

Jasmin Mediterranean

B I S T R O

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McKimmon Center
CATERING MENU

AUGUST 1, 2009 – JULY 31, 2010

Let us cater your special events and business functions!

Visit us online: www.TheMediterraneanBistro.com

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JASMIN MEDITERRANEAN BISTRO

Jasmin is a family owned and operated Mediterranean Bistro, which uniquely blends both Greek and Lebanese (eastern Mediterranean) cuisines. This unique menu, which is made from scratch in its entirety, ranges from the famous Greek dishes of spanakopita and gyros to famous middle eastern delights such as chicken shawarma, hummus, falafel, grape leaves, and many other great delights. We also have great chicken salad, wraps and a variety of vegetarian options to choose from. When you select Jasmin for catering you are selecting fresh, healthy, and delicious food.

When you use us for catering, you may want to consider the following:

- Call us 72 hours in advance for large orders
- Provide us with information about your function so we can help you design a custom menu
- We cater business functions and social events such as graduations...etc

Special Information & Event Standards

Guarantee Participate Count Policy:

The estimated guarantee for the number of participants attending an event is needed a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event, but can't fluctuate by more than 15% from the original estimate. If no change in guarantee is received within that 48 hour period, the number given 5 business days out will be invoiced. An additional charge of \$25.00 will be charged on groups under 30 guests.

Billing:

All payments are due the day of the event, unless prior arrangements have been made. We accept cash, check, and all major credit cards. A 50% deposit may be required for groups over 100 guests.

Cancellations:

An event may be canceled with no charge up to 1 week prior to the event. Cancellations made after this time will be charge 25% of the total bill. Any cancellations within 72 hours of the event will be charged the full amount of projected bill. Cancellations due to inclement weather incur no extra charge if event is rescheduled.

Inclement Weather Policy:

In the extremely rare event that the university officially closes during adverse weather, or the threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open, but the client makes the decision to cancel their event for any weather related reason, they will be required to inform the caterer within 48 hour time period, they will be billed 35% of the estimated total cost. All other scenarios will revert to the normal cancellation policy noted in the menu.

Wait Staff/Bartender Service:

We have a great catering staff available for table service & assisting to all your catering needs. If bartenders or wait staff are needed there will be an additional charge of \$20 per hour per server/bartender with minimum of 2 hours. No cash bars or kegs permitted at NC State McKimmon Center.

China & Linen Service:

Basic charge is an extra \$4.50 per person for china, silverware and cloth napkins. Basic charge for white tablecloths are \$12.00 per linen. Please let our catering staff know of any special needs you may have.

Staff Allowance Policy:

All buffet prices are based on 2 hour time frame, additional time charged at a rate of \$40 per hour. All Meals will be ready to serve 15 minutes prior to event start time.

Food Handling Policy:

In accordance with NC Health Department regulations, leftover food remains the property of the caterer and under law must be disposed of by the caterer and cannot be removed by the client.

Decorations:

Flower arrangements, candles, centerpiece, etc. can be arranged by our staff for an additional charge.

Gourmet Boxed Lunches

(All pricing is based on a time frame of 1-1/2 hours
and minimum of 30 people)

\$9.75 per person

Boxed lunches are served with your choice of a sandwich, side item or salad, dessert, iced tea and water. Prices include disposable plates, plastic ware and napkins.

Sandwiches and Wraps

Panini Wraps

Pesto Chicken: Our signature creation. Roasted chicken, ripe tomatoes, mozzarella cheese and pesto sauce.

Chicken Shawarma: Roasted chicken, tomatoes and garlic-lemon sauce.

Spinach Lavash: Spinach, feta, mozzarella, and tomatoes wrapped in lavash (thin pita)

Beef Shawarma Wrap: Thinly-sliced top sirloin steak marinated overnight with seven spices and grilled. Served with tomatoes, red onions, pickles, and tahini dip.

Pitas

Gyro Pita : Traditional & Delicious! Beef & lamb gyros, romaine lettuce, tomatoes, red onions and tzatziki dip.

Greek Pita: Fresh & Healthy! Roasted chicken, vertically roasted to perfection. Topped with lettuce, tomatoes, red onions and tzatziki.

Falafel Pita or Wrap (veggie): Lettuce, Tomato, Pickles, Banana Peppers and Tahini Sauce.

Cold Wraps

Vegetable Wrap: Baked marinated eggplant, zucchini, squash, red onions. Served with lettuce, tomatoes, pickles and feta cheese

Tuna Salad Wrap: Our own Mediterranean style tuna salad served with romaine lettuce, ripe tomatoes, feta cheese, and lite mayonnaise

Chicken Salad Wrap: Our own Mediterranean style chicken salad served with romaine lettuce, ripe tomatoes, feta cheese, and lite mayonnaise

Hummus & Tabbouli: Hummus and rabbouli salad with romaine lettuce.

*Coffee and/or Canned Soda products are available at an additional cost of \$1.00 per person and fresh squeezed lemonade available for an additional \$1.00 per person.

Sales Tax Not Included

Zakis (Zakis is a thin pita stuffed and grilled on a Panini grill).

Chicken Zaki: Roasted chicken, sun-dried tomatoes, feta and mozzarella cheese with pesto sauce.

Spinach Zaki: Spinach mixed with feta and mozzarella cheese, tomatoes, dill, olive oil and lemon juice.

Fafafel Zaki: Falafel, tomatoes, fresh parsley and tahini sauce.

Eggplant Zaki: Roasted eggplant, tomatoes, feta, garlic-lemon sauce, and olive oil.

Side Salad choices:

Greek Salad: Crisp romaine, tomatoes, feta cheese, cucumbers, red onions, kalamata olives, peppercini, and our home made dressing.

House Salad: Crisp romaine, tomatoes, cucumbers, red onions, fresh parsley, dried mint, pickles, lemon-olive oil dressing.

Tabbouli Salad: Crisp fresh parsley, decide tomatoes and cucumbers, cracked wheat, on a bed of romaine tossed with lemon juice and EV Olive Oil

Side/Others choices:

Stuffed Grape Leaves, Hummus, Baba Ghanouj Dip, Fruit Salad, Whole Apple, Banana, Chips or Fava Beans dip.

Desserts:

Walnut Baklava, date cookies, chocolate chip cookies, or pistachio baklava (ask for availability)

Sales Tax Not Included

Lunch Buffet

(All pricing is based on a time frame of 1-1/2 hours
and minimum of 30 people)

*Lunch Buffet is served with Pitas and your choice of one meat entrée,
one salad, two sides, and dessert.*

\$9.50 per person

All buffet meals include iced tea and water. Prices include paper products; plates, cups, plastic ware and napkins. China and silverware may be available for an extra cost of \$4.50 per person.

Side Salads: (Choose one)

Greek Salad Crisp romaine, tomatoes, feta cheese, cucumbers, red onions, kalamata olives, peppercini, and our home made dressing.

Tabbouli Salad Crisp fresh parsley, decide tomatoes and cucumbers, cracked wheat, on a bed of romaine tossed with lemon juice and EV Olive Oil

House Salad Crisp romaine, ripe tomatoes, cucumbers, red onions, fresh parsley, dried mint, pickles, lemon-olive oil dressing

Meat entrees:(Choose one)

Jazmin Kabob Skewer

Chicken Kabob Skewer

Roasted Chicken Shawarma

Gyro Meat (Vertically Roasted)

Sides: (Choose two)

Fruit Salad,

Hummus, Baba Ghanouj,

Fava Beans, (3) Falafels,

Stuffed Grape Leaves (Dolmas)

Baked Veggies (seasonal), Lintel Rice, Rice Pilaf

Desserts: (Assortment)

Baklava

Pistachio Baklava, Date Cookie, Cookies

*Coffee and/or Canned Soda products are available for an additional cost of \$1.00 per person.

*Additional entrée available for an additional \$3.50 per person.

Sales Tax Not Included

Platters for Receptions

(All pricing is based on a time frame of 1-1/2 hours
and minimum of 30 people)

*Platters serves 12 people per tray

All Platters are served with iced tea, coffee and water. Paper plates, napkins, and plastic ware are included. If china and silverware are requested, there will be an additional charge of \$4.50 per person.

Cheese Phillo Pie \$48.00

Baked phillo stuffed with 3 Mediterranean cheeses

Veggie Phillo Pie \$36.00

Mixed veggies with pine nuts wrapped in phillo and baked

Spinach Pie \$42.00

Small bite size spinach pie with Tzatziki (yogurt cucumber) dip. (Veggie)

Mixed Phillo Platters \$48

Select any of the above three items to go on the platter

Cheese & Fruit PLATTER (enough for 12) \$60.00

3 different type of cheeses, mixed fruits

Stuffed Grape Leaves \$36

Stuffed grape leaves with tzatziki dip and lemon slices

Hummus & Pita Chips \$36

Hummus dip with spiced roasted pita chips

Pickles Platter \$24.00

Mixed pickles platters

Baklava Tray \$18

Walnut Baklava

Sales Tax Not Included