



KABABJI CATERING

Looking for fresh, healthy and authentic Mediterranean cuisine for your next office function or event? Kababji Catering is ready!

For delivery, we require a minimum order of \$150 (not including tax and \$15 delivery fee per order).

ORDERING

We request at least 24 hours notice for all catering orders. Please contact the Catering Director at 202.725.0770 for more information. We accept Cash, Visa, Mastercard, and American Express.

We require 72 hour advance notice for Halal meat requests. Additional fees will apply.

DELIVERY

Our catering attendants will unpack and set up your order, as you want it, where you want it (Additional set-up fees apply). Delivery times will vary depending on distance and daily demands, but placing an order in advance will help make sure you get your preferred delivery time.

FOOD AND BEVERAGES

Kababji Catering orders arrive with all the disposable plates, cups, knives, forks, spoons, napkins, serving utensils and condiments you'll need. Our beverages are available in individual or group servings.

CANCELLATION

There's no charge for cancellations made 24 hours prior to delivery or pick-up. Same day cancellations will be charged 50% of the order.

As a general guideline, small serves 8-10 and large serves 18-20 depending on the variety of platters ordered and how much food you want to serve.

Prices and items are subject to change.

(G) - Gluten Free

(H)- Halal Dish

(S) - Spicy

(V) - Vegetarian

Please call our Catering Director, PJ Kern, at 202.725.0770 with any additional questions or to place your order.



MEZZE (Appetizer)

(All dishes served with house-made Pita)

	SMALL (serves 8-10)	LARGE (serves 18-20)
COLD -		
Hummus (G,V) Blend of chickpeas, tahini, lemon juice and a hint of garlic topped with extra virgin olive oil.	\$23	\$38
Baba Ganouj (G,V) Fresh eggplant roasted over charcoal, lightly mashed with tahini, lemon juice and a dash of garlic.	\$26	\$41
Grape Leaves (V) Hand-rolled grape leaves stuffed with rice, parsley, onions and flavored with pomegranate sauce, herbs and spices.	\$24 (2 Doz)	\$48 (4 Doz)
Fattet Hummus (V) Whole chickpeas mixed with yogurt, a hint of garlic and topped with roasted pine nuts.	\$26	\$41
Labneh (G,V) Lebanese version of strained yogurt spread, topped with extra-virgin olive oil.	\$23	\$38
Cucumber & Yogurt (G,V) Yogurt and diced cucumber mixed with dry mint. Add garlic for an authentic taste.	\$28	\$45
HOT		
Fava Beans (G,V) Imported Fava beans simmered with a hint of fresh garlic, lemon juice, tomatoes, onions, and parsley. Served with pita and onion wedge.	\$26	\$41
Balila (Chickpeas) (G,V) Whole chickpeas slowly boiled and seasoned with a hint of cumin and garlic. Served with pita and onion wedge.	\$26	\$41



Cheese Rolls (Baked or Fried) (V) White cheddar and mozzarella cheeses in parsley, mint, onions, rolled in a phyllo pastry	\$28 (2 doz)	\$56 (4 doz)
Meat Stuffed Pita Pita pocket stuffed with ground meat, parsley, fresh tomato sauce, hot pepper paste, pine nuts, and house-blend dressing.	\$53 (2 Doz)	\$106 (4 Doz)
Meat Kibbeh Crushed wheat mixed with meat and fresh mint, onion, and basil. Stuffed with ground meat, minced onion and seven spices.	\$38 (2 Doz)	\$76 (4 Doz)
Vegetarian Kibbeh (V) Crushed wheat mixed with mashed pumpkin. Stuffed with spinach, chick peas and minced onion.	\$32 (2 Doz)	\$64 (4 Doz)

SALADS

	SMALL (serves 8-10)	LARGE (serves 18-20)
Kababji Salad (V) Diced tomatoes and cucumber, dry mint, lemon juice, and a hint of balsamic vinegar.	\$30	\$47
Lebanese Salad (V) Romaine lettuce, tomato, cucumbers, parsley, onion, lemon juice, extra-virgin olive oil.	\$30	\$47
Fattouch (V) Medley of mixed greens, tomatoes, cucumbers, lemon juice, olive oil, garlic, pomegranate paste topped with oven-roasted pita chips.	\$30	\$47



Tabouli (V) Fresh cut parsley, tomatoes, tossed with crushed wheat, diced onion, lemon juice, extravirgin olive oil and sumac	\$30	\$47
Eggplant Salad (G,V) Fresh eggplant roasted over charcoal. Served peeled, chilled and topped with extra virgin olive oil, sea salt, diced Roma tomatoes, parsley and oregano.	\$30	\$47
Monk Salad (G,V) Fresh eggplant roasted over charcoal, with Roma tomatoes, bell peppers, light garlic, onions, tossed in lemon juice, parsley onion and extra-virgin olive oil.	\$30	\$47
Chicken Salad Chicken breast cubes with house seasoning, served over mixed green, tomatoes and cucumber and tossed with extra virgin oil.	\$36	\$57
Steak Salad Grilled beef tenderloin cubes brushed with house blend seasoning served over baked potato and green vegetables, mixed with extra virgin olive oil.	\$39	\$59



Kababji Bag Lunches - Minimum 10 Orders

Served as a pita sandwich with a side of pita chips, hummus, Lebanese Salad and a finger Baklava.

Sandwiches are dressed with pickles and hummus or garlic.

Laham Mishwe (Juicy USDA Prime beef tenderloin cubes)	\$15.95
Shish Taouk (Marinated chicken breast cubes)	\$14.95
Halabi Kabab (Seasoned ground lamb)	\$12.95
Kafta Kabab (Ground beef seasoned with house-blend spices)	\$12.95
Intabli Kabab (S) (Ground beef seasoned with spices, peppers, parsley, and mild pepper paste)	\$12.95
Dejaj Kabab (Grilled ground chicken breast seasoned with spices)	\$12.95
Kebbeh (Seasoned mixture of ground beef, roasted pine nuts, pistachios and cracked wheat)	\$13.95

VEGETARIAN OPTIONS

Hummus Pita (Hummus dip spread over thin layer of pita, extra-virgin olive oil, cucumber, pickles and tomatoes)	\$11.95
Feter Kabab (Grilled portobello mushroom)	\$11.95
Labneh Pita (Lebanese yogurt spread over thin pita layer, cucumber, Lebanese black olives, tomatoes, mint, extra-virgin olive oil)	\$11.95



FINGER SANDWICH PLATTERS

Our signature pita wraps cut into thirds so everyone can enjoy as little or as much as they want. Perfect for receptions, cocktail parties or try our mixed sandwich platter - everyone can try one of each!

	SMALL (serves 8-10)	LARGE (serves 18-20)
Shish Taouk Pita Wrap Marinated chicken breast cubes with pickles and garlic.	\$77	\$154
Kafta Pita Wrap Ground beef seasoned with house-blend spices, parsley, hummus and pickles.	\$77	\$154
Spicy Intabli Pita Wrap Beef seasoned with house-blend spices, fresh peppers, chopped parsley and mild pepper paste, hummus and pickles.	\$77	\$154
Dejaj Pita Wrap Grilled ground chicken breast seasoned with spices, garlic spread and pickles.	\$77	\$154
Kebbe Pita Wrap Seasoned mixture of ground lean beef, roasted pine nuts, pistachios, cracked wheat, with hummus, tomatoes, sumac, pickles.	\$77	\$154
Halabi Pita Wrap Ground lamb seasoned with house-blend spices with parsley, hummus and pickles.	\$77	\$154
Mixed Vegetable Pita Wrap (G, V) Tomato, onion, eggplant, and green pepper grilled with a house blend	\$66	\$132
Mixed Sandwich Platter Combination of chicken, beef, lamb and vegetable wraps.	\$77	\$154



FROM THE GRILL

KABAB PLATTERS

	SMALL (serves 8-10)	LARGE (serves 18-20)
Halabi kabab (Lamb) Perfect balance of ground lamb, kneaded with a house-blend of spices and chopped parsley.	\$158	\$334
Kafta Kabab (Ground Beef) Perfect balance of ground beef, kneaded with a house-blend of spices and chopped parsley.	\$148	\$313
Shish Taouk (Grilled Chicken Breast) Grilled skinless chicken breast cubes marinated in a spectacular blend of flavors.	\$158	\$313
Laham Mishwe Kabab (Beef Tenderloin) Cubes of marinated beef tenderloin paired with Vidalia onions.	\$198	\$418
Orfali Kabab (Beef and Vegetable) Refined beef paired with fresh tomato, eggplant cubes, onions and green chili pepper.	\$168	\$355
Frangali (Beef and Mushroom) Seasoned refined beef combined with tomato wedges and portobello mushrooms.	\$158	\$334
Intabli Kabab (Spicy Ground Beef) Beef seasoned with house-blend spices, fresh peppers, chopped parsley and mild pepper paste.	\$158	\$334
Dejaj Kabab (Ground Chicken) Ground chicken breast mixed with a light blend of spices and grilled to golden brown.	\$138	\$292
Kabab Festok (Ground beef with Pistachio) Seasoned refined beef mixed with imported pistachios.	\$178	\$376



	SMALL (serves 8-10)	LARGE (serves 18-20)
Kebbeh Meshwiyeh Kabab (Ground Beef) Seasoned ground beef chuck with roasted pine nuts, pistachios and cracked wheat	\$187	\$374
Mixed Grill (Chef's Selection) All kababs	\$176	\$352
VEGETARIAN KABABS		
Kabab Khodra (Vegetable) (G,V) Garden vegetables brushed with extra virgin olive oil	\$118	\$250
Salatit Kabab (Eggplant) (G,V) Eggplant and tomato grilled with a house blend, served with garlic and spicy garlic paste.	\$118	\$250
Portabello Mushroom Kabab (G, V) Portabello mushroom grilled with a house blend, served with homemade spicy garlic paste.	\$118	\$250
Mixed Vegetable Kabab (G, V) Tomato, onion, eggplant, and green pepper grilled with a house blend, and served with homemade spicy garlic paste.	\$118	\$250

For an additional \$5 per person (Minimum of 10 people) why not make it an all-inclusive lunch or dinner!

You get a choice of Mezze, choice of Salad, rice, house made pita and one (1) finger Baklava per person.

CHOICE OF MEZZA:

- Hummus
- Baba Ganouj
- Grape Leaves - 2 Dozen

CHOICE OF SALAD:

- Fatouch
- Tabouli
- Kababji
- Lebanese



FROM THE GRILL

ENTREES

	SMALL (serves 8-10)	LARGE (serves 18-20)
Lamb Chops Fresh lamb chops hand-trimmed, brushed with our house marinade and grilled.	\$92	\$184
Charcoal Grilled Chicken Platter (H) De-boned chicken breast/thighs marinated in a spicy blend of herbs and seasoning	\$187	\$374

FROM THE BRICK OVEN

	SMALL (2 Dozen)	LARGE (4 Dozen)
Lahm bi Ajine (Meat Pie- Can also be ordered spicy) A pita crust topped with a flavorful meat mix with fresh tomatoes, parsley, onion & house blend spices	\$34	\$68
Fatayer Jibneh (Cheese Pie- Can also be ordered spicy) Hand-rolled pita stuffed with white cheddar and mozzarella cheese mixed with parsley, mint and onion baked in our stone oven.	\$34	\$68
Arayes (Meat stuffed Pie) and-rolled pita stuffed with white cheddar and mozzarella cheese mixed with parsley, mint, onion and red pepper spread baked in our stone oven.	\$40	\$80
Fatayer Sabanekh (Spinach Pie) Pocket dough stuffed with spinach, diced onion, lemon juice and extra virgin olive oil .	\$40	\$80



DESSERT

	SMALL (serves 8-10)	LARGE (serves 18-20)
Namoura A Lebanese traditional cake made from semolina, rose-water syrup and topped with almond.	\$25	\$50
Baklava Layers of phyllo dough filled with chopped cashew nuts and sweetened with rose-water syrup.	\$38	\$76
Finger Baklava Layers of rolled phyllo dough with ground pine nuts and sweetened with rose-water syrup.	\$38	\$76

SIDES

Rice	\$19	\$38
Vegetable Assortment (Pickles, Olives, & Fresh Vegetables)	\$19	\$38

BEVERAGES

Sodas (Coke, Diet Coke, Sprite, Spring Water)	\$1.75 (single)	\$8 (6-pack)
Bottled Water	\$1.75 (single)	\$8 (6-pack)
Pomegranate Juice	\$7.00 (single)	
Mango Nectar	\$3.00 (single)	
Guava Nectar	\$3.00 (single)	