FERAH TEX-MED KITCHEN

CATERING MENU

Fall 2019

Breakfast • Lunch • Dinner • Buffet • Gluten-Free* Options

Vegetarian • Vegan • Corporate Events • Private Events • Delivery

www.ferahtexmed.com/catering

FERAH
TEX-MED KITCHEN

At Ferah, we make memorable meals and appreciate the opportunity to be a part of your celebration or event. Please note that the prices, below, exclude tax, service and any applicable delivery fees. Contact us today for a customized quote.

TEX-MED MEZES

Served with Grilled Pita Bread

Pick one 3 | two 5 | three 7 | four 10

HUMMUS Chickpea | Tahini | Roasted Garlic | Fresh Lemon Juice | Olive Oil GF

ATOM DIP Greek Süzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil GF

BABAGHANOUSH Fire Roasted Eggplant | Lemon Juice | Sesame Paste | Olive oil GF

TZATZIKI Greek Yogurt | Cucumber | Fresh Dill | Olive Oil GF

CHARRED SALSA Heirloom Tomatoes | Onion | Garlic | Jalapeno | Cilantro GF

TABBOULEH Bulgur Wheat | Parsley | Tomatoes | Spices

MANCHEGO CHEESE Fresh Herbs | Kalamata Olives | Peppercorn GF

SPINACH & ARTICHOKE DIP

SOUP & SALADS

FROM SCRATCH - SOUP OF THE DAY 2.5

GREEK SALAD GF 4
Arcadian mix | Cucumber | Heirloom Tomato |Green Bell Pepper | Kalamata | Feta Cheese | Lemon oil Vinaigrette

SOUTHWESTERN CAESAR SALAD GF 4
Organic Green Kale | Romaine | Parmesan | Jalapeno Croutons | Chipotle Caesar Dressing

ORGANIC SPINACH QUINOA SALAD GF 5 Candied Pecan | Goat Cheese | Dried Cranberries | White Balsamic Lemon Vinaigrette

ADD | SALMON5 | CHICKEN 3| SHRIMP5

*We offer gluten-free menu items but our kitchen is not a dedicated gluten-free environment.

PROTEINS (4oz)

Gyro Meat with Tzatziki Sauce **6** GF

Chicken Shish Kebab with Tzatziki Sauce **5**

Mediterranean Salmon with Lemon Caper **7** GF

Red Snapper with Tasso Cream Sauce **7** GF

Cowboy Strip steak with Demi-Glace Sauce **8** GF

Braised Short Ribs with Au jus **8** GF

Fresh Herb Chicken Breast with Basil Chardonnay Sauce **5** GF

Blackened Tilapia with Tasso Cream Sauce 5 GF

Falafel with Tzatziki 5 GF V

Chicken Shawarma with Roasted Garlic Aioli 5 GF

Crab Cake with Remoulade Sauce **8**

Lamb Chops (2) 8 GF

STARCHES

Rice Pilaf **2** V GF

Cast Iron Roasted Potatoes **2** VG GF

Southern Grits Cake **3**

Tri-Color Couscous with Lemon Pepper Seasoning **3** VG

Smoked Cheddar Whipped Potatoes **2.5** GF

Festival Blend Rice **3** GF V

VEGETABLES (GF)

Grillled Asparagus **(2) 3** VG

Grilled Assorted Vegetable **3** VG

Carrot Puree **2** V

Cast Iron Roasted Vegetable **2.5** VG

Crispy Brussel Sprouts **3** V

Tuscan Vegetable Ratatouille **3** V

DESSERTS

All desserts are sold by the dozen.

Caramel Cheesecake **17**

Chocolate Mousse Cake **17**

Italian Cream Cake **16**

Baklava **16**

NY style Cheesecake **16**

Flourless Chocolate Cake **18** GF

Warm Apple Empanada **18**

Strawberry Short Cake **17**

Chocolate Covered Strawberries **19** GF

GF Gluten-Free Offering VG Vegan Offering V Vegetarian Offering

ADD ONS

Grilled Pita Bread **1**

Assorted Soft Drinks (cans) **1.5**

Ice tea (gal) **9.95**

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Perrier Mineral Water, 330 mL **2.25** Assorted Chips **1** Bottled Water **1**

Signature Buffets

Our signature buffets are available for a minimum of 20 guests. Disposable plates, cutlery, serving ware and napkins provided.

Eastern Mediterranean Buffet

Greek salad
Bibb Lettuce Mix |Cucumber | Red Onion |Feta Cheese | Grape Tomatoes |
Kalamata Olives | Pepperoncini
Tabbouleh
Bulgur Wheat | Parsley| Onions | Peppers | Tomatoes | Olive Oil | Lemon Juice
Hummus
Garbanzo Beans | Tahini Paste | Lemon Juice | Garlic
Tzatziki Sauce
Yogurt | Cucumber | Garlic | Fresh Dill | Mint
Chicken Kebab
Chicken Thigh marinated with Middle Eastern Spices
Gyro
Thin-Sliced Seasoned Beef and Lamb Broiled on a Vertical Skewer
Rice Pilaf with Orzo

[15.95 per person plus tax]

The Ferah Buffet

Forest Mushroom Salad
Herb Marinated, Oven Roasted Wild Mushroom | Baby Organic Spinach | Bell Pepper | White Balsamic Reduction
Atom Dip
Greek Süzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil
Cast Iron Chicken
Fresh Herb Marinated, Blackened Chicken Breast with Tasso Cream Sauce
Mediterranean Salmon
Pan Seared Salmon with Lemon Caper Sauce
Festival Blend Rice
Dry Roasted Orzo | Parboiled White Rice | Sweetened Dried Cranberries | Blanched Almonds

[16.95 per person plus tax]

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Tex-Med Taco Bar

Southwestern Caesar Salad
Baby Romaine | Baby Kale | Chipotle Caesar Dressing | Shaved Parmesan
Chayote Slaw
Red Onion | Carrots | Cilantro | Chayote | Rice Wine Vinaigrette | Extra virgin olive oil
Proteins
Grilled Chicken | White Fish | Gyro |Falafel
Toppings
Shaved Cheese | Diced Tomato | Pickled Red Onion | Cucumber | Flour and Corn Tortilla | Arcadian Mix | Tzatziki Sauce | Chipotle Aioli

[13.95 per person plus tax]

Neighborhood Deli

Chef's Seasonally Inspired Soup Baby Field Greens Salad (GF)
Grape Tomato | English Cucumber | Julienne Vegetable |Balsamic Vinaigrette
Cucumber and Tomato Salad (GF)
Red Onions| Red Wine Vinaigrette
Italian Submarine Sandwich
Provolone | Purple Basil | Mustard
Tuna Salad Sandwich
Pickled Red Onion | Mayo | Roma Tomatoes |Boston Bib Lettuce
Grilled Chicken Sandwich
Roasted Red Peppers | Crisp Romaine Leaves | Grilled Red Onion |Pesto Aïoli
Caprese Wrap
Fresh Mozzarella | Tomatoes | Baby Spinach | Pesto Aioli | Balsamic Glaze

[12.95 per person plus tax]

Box Lunches

Each item includes Bottled Water | Seasonal Fresh Whole Fruit| Chips | Home-Style Cookie

STEAK & BLUE CHEESE COBB SALAD **14**
Bibb Lettuce Mix | Pepper Bacon | Hard Cooked Egg | Grape Tomato | New York Strip| Blue Cheese Dressing

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GREEK SALAD GF **9**
Arcadian mix | Cucumber | Heirloom Tomato |Green Bell Pepper | Kalamata | Feta Cheese | Lemon oil Vinaigrette
ADD | SALMON5 | CHICKEN 3| SHRIMP5

GRILLED CHICKEN SANDWICH **11**
Roasted Red Peppers | Crisp Romaine Leaves | Grilled Red Onion | Pesto Aïoli

CHICKEN SALAD SANDWICH* **12**
Served with Mediterranean Quinoa Salad *contains almonds.

MEDITERRANEAN SALMON WRAP **13**
Served with Tabbouleh salad

ITALIAN SUBMARINE SANDWICH **11.50**
Served with Hummus Dip

To receive a customized catering quote, please contact

Burak Ozcan - Executive Chef & Owner.

972-496-0201

burak@ferahtexmed.com

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