive oil, lemon juice, garlic and spices blended into a creamy dip.

Labneh ●● GF 10.79
Concentrated Lebanese yogurt blended w/olive oil & salt.

Tatziki ●● GF 12.14
Tart Lebanese yogurt, cucumber, olive oil, garlic, and mint mixed into a tangy dip.

Baba Ghanouj ● GF 13.49
Roasted eggplant, tahini, lemon juice, olive oil, garlic and spices blended into a creamy dip.

Ratatouille ● GF 12.14
Roasted eggplant, onions & spices in tomato sauce.

Stuffed Grape Leaves ● GF ● 13.49
Grape leaves rolled with rice, tomatoes, spices and baked.

Cabbage Delight ● 10.79
Sauteed cabbage, spinach, cilantro, bell peppers, onions, bulgur wheat, and spices. Served warm.

Roasted Vegetables ● GF 12.14
Squash, zucchini, eggplant, carrots, onions, and bell peppers, lightly salted and roasted. Served warm.

Lebanese Green Beans ● GF 10.79
Sauteed green beans, garlic, and onions in a homemade tomato sauce. Served warm.

Pearled Couscous Salad ● 12.14
Pearled couscous, chickpeas, tomato, cucumber, bell pepper, celery, olive oil, lemon juice, mint, parsley and spices.

Fruit Salad ● GF 10.79
A blend of freshly chopped seasonal fruit.

Cold Party Platters

Cheese & Olives Platter \$45 \$80
A variety of bite size Mediterranean cheeses, garnished with olives and wild pickles.

Crudité Platter \$35 \$65
A healthy assortment of raw veggies with choice of dip.

Grape Leaves Platter (70 pieces) \$80
A flavorful mix of rice, diced tomatoes, parsley, olive oil, lemon juice and mild spices rolled tightly in grape vine leaves. Served with 8 oz. dip of choice.

Small (45 pieces) \$45
XSmall (22 pieces) \$25

Dip with Homemade Pita Chips
(Choose either Hummus, Tatziki, Baba Ghanouj or Cilantro Jalapeno Hummus)

Small (5-9 servings) \$12
Medium (10-15 servings) \$24
Large (16-20 servings) \$35

Kibbeh Platter \$45 \$80
Layered lean ground beef patties made with bulgur wheat, onions, pinenuts and mild spices. Served with 8 oz. dip of choice. (Vegetarian kibbeh available upon request).

Kibbeh Balls (2 dozen minimum) \$36/dozen
Football shaped kibbeh patties stuffed with pinenuts, onions and spices. Served with 8 oz. tart Lebanese yogurt. (Needs 48 hours notice.)

Falafel Platter (60 falafel balls) \$65
Small veggie patties made with chickpeas, parsley, scallions and spices, topped with sesame seeds and fried until crispy.

Small (30 falafel balls) \$35
XSmall (18 falafel balls) \$22

Roasted Veggie Platter \$40 \$70
A colorful selection of seasoned grilled veggies.

Oven Pizzettes \$40 \$80
A variety of our signature oven baked pita pizzas, sliced into bite size wedges.

Spanakopita Triangles \$40 \$80
(serves 15) (serves 25)

Pita Sandwich or Wrap Tray
(Sliced in 1/2, and priced per sandwich or wrap)

Caprese Kabobs (2 oz each, 40 skewer min.)
Fresh mozzarella, tomato & basil \$2/each

Fruit Platter \$40 \$70
A colorful arrangement of seasonal fruit, cut in wedges.

Hot Selections

Small Large
(10-15 servings) (20-25 servings)

\$50 \$80

Chicken Shawarma Platter
Marinated Chicken grilled with Lebanese pickles & diced tomatoes, served with lettuce and tahini dressing.

\$55 \$85

Beef/Lamb Shawarma Platter
Marinated Beef/Lamb grilled with diced tomatoes & Lebanese pickles, served with lettuce and tahini dressing.

Spanikopita Pan \$50 \$100
Generous squares of spinach, feta cheese, onions and spices between layers of crispy filo dough.

Veggie Lasagna Pan \$50 \$100
Grilled eggplant, squash, zucchini, and potato layered with house made marinara sauce, olives, mushrooms and a blend of mozzarella, provolone and Swiss cheeses.

Kafta Meatballs \$45 \$80
In Tomato Sauce (serves 15) (serves 25)

Grilled Kabobs (4 oz each)
Chicken or Kafta Skewers \$3.99
Beef Skewers \$5.99

Mini Kabobs (2 oz each)
Chicken or Kafta Skewers \$2
Beef Skewers \$3

Extras

Dessert
Cookie/Brownies \$30 \$45
Assorted Baklava \$40 \$60

Beverages
Sweetened/Unsweetened Tea \$7/gallon
Lemonade \$7/gallon

Gluten Free Extras
Gluten Free Pita \$1.99/person
Gluten Free Dessert Bars \$4.59/person

Add-On Sauces 8oz/\$3 16 oz/\$6
Tahini Sauce, Garlic Whip, or Harissa

● Dairy ○ Eggs GF Gluten-Free
● Nuts ● Vegan ○ Vegetarian

Sassool



Catering Menu

Catering Orders must be confirmed within 24 hours of deliver time.

Email catering@sassool.com to place an order.

Tax, Delivery and Service Fees not included in prices.

9650 Strickland Road
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