



Catering Menu Buffet Style

Choose one Dip:

HUMMUS

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. A delectable dip!

BABA GANOSH

A scrumptious mixture of seasoned, baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice.

YOGURT – CUCUMBER (Contains walnuts)

A fusion of yogurt, cucumber, fresh mint leaves, crushed walnuts** and herbs.

Choose one salad:

GREEK SALAD

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. Finished with Paymon's famous Greek dressing.

BRUSCHETTE SALAD

Plump roma tomatoes, roasted red peppers, the finest Greek feta cheese, fresh basil and garlic on a bed of romaine lettuce with pita strips, drizzled with balsamic-pesto** dressing and virgin olive oil.

FATOSH SALAD

Romaine lettuce with fresh green onions, red bell peppers, parsley, cucumbers, tomatoes, toasted pita strips, pine nuts** and our tangy lemon-herb dressing.

CAESAR SALAD

A generous portion of romaine lettuce tossed with Caesar dressing, Garnished with croutons and parmesan cheese.



Choose 3 Entrees:

BROILED STEAK KABOB

The finest cut of **Certified Angus Beef**[®] top sirloin steak, marinated in tasty spices, then skewered and rotisserie broiled.

BROILED CHICKEN KABOB

Boneless chicken breast marinated with lemon juice, olive oil, onions, and imported spices. Rotisserie broiled over an open flame.

BROILED GROUND BEEF KABOB (Koobideh)

This is a traditional Persian dish of lean ground **Certified Angus Beef**[®] marinated with onions and imported spices and rotisserie broiled.

BROILED LAMB KABOB

Choice cut of domestic lamb, marinated and rotisserie broiled.

CHICKEN CURRY

A classic Indian dish popular in the Mediterranean. Boneless, skinless chicken breast slowly cooked in a well-seasoned, homemade curry sauce.

SPINACH PIE (Spanakopita)

A delicious fillo dough pie made with spinach, onions, imported feta cheese and Paymon's mouth-watering spices.

MOUSSAKA

A classic Greek dish. A layered casserole of sliced eggplant, onions, potato, ground **Certified Angus Beef**[®], fresh herbs and spices. Topped with our fresh bechamel sauce and freshly baked.

EGGPLANT PARMESAN

Fresh eggplant coated with Italian bread crumbs, layered with roasted whole garlic, marinara sauce and topped with mozzarella cheese.

****ALLERGY ALERT** Some of our dishes contain walnuts**, pine nuts**, pistachios** and/or almonds**. Our Pesto Sauce contains a combination of pine nuts** and almonds**.



CHICKEN PARMESAN

Boneless chicken breast breaded with Italian seasonings and baked with roasted garlic, marinara sauce and mozzarella cheese.

PENNE PASTA WITH MARINARA SAUCE

Served with a tasty homemade marinara sauce, fresh basil & parmesan cheese.

CHICKEN MARSALA

Boneless chicken breast sauteed with, garlic, onions and mushrooms then finished with a fine Marsala wine sauce.

BAKED KIBBE

A baked fusion of ground beef, pine nuts**, sautéed onions, bulgher wheat and flavorsome spices.

Mediterranean Vegetables, Basmati Rice and Pita bread are included on the buffet as accompaniments to the entree selections.

Choose two desserts:

TIRAMISU

MAMA'S BAKLAVA**

GREEK RICE PUDDING

Beverages include:

Coffee, Decaf, Pepsi, Diet Pepsi, Sierra Mist, Lemonade & Passion fruit iced tea.

Price for buffet is \$35.95 per person

Prices are subject to change and do not include 8.15% tax and 19% gratuity.