

CULTURAL CUISINE

Standard Level: (1) Protein, (2) Sides - \$20.05/pp

Mid Level: (1) Protein, (3) Sides - \$25.05/pp

Executive Level: (2) Proteins, (4) Sides - \$30.05/pp

Add Dessert for \$3.75

Minimum 12 orders

GREEK MENU

PROTEIN

NNI GFI DFI

DANFORTH CHICKEN LEG

with lemon, oregano and garlic with tzatziki on side

CHICKEN SOUVLAKI

with lemon, oregano and garlic with tzatziki on side

BEEF SOUVLAKI

with lemon, oregano and garlic with tzatziki on side

TILAPIA

with tomato, cucumber, red onion and parsley salsa

FALAFEL

with grilled vegetables with hummus on side

VEGETABLE SKEWER

with tofu, sweet potato and portobello mushroom

SIDES

NNI GFI DFI

LEMON POTATOES

GREEK STYLE RICE

GREEK SALAD

crunchy lettuce, tomatoes, cucumbers, kalamata olives, red onions, and feta cheese, with classic greek dressing

VILLAGE SALAD

with tomatoes, cucumbers, red onion, peppers, feta cheese, oregano, olive oil and lemon juice

GRILLED PITA

with hummus and tzatziki

DESSERTS

HONEY CAKE

NNI V

\$3.75





MIDDLE EASTERN MENU

PROTEIN

NNI GFI

LEBANESE CHICKEN

marinated with garlic & yogurt

MOROCCAN STYLE CHICKEN

roasted chicken thighs cooked in Moroccan spices with tomatoes, onions, apricots and olives

BEEF KAFTA

marinated with garlic, cumin, and parsley

BEEF TENDERLOIN

WHITE FISH

with paprika, parsley, lemon oil and bell peppers

STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash 🌱

MOROCCAN EGGPLANT

cooked in moroccan spices with tomatoes, onions, apricots and olives 🌱

SIDES

NNI GFI DFI

ROASTED POTATOES

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LENTIL RICE

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with crispy onions

SAFFRON RICE

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with charred tomatoes

LENTIL TABBOULEH

with bulgur, parsley, cucumber, tomato, red onions, lemon juice, olive oil

QUINOA SALAD

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with white and red quinoa, cucumbers, tomatoes, red onions, chopped parsley, lemon zest, olive oil

GRILLED PITA

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with baba-ghanoush and hummus

DESSERTS

DATE STICKY TOFFEE PUDDING

NNI V

\$3.95

MEXICAN MENU

PROTEIN

NNI GFI DFI

CHICKEN ADOBO

with Mexican adobo and spices

CHICKEN TINGA

free range chicken breast braised in a tomato chipotle pepper sauce

BEEF BIRRIA

pulled beef brisket with garlic, onion, birria sauce

TILAPIA

adobo tilapia with pico de gallo

MUSHROOM TINGA

STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash

SIDES

NNI GFI DFI

MEXICAN RICE

with rice mixed with corn

RICE AND BLACK BEANS

MEXICAN LAYERED SALAD

with corn, beans, lettuce, cherry tomatos, pickled onion and sour cream on the site

CHARRED VEGETABLES

with tomatoes, onions and peppers

BLACK BEAN STEW

BUILD YOUR OWN TACOS:

warm tortillas, guacamole, pico de gallo, sour cream, tomatillo, sauce (mild), chipotle sauce (medium), kachimba (hot sauce)

MEXICAN FIESTA PLATTER

with tortilla chips, guacamole, pico de gallo and sour cream

DESSERTS

CHURROS

with caramel NNI V

\$3.75



INDIAN MENU

PROTEIN

NNI GFI DFI

BUTTER CHICKEN

with coconut cream, garlic, ginger, masala, coriander, sugar, cumin

CHICKEN TIKKA

BEEF CURRY

CHANA MASALA

chickpeas, coriander, turmeric, cayenne

pepper, masala, potatoes, cauliflower florets, lemon juice

BUTTER TOFU

with coconut cream, garlic, ginger, masala, coriander, sugar, cumin

SIDES

NNI DFI

ALOO GOBI

with potatoes and cauliflower

VEGETARIAN SAMOSA

with mango chutney

POTATO AND SPINACH PAKORA

with green goddess dressing

BASMATI RICE

SAFFRON RICE

with crispy onions

INDIAN CHOPPED SALAD

with mint, tomatoes, cucumbers, carrot with mandarin dijon dressing

CHICKPEA SALAD

chickpeas, cucumbers, tomatoes, parsley, oregano, lemon juice and olive oil

GARLIC NAAN

DESSERTS

MANGO MOUSSE

\$3.75

THAI MENU

PROTEIN



GRILLED THAI CHICKEN THIGHS

with tamarind, chili, coriander, lemongrass and thai peppers

GREEN CURRY CHICKEN

cooked with lemongrass and coconut milk

SHRIMP STIR FRY

with basil, peppers and carrots, green and red onions

THAI BEEF SKEWER (1PP)

with lemongrass and pineapple

VEGETARIAN GREEN CURRY

tofu, Peppers, Onions, cooked with lemongrass and coconut milk

SIDES



STEAMED JASMINE RICE

STIR FRIED VEGETABLES

baby corn, cauliflower, green beans, carrots, red peppers, onions, mild spice

VEGETABLE PAD THAI

classic stir-fried rice noodles with fresh vegetables and a tangy tamarind sauce.

PINEAPPLE FRIED RICE

with basil, carrots, onion, garlic, ginger, pineapple, peas, egg and green onions

VEGETARIAN SPRING ROLLS (2PP)

filled with cabbage, carrots, bean sprouts, green onions served with Thai dipping sauce

MANGO RICE PAPER WRAP (2PP)

zucchini, carrot, cucumber, mint, cilantro served with no peanut sauce

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE

\$3.75

