



Baba's

Catering



By The Mediterranean Cruise Cafe

SPECIAL EVENTS

catering menu



from our family to yours



• B R E A K F A S T •



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

Sujuk

Middle Eastern spiced beef sausage

ORDER 48 HOURS IN ADVANCE

Assorted Olives (SERVES 12-15)

Assorted Fruit Tray (SERVES 25)

1 PIECE - 1

MARKET PRICE

30

90

Labne (SERVES 25)

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

Za'atar and Cheese Flatbread

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

12 PER FLATBREAD

45

• L U N C H E O N •



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, Kufta 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.

40

40

40

35

1.50 PER PIECE

Shrimp Cocktail Cups

4 PER CUP

3 pc shrimp cocktail, celery, zesty cocktail sauce, and lemon.

Mediterranean Bruschetta

2.25 PER PIECE

With tomatoes, feta and basil.

Fruit Kabobs

3 PER SKEWER

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

Cucumber Hummus Bites

1.50 PER PIECE

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

Charcuterie Cups

6 PER CUP

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

Mediterranean Appetizer Bites

2 PER PIECE

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

HORS D'OEUVRES Hot

Grape Leaves

2.50 PER PIECE

Grape leaves stuffed with rice and spiced ground beef.

Lahme Bajeen

ORDER 48 HOURS IN ADVANCE 4.50 PER PIECE

Baked mini meat pies with spiced ground beef and vegetables.

Spanakopita

HALF SKEWERS

Samosas

6 PER SKEWER

Filo dough stuffed with feta cheese and spinach.

Arayes "Middle Eastern Sliders"

5 PER SKEWER

3.50 PER PIECE

Toasted pocket pita stuffed with spiced ground beef,

caramelized onions, garlic-mayo and cilantro.

Stuffed Mushrooms

2 PER PIECE

2 PER PIECE

With basil pesto, parmesan, mozzarella and bread crumbs.

Coconut Shrimp

24 PIECES - 35

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Coconut breaded shrimp with sweet chili sauce.

Zucchini & Cheese Roulades

1.50 PER PIECE

1.50 PER PIECE

Ricotta cheese, parmesan cheese, and olives in a grilled zucchini.

Kufta Bites

1.50 PER PIECE

1.50 PER PIECE

Spiced ground beef meatballs drizzled with a red marinara sauce.

Pesto Shrimp with

3.50 PER PIECE

Toasted Pita Bread

3.50 PER PIECE

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

Kufta Kabobs

5 PER SKEWER

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

Vegetable Kabobs

4 PER SKEWER

Assorted seasoned grilled vegetable kabobs with garlic yogurt sauce.

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 vinagrette.

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

40

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

Caesar Salad

35

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

Beet & Goat Cheese Salad

35

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

Orzo Shrimp Salad

40

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

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

SERVES 25 45

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

Charcuterie Board

SERVES 50 280

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



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

39

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), Kufta, 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

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.

45/PERSON

House Favorite

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

28/PERSON

Vegetarian

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

22/PERSON

Arabian

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

30/PERSON

Pasta Buffet

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

26/PERSON

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, kufta 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.

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

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

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

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

MARKET PRICE

GROUP APPETIZERS



Buffet-Style or Family-Style

Must Purchase Dinner Plated/Family Style/Buffet

Option 1

Bruschetta, Hummus, Fruit, Pita Bread

\$6/PERSON

Option 2

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

\$8/PERSON

Option 3

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

\$10/PERSON

Option 4

Falafel, Hummus, Kufta Bites, Spanakopita, Bruschetta

\$12/PERSON

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 • Kufta 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

Pistachio Pudding

3 PER PERSON

Chocolate Mousse Cups

With whipped cream center.

4 PER PIECE

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

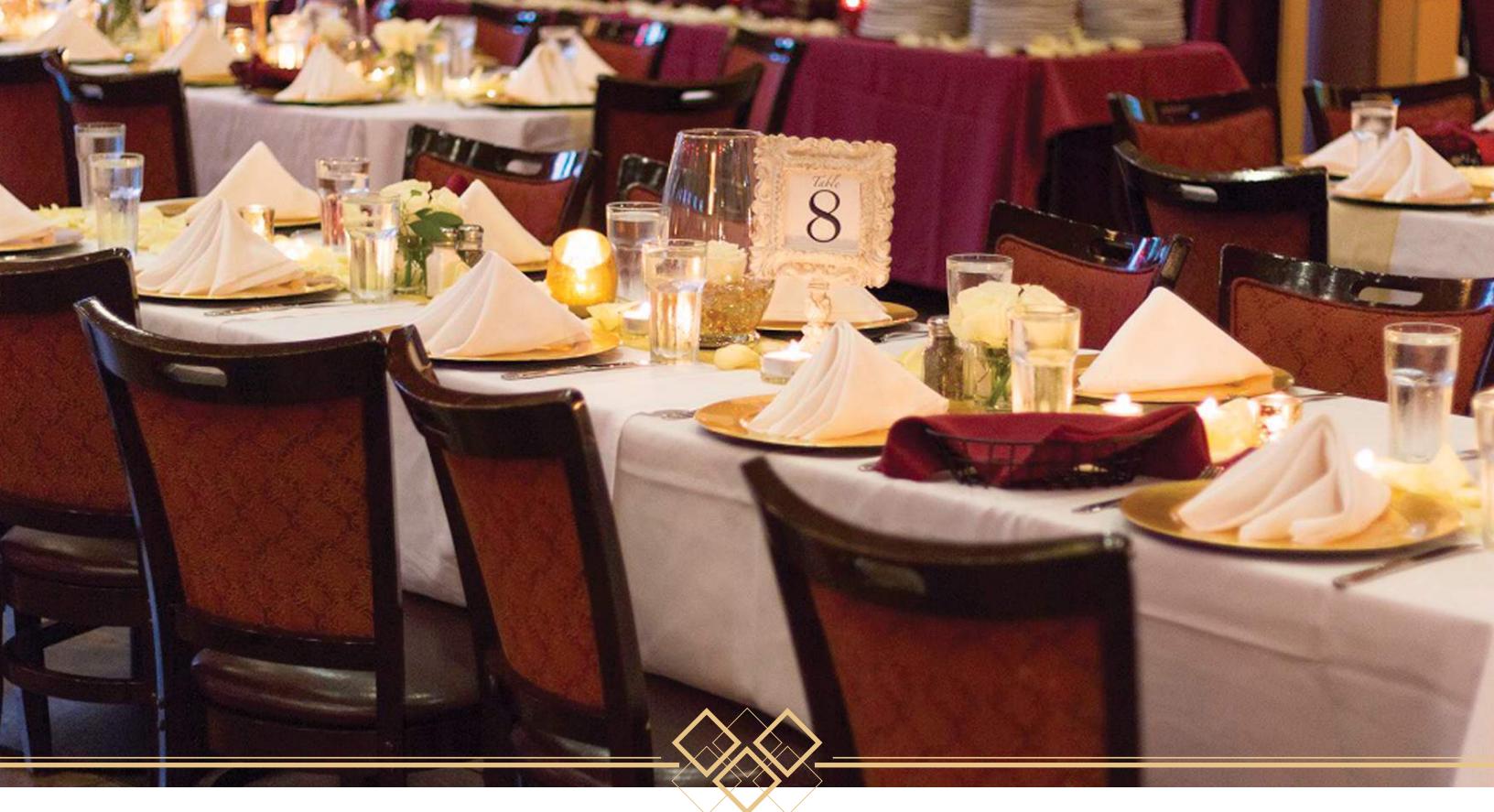
China - 1.50 per person

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
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952-641-6222





Baba's Catering

By The Mediterranean Cruise Cafe

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 - Glenlivit 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.





Baba's Catering

By The Mediterranean Cruise Cafe

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.

