

CATERING MENU

Menu items are portioned for sharing as part of a group spread. Pricing is flexible, and average \$17-\$25 per person, depending on items selection.

AVOCADO SALMON
TOAST

Handheld crispy toast smeared with fresh mashed avocado and smoked salmon
(30p \$190-60p \$280)

AVOCADO TOAST

Handheld crispy toast smeared with fresh mashed avocado
(30p \$155-60p \$260)

MINI CAPRESE
SKEWERS

Fresh mozzarella, cherry tomatoes, basil, balsamic glaze
(30p \$130, 60p \$200)

PULLED CHICKEN
CAESAR WRAP

Oven roasted pulled chicken with a creamy Caesar dressing and crisp lettuce
(30p \$190-60p \$260)

CLASSIC CHARCUTERIE
BOARD

Premium Boar's Head meats (chef's selection), assorted cheeses, artisan crackers & bread, fresh seasonal fruit and dried nuts
(25p \$200)

MINI TURKEY
SWISS CROISSANT

Mini croissant, Swiss cheese, crisp lettuce, aioli.
(30p \$140-60p \$210)

PIGS IN A BLANKET

Mini beef frankfurters wrapped in a flaky crust (30p \$180-60p \$250)

MINI EMPANADAS

Golden mini empanadas made with a delicate corn dough, filled with chicken or beef
(30p \$45-60p \$80)

**M E A T B A L L P E N N E
(W A R M T R A Y)**

Italian style beef meatballs with homemade marinara sauce served with penne pasta and freshly grated Parmigiana cheese.

(Half tray 8-10 p \$175-
Full tray - 18-22p \$310)

C H I C K P E A S A L A D

Sautéed chickpeas, served on a bed of mixed greens, cherry tomatoes, onions, cilantro, extra virgin olive oil.

(40p \$75)

**T U N A S A L A D
A N T I P A S T O**

A refreshing salad mixed with fresh crisp romaine lettuce, cheese tortellini pasta, tuna, black olives, cucumbers, cherry tomatoes, red onions, with herb vinaigrette.

(Half Tray 8-12p \$90.
Full Tray 12-15 p \$200)

**C H I C K E N K E B A B
P L A T T E R**

Yogurt and spice marinated chicken, grilled to perfection and served with aromatic rice, Mediterranean tomato salad, pita bread, and house-made garlic yogurt sauce. (25p \$275 - 60p \$600)

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BLACK ANGUS BRISKET

Slow-cooked Black Angus beef brisket, served with roasted potato wedges, a medley of hearty vegetables, and a mushroom wine reduction sauce.

(\$22.50 p/p 10 order minimum)

LAMB KEBAB PLATTER

Seasoned minced lamb infused with exotic eastern spices, grilled and served alongside aromatic rice, Mediterranean salad, pita bread, and garlic yogurt sauce.

(\$16.50 p/p)

CHICKEN TIKKA MASALA

Succulent chicken simmered in a creamy yogurt sauce infused with aromatic spices, accompanied by seasoned rice, Mediterranean salad, pita bread, and fresh mint chutney.

(Small tray \$90

approximately serves 8- 10 people)

ALFAJORES

Delicate, melt-in-your-mouth butter cookies filled with rich dulce de leche and lightly dusted with powdered sugar. A classic Latin treat – soft, sweet, and perfectly balanced.

(\$1.25 each)

COFFEE SERVICE (MEDIUM ROAST)

Freshly brewed Colombian coffee, served hot with cream, sugar, cups, and stirrers.

- Serves 12 per container - \$25
- Serves 25 - \$85
- Serves 60 - \$180