



**Baba's**  
Catering  
  
By The Mediterranean Cruise Cafe

**SPECIAL EVENTS**  
catering menu



*from our family to yours*



# BREAKFAST



## BREAKFAST BUFFET

### Continental

10 PER PERSON

Variety of fruits, yogurt parfait, and breakfast croissants.

### Classic Breakfast

12 PER PERSON

Breakfast muffins, pastries, croissants, fresh fruit, and orange juice.

### Premium Breakfast

15 PER PERSON

Turkey sausage, hash browns, scrambled eggs with cheese and parsley, fresh fruit, and orange juice.

Add coffee or hot tea to any buffet

2.00 PER PERSON

## A LA CARTE

### Falafel

Spiced chickpea and parsley

1 PIECE - 1

### Sujuk

Middle Eastern spiced beef sausage  
ORDER 48 HOURS IN ADVANCE

MARKET PRICE

Assorted Olives (SERVES 12-15)

30

Assorted Fruit Tray (SERVES 25)

90

### Labne (SERVES 25)

45

Arabic cheese yogurt, fresh mint, olive oil, served with tomatoes, cucumbers, and olives.

### Za'atar and Cheese Flatbread

12 PER FLATBREAD

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.





# LUNCH ON

## BUILD YOUR OWN LUNCH BUFFET

from 11:00am - 4:00pm

All options include pita bread and yogurt-garlic dip

**1 salad option, 1 meat option,  
1 side option**

15 PER PERSON

**1 salad option, 2 meat options,  
2 side options**

19 PER PERSON

**2 salad options, 2 meat options,  
2 side options, all dips**

22 PER PERSON

**2 salad options, 3 meat options,  
3 side options, all dips**

26 PER PERSON

### Salad Choices

Greek, Tabouli, Caesar, Mandarin Orange  
(For additional salad options refer to page 6.  
Additional price may apply.)

### Sides

Rice, Feta Cheese Pasta, Grilled Vegetables, Mashed Potatoes, Couscous, Greek Olives, Fried Cauliflower  
(For additional side options refer to page 8.  
Additional price may apply.)

### Dips

Hummus, Hot Sauce, Garlic Dip,  
Tahini Sauce (Additional \$2 per person)

### Meat Choices

Gyro, Chicken Kabob, Kofta Kabob,  
Filet Mignon Kabob (add \$6 per person),  
Lamb Kabob (add \$6 per person),  
Lamb Chops (add \$6/person),  
Shrimp (add \$4 per person)  
Salmon (add \$4 per person)

### Pastas/Stir-Frys

(For pasta and stir-fry options, refer to page 6.  
Additional price may apply.)

There is a per person room rental fee if dining onsite.



# BOXED LUNCHES



15.95 per box lunch

## Gyro Wrap

(either chicken or beef)

Gyros with lettuce, tomatoes, onions, cucumbers rolled in a wrap. Served with yogurt garlic sauce.

## Caprese Wrap

Sliced tomatoes, mozzarella, lettuce, basil pesto rolled in a wrap.

## Chicken Shawarma Wrap

Chicken shawarma, garlic, mayo, pickles, and potatoes rolled in a wrap. Served with garlic dip.

## Falafel Wrap

Falafel, hummus, sliced potatoes, eggplant, lettuce, tomatoes and onions rolled in a wrap. Served with tahini sauce.

## Kufta Wrap

(spiced ground beef)

Kufta meatballs with lettuce, tomatoes and onions rolled in a wrap. Served with garlic dip.

## Filet Mignon Wrap (Add \$1)

Tender sliced steak with lettuce, tomatoes, onions, and sriracha hummus rolled in a wrap. Served with garlic dip.

Served with Greek Salad and Rice

# HORS D'OEUVRES



## HORS D'OEUVRES ♦ Cold

Serves 25 (Unless Specified) Passed apps add \$2 per piece

### Baba Ganouje

A Middle Eastern pureed dip with eggplant mixed with tahini, garlic and olive oil. Accompanied with pita bread and cold veggies.

### Hummus

A Middle Eastern pureed dip with garbanzo beans mixed with garlic, lemon and tahini. Accompanied with pita bread and cold veggies.

### Whipped Feta

Whipped feta cheese, tomatoes, olive oil, topped with pistachios, served with bruschetta.

### Feta Cheese Platter

A fresh assortment of cucumbers, tomatoes, olives, feta cheese and hummus dip. Accompanied with pita bread.

### Caprese Skewers

Cherry tomatoes, mozzarella cheese, mint, balsamic vinaigrette.

### Dolmas

Grape leaves stuffed with rice and spiced vegetables.

### Shrimp Cocktail Cups

3 pc shrimp cocktail, celery, zesty cocktail sauce, and lemon. 4 PER CUP

### Mediterranean Bruschetta

With tomatoes, feta and basil. 2.25 PER PIECE

### Fruit Kabobs

Seasonal fresh fruit on skewers. Accompanied with a yogurt honey dipping sauce. 3 PER SKEWER

### Cucumber Hummus Bites

Our homemade hummus on a crisp cucumber topped with a cherry tomato, feta cheese, and parsley. 1.50 PER PIECE

### Charcuterie Cups

A variety of cured meats, cheeses, crackers, fruits, and nuts. 6 PER CUP

### Mediterranean Appetizer Bites

Greek plain yogurt, lemon, basil, tapenade, grape tomato, and feta cheese in a mini phyllo cup. 2 PER PIECE

## HORS D'OEUVRES ♦ Hot

### Grape Leaves

Grape leaves stuffed with rice and spiced ground beef. 2.50 PER PIECE

### Spanakopita

Filo dough stuffed with feta cheese and spinach. 2 PER PIECE

### Samosas

Pastry stuffed with potatoes, green peas, spices and delicately fried. (Meat or cheese option available) 2 PER PIECE

### Arayes "Middle Eastern Sliders"

Toasted pocket pita stuffed with spiced ground beef, caramelized onions, garlic-mayo and cilantro. 3.50 PER PIECE

### Stuffed Mushrooms

With basil pesto, parmesan, mozzarella and bread crumbs. 2 PER PIECE

### Coconut Shrimp

Coconut breaded shrimp with sweet chili sauce. 24 PIECES - 35

### Zucchini & Cheese Roulades

Ricotta cheese, parmesan cheese, and olives in a grilled zucchini. 1.50 PER PIECE

### Kufta Bites

Spiced ground beef meatballs drizzled with a red marinara sauce. 1.50 PER PIECE

### Pesto Shrimp with Toasted Pita Bread

Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and parmesan. 3.50 PER PIECE

### Lahme Bajeen

ORDER 48 HOURS IN ADVANCE 4.50 PER PIECE

Baked mini meat pies with spiced ground beef and vegetables.

### Mini Kabobs

HALF SKEWERS

### Garlic Shrimp Skewer

Grilled shrimp skewers seasoned with garlic and lemon. 6 PER SKEWER

### Chicken Shish Tawook Kabobs

Middle Eastern spiced chicken kabobs seasoned with herbs, onions and tomatoes. Accompanied by cucumber yogurt sauce. 5 PER SKEWER

### Rosemary Garlic Beef Kabobs

Char-broiled filet of tenderloin skewers marinated in rosemary and garlic. Accompanied by cucumber yogurt sauce. 6 PER SKEWER

### Lamb Kabobs

Char-broiled tender lamb skewers marinated in spices rosemary and garlic. Accompanied by cucumber yogurt sauce. 6 PER SKEWER

### Kufta Kabobs

Lean ground sirloin spiced and mixed with onions and parsley on skewers. Accompanied by cucumber yogurt sauce. 5 PER SKEWER

### Vegetable Kabobs

Assorted seasoned grilled vegetable kabobs with garlic yogurt sauce. 4 PER SKEWER

# SALADS ♦ STIR-FRYS & PASTAS ♦ PLATTERS

## SALADS

Serves approximately 12-15

### Greek Salad

Romaine lettuce, tomatoes, cucumbers, onions, feta cheese and olives, with a lemon-olive oil vinaigrette.

40

### Tabouli Salad

Diced tomatoes, cucumbers, onions, parsley, mint leaves and cracked wheat, over romaine lettuce. Seasoned with lemon-olive oil vinaigrette.

40

### Fatoush Salad

Toasted pita bread, tomatoes, cucumbers, onions, olives and mint tossed in a lemon-olive oil vinaigrette.

40

### Mandarin Orange Mango Salad

Spring mix lettuce tossed with mango dressing, walnuts, almonds and mandarin oranges.

40

### Couscous Salad

Moroccan pearl couscous, walnuts, garbanzo beans, cranberry raisins, tomatoes and red peppers. Topped with a mango dressing and mandarin oranges.

40

### Caesar Salad

Romaine lettuce mixed with creamy Caesar dressing. Topped with parmesan cheese and croûtons.

35

### Beet & Goat Cheese Salad

Beet, goat cheese, spring greens and toasted almonds tossed in a citrus vinaigrette.

35

### Orzo Shrimp Salad

Orzo, shrimp mixed with grape tomatoes, diced cucumbers, feta cheese, dill, mint and a lemon vinaigrette.

40

## PLATED STIR-FRYS AND PASTAS

Comes with your choice of Vegetarian, Gyro, Chicken, Lamb, Beef, or Shrimp

Vegetarian 24 Gyro 26 Chicken 28 Lamb 32 Filet Mignon 32 Shrimp 30

### Casablanca

Garlic, onions, mushrooms and pine nuts in our house, savory-sweet sauce over rice.

### Stir Fry Pasta/Rice

Seasonal vegetables sautéed in our honey savory sauce and mixed with your choice of pasta or rice.

### Pesto Pasta

Sautéed zucchini, cherry tomatoes, Parmesan cheese mixed with a creamy basil pesto sauce over penne pasta.

### Couscous

Sautéed seasonal vegetables stirred with our honey savory sauce over couscous.

### Feta Cheese Pasta

Thin angel hair pasta mixed with feta, diced tomatoes, pine nuts and basil.

### Curry

Mixed seasonal vegetables and tomatoes sautéed in our creamy, curry sauce over penne pasta.

## DISPLAY PLATTERS

### Vegetable Platter

Broccoli, cauliflower, carrots, cucumbers, tomatoes, and celery served with our house dipping sauces.

SERVES 25 45

### Charcuterie Board

Cured meats, variety cheese, grapes, raisins, walnuts, and olives.

SERVES 50 280



# E ♦ N ♦ T ♦ R ♦ E ♦ E ♦ S



Served with your choice of Greek or Caesar salad, rice or mash potatoes, and grilled vegetables and fresh pita bread. Add \$2 for substitution of salad

## PLATED ENTREES

### Lamb Rack Frenched

Grilled rack of lamb seasoned with garlic and herbs.

39

### Lamb Chops

Seasoned tender lamb chops char-broiled to perfection.

39

### Lamb Shank

The most tender part of the lamb leg seasoned with mixed herbs and slowly baked with green beans and carrots.

34

### Filet of Roast Lamb

Boneless leg of lamb slowly baked and spiced with rosemary, oregano, olive oil and garlic.

34

### Filet Mignon

9 oz. Filet Mignon Steak accompanied by roasted asparagus.

MARKET PRICE

### Roast Beef

Tender filet of roast beef seasoned with garlic and herbs and slowly baked.

34

### New York Strip or Rib Eye

Grilled 10 oz. New York Strip or Rib Eye steak seasoned with garlic and herbs

39

### Lemon Garlic Chicken

Chicken breast marinated in garlic, lemon and spices topped with a creamy lemon zest sauce.

34

### Turkish Chicken Thighs

Jerusalem style chicken thighs, potatoes, and arugula fruit salad.

32

### Msakhan

Traditional Palestinian roasted chicken spiced with sumac, sauteed onions, olive oil, pine nuts. Served over toasted Arabic flatbread.

32

### Shish Kabobs

Fire roasted kabobs. Choose a combination of Chicken, Filet Mignon (add \$7), Lamb (add \$7), Shrimp (add \$4), Kofta, Gyro or Vegetable.

#### 2 Kabobs

32

#### 3 Kabobs

36

## SEAFOOD

### Baked Garlic Lemon Salmon

Alaskan Salmon spiced and dressed with lemon, garlic and butter.

38

### Spicy Cococut Curry Scallops

Spicy coconut scallops seared in a curry sauce. Served with jasmine rice.

42

### Walleye

Pan-seared to perfection and draped with tomatoes, Kalamata and green olives, and crumbled feta cheese. Served over grilled vegetables.

36

# B • U • F • F • E • T • S

## BUFFET STYLE ENTREES

(Minimum of 10 People for Buffet)

### Royal

45/PERSON

Chicken kabobs, shrimp kabobs, baked salmon, filet of roast lamb, grape leaves, spanakopita, rice, feta cheese pasta, grilled vegetables, Greek and tabouli salad, baklava, and fresh fruit.

### House Favorite

28/PERSON

Greek salad, hummus, spanakopita (spinach pies), gyros, chicken shish kabobs, feta cheese pasta, rice, pita bread, and fresh fruit.

### Vegetarian

22/PERSON

Curry vegetarian stew, spanakopita (spinach pies), falafel, hummus, feta cheese pasta, rice, grilled vegetables, Greek salad, pita bread, and fresh fruit.

### Arabian

30/PERSON

Hummus, Baba Ganouje, falafel, fried kibbe, grape leaves, tabouli salad, fatoush salad, basmati rice, chicken kabob, kofta kabob, assorted olives and dips.

### Pasta Buffet

26/PERSON

Greek or Caesar salad, kofta meatballs, chicken chunks, marinara, alfredo, pesto sauces, grilled vegetables, breadsticks, with your choice of spaghetti or penne pasta.

## SIDES DISHES

Saffron Rice  
Couscous  
Fried Potatoes  
Mash Potatoes  
Pocket Pita Bread  
Greek Pita Bread  
Lebanese Flat Bread  
Yogurt Garlic Sauce

Grilled Vegetables  
Glazed Vegetables  
Garlic Roasted Asparagus  
Fried Cauliflower  
Greek Olives  
Signature Garlic Dip  
Signature Hot Sauce  
Tahini Sauce

## BUILD YOUR OWN

Work with us to build your own customized buffet for your event.

FROM 5-10PM

- 1 salad option, 2 meat options, 2 side options 25/PERSON
- 2 salad options, 3 meat options, 2 side options, all dips 28/PERSON
- 3 salad options, 4 meat options, 4 side options, all dips 34/PERSON

### Salad Choices

Greek, tabouli, Caesar, mandarin orange, Moroccan mango couscous, (additional options refer to salad page in al la carte menu choices. Additional price may apply.)

### Meat Choices

Gyro, chicken kabob, kofta kabob, filet mignon kabob (add \$7 per person), lamb kabob (add \$7 per person), lamb shank or roast lamb (add \$7 per person), lamb rack or lamb chops (add \$7 per person), shrimp (add \$4 per person), salmon (add \$4 per person).

### Sides

Rice, feta cheese pasta, grilled vegetables, mash potatoes, couscous, greek olives, fried cauliflower, pesto pasta.

### Dips

Hummus, hot sauce, garlic sauce, tahini sauce, yogurt garlic sauce (additional \$2 per person).

## SPECIALTY LARGE ENTREES

(Additional \$8 per person for a carving station)

**Roasted Leg of Lamb (7 lb.)** MARKET PRICE  
Marinated in herbs and spices, slowly baked.

**Roast Whole Lamb (30 lb.)** MARKET PRICE  
Marinated in herbs and spices, slowly baked.  
Must order 1 week in advance.

**Whole Roast Beef (4 lb.)** MARKET PRICE  
Marinated in herbs and spices, slowly baked.

**Whole Baked Salmon** MARKET PRICE  
Marinated in herbs, butter and lemon, baked.

**Lamb Rack (4 lb.)** MARKET PRICE  
Marinated in herbs and spices, grilled.



# GROUP APPETIZERS



## Buffet-Style or Family-Style

Must Purchase Dinner Plated/Family Style/Buffer

### Option 1

\$6/PERSON

Bruschetta, Hummus, Fruit, Pita Bread

### Option 2

\$8/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Caprese Skewers, Pita Bread and Yogurt Garlic Dip

### Option 3

\$10/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Mini Chicken Kabobs, Pita Bread and Yogurt Garlic Dip

### Option 4

\$12/PERSON

Falafel, Hummus, Kofta Bites, Spanakopita, Bruschetta

### Option 5 - Create Your Own

We'll help you create your own menu based on your budget whether it be buffet-style or family style. Inquire for more information.

For create your own menu, our most popular choices are:

Hummus • Spanakopita (spinach pies) • Samosas • Mini Chicken Kabobs  
Chicken Wings • Bruschetta • Falafel • Grape Leaves • Kofta Bites  
Caprese Skewers • Pita • Dips (yogurt garlic sauce, garlic dip, hot sauce)

Prices will vary from option to option.

We'd be happy to sit down with you and discuss creating your own menu.

# FAMILY-STYLE • LATE NIGHT BITES

## Family-Style

All Family-Style Includes Yogurt-Garlic Sauce or Garlic Dip and Pita Bread

### Lemon-Herb Chicken Kabob & Gyro \$36/PERSON

Greek or Caesar Salad, Lemon-Herb Chicken Kabobs, Gyro, Basmati Rice and Grilled Vegetables

### Rosemary-Garlic Filet Mignon \$42/PERSON

Greek or Caesar Salad, Rosemary-Garlic Filet Mignon Kabobs, Basmati Rice and Grilled Vegetables

### Baked Salmon and Lemon Garlic Chicken \$45/PERSON

Greek or Caesar Salad, Baked Salmon and Lemon Garlic Chicken Filet, Basmati Rice and Grilled Vegetables

### Vegetable Curry \$32/PERSON

Greek or Caesar Salad, Vegetable Curry, Falafel, Rice

## Late Night Bites

### Gyro Bar \$8/PERSON

Gyros, Lettuce, Tomatoes, Onions, Jalapenos, Sautéed Mushrooms, Feta Cheese, Pita Bread, Tortillas, Hummus and Garlic-Yogurt Sauce

### Falafel & Hummus Bar \$6/PERSON

Falafel, Lettuce, Tomatoes, Onions, Jalapenos, Fried Eggplant, Pita Bread, Hummus and Tahini Sauce

### Flatbreads \$14/FLATBREAD

Choose from Margarita, Pepperoni, Avocado and Mediterranean (with gyros, vegetables and feta cheese)

### Hummus & Pita Bar \$5/PERSON

Hummus (classic, red pepper and sriracha) with pita puff, pita bread, and assorted vegetables

### Wings \$1.50/WING

Our signature crunchy, spicy wings with your choice of dipping sauces: buffalo, ranch or blue cheese

### Popcorn

\$1/PERSON

### Chips

\$1.50/PERSON

### Trail Mix

\$2/PERSON

# DESSERTS ♦ BEVERAGES



## DESSERTS

### Baklava

Rich, sweet dessert pastry with layers of filo filled with chopped nuts and topped with honey syrup.

3 PER PIECE

### Chocolate Mousse Cups

With whipped cream center.

4 PER PIECE

### Pistachio Pudding

3 PER PERSON

### Namoora Pie

2 PER PIECE

## BEVERAGES

### Coffee/Tea Station

2.99 PER PERSON

### Turkish Coffee

4 PER PERSON

### Assorted Soda

2 PER PERSON

### Iced Tea

2 PER PERSON

### Lemonade

2 PER PERSON

### Lemon-Cucumber Water

Local water with fresh cucumber and lemon slices

1 PER PERSON

## LINENS & CHINA

Various options available.

Table Linens - 15 per table (additional prices may apply).

Linen Napkins - 1.50 per person

China - 1.50 per person

Glasses - 1.50 per glass

Nice Plasticware - 2.75 per person

Cutlery - 1.50 per person

Inquire for more information.





# Baba's Catering



By The Mediterranean Cruise Cafe

[www.medcruisecatering.com](http://www.medcruisecatering.com)  
[info@cateringbybabas.com](mailto:info@cateringbybabas.com)  
952-641-6222



We have many bar options for you to choose from. We can accommodate all group sizes and budgets.  
NO MINIMUMS REQUIRED (except for all inclusive option)

## LIQUORS

### FIRST TIER 8

Vodka - Stoli  
Rum - Captain Morgan  
Gin - Beefeater  
Tequila - Jose Cuervo  
Brandy - Korbel  
Whiskey - Windsor

### SECOND TIER 9

Vodka - Titos  
Rum - Bacardi  
Gin - Bombay Sapphire  
Tequila - Casa Migos  
Whiskey - Jameson

### THIRD TIER 11

Vodka - Grey Goose  
Rum - Appleton Reserve  
Tequila - Patron  
Whiskey - Makers Mark  
Scotch - Glenlivet 12 Yr.

## WINES BY THE GLASS/BOTTLE

*Pick two from the Tier of your choosing*

### FIRST TIER GLASS 8 BOTTLE 35

Cypress Brand  
Merlot  
Chardonnay  
Cabernet  
Sauvignon Blanc

### SECOND TIER GLASS 9 BOTTLE 40

Kendall Jackson Brand Chardonnay  
Merlot  
Cabernet  
Riesling

### THIRD TIER GLASS 10 BOTTLE 45

La Crema Brand  
Pinot Noir  
Cabernet  
Merlot  
Chardonnay

### SPARKLING WINE BOTTLE ONLY

Chateau Napoleon Brut	38
Korbel Brut	45
Three Daughters Moscato	40

Plastic cups, napkins, and straws are included with all bar services.  
Additional glassware can be purchased at \$1.25 per glass.





We have many bar options for you to choose from. We can accommodate all group sizes and budgets.  
NO MINIMUMS REQUIRED (except for all inclusive option)

## BEER KEGS

### FIRST TIER 360

Coors Light  
Miller Light  
Bud Light  
Budweiser

### SECOND TIER 400

Surley Hell  
Blue Moon  
Summit EPA  
Liene's Honeyweiss  
Sam Adams

### THIRD TIER 480

Stella  
Heineken  
Surley Furious  
Indeed Day Tripper  
Lift Bridge Farm Girl

## BOTTLED BEERS

*Pick two from the Tier of your choosing*

### FIRST TIER 6

Miller Light  
Michelob Golden Light  
Budweiser  
MGD  
O'Doul's Amber  
Coors Light

### SECOND TIER 7

Mythos (Greek Beer)  
Surley  
Blue Moon  
Cider  
Seltzers

### THIRD TIER 8

Corona  
Modelo  
Stella  
Heineken  
Indeed

## ALL INCLUSIVE BAR

**8.50 PER PERSON/PER HOUR**  
(MINIMUM 3 HOURS)

Includes: 2nd Tier Liquor, Red/White House Wine, 1 domestic beer option,  
1 2nd Tier beer option, 1 3rd Tier Beer option, selzers, and soda.

*Anything not on this list may be requested.*

Plastic cups, napkins, and straws are included with all bar services.  
Additional glassware can be purchased at \$1.25 per glass.

