



RUMI'S KITCHEN CATERING MENU

All menus are accompanied by fresh baked bread and Sabzi

(Walnuts, feta cheese, tarragon, mint, radishes and olives)

Please note: Any substitutions may require an adjustment in price

MENU 1 - \$40.00 per person

Appetizers (choose up to four):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Badenjoon- Fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Dolmeh- Grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Entrees (all three included):

Koobideh (Ground Chuck)

Chicken Kabob

Chinjeh (Beef Sirloin)

Stews (choose two):

Badenjoon (Eggplant, tomato, beef)

Ghormeh Sabzi (Herb, lime, kidney bean, beef)

Root Vegetable Stew

Rices & Salads (choose up to 3):

White

Lentil & Raisin

Sour Cherry

Fava Bean & Dill

Barberry (Add \$1 per person)

Orange peel, almond, pistachio, & barberry (add \$2 per person)

Green Salad

Spinach Date Salad (Add \$2 per person)

MENU 2- \$45.00 per person

Appetizers (choose up to five):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Badenjoon- Fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Mast Mousir- Yogurt and dried Persian shallots

Borani Spinach- Yogurt with spinach and crispy onions

Dolmeh- Grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Kookoo Sabzi- Sauteed herb soufflé

Entrees (all included):

Chicken (Barg, Kabob, or Cornish Hen)

Barg (Beef Tenderloin)

Koobideh (Ground Chuck)

Roasted Salmon

Stews (choose two):

Badenjoon (Eggplant, tomato, beef)

Ghormeh Sabzi (Herb, lime, kidney bean, beef)

Root Vegetable Stew

Rices & Salads (choose up to 3):

White

Lentil & Raisin

Sour Cherry

Fava Bean & Dill

Barberry (Add \$1 per person)

Orange peel, almond, pistachio, & barberry (add \$2 per person)

Green Salad

Spinach Date Salad (add \$2 per person)

MENU 3 -\$50.00 per person

Appetizers (choose up to six):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Badenjoon- Fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Mast Mousir- Yogurt and dried Persian shallots

Borani Spinach- Yogurt with spinach and crispy onions

Dolmeh- Grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Kookoo Sabzi- Sautéed herb soufflé

Entrees (all included):

Barg (Beef tenderloin)

Chicken (Barg, Kabob, or Cornish Hen)

Roasted Salmon

Lamb Kabob

Koobideh (Ground Chuck)

Stews (choose two):

Badenjoon (Eggplant, tomato, beef)

Ghormeh Sabzi (Herb, lime, kidney bean, beef)

Root Vegetable Stew

Rices & Salads (choose up to 3):

White Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice (Add \$1 per person)

Orange peel, almond, pistachio, & barberry Rice (add \$2 per person)

Green Salad

Spinach Date Salad (add \$2 per person)

MENU 4 -\$60.00 per person

Appetizers (choose up to seven):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Badenjoon- Fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Mast Mousir- Yogurt and dried Persian shallots

Borani Spinach- Yogurt with spinach and crispy onions

Grilled Chicken Wings- Chicken wings marinated in saffron and onion, grilled

Dolmeh- Grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Kookoo Sabzi- Sauteed herb soufflé

Entrees (choose up to four):

Chicken (Barg, Kabob, or Cornish Hen)

Chilean Sea Bass

Barg (Beef tenderloin)

Koobideh (Ground Beef)

Rack of Lamb

Shrimp (add \$5 per person)

Stews (choose two):

Badenjoon (Eggplant, tomato, beef)

Ghormeh Sabzi (Herb, lime, kidney bean, beef)

Fesenjoon (Chicken, pomegranate, walnut)

Root Vegetable Stew

Rices & Salads (choose up to 4):

White Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice (Add \$1 per person)

Orange peel, almond, pistachio, & barberry Rice (add \$2 per person)

Green Salad

Spinach Date Salad (add \$2 per person)

For more information or to book an event please contact:

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