

# MAINS

SHRIMP

SWORDFISH

MARINATED LAMB

BEEF TENDERLOIN

MEDITERRANEAN  
CHICKEN

PORK TENDERLOIN

VEGETABLE

TOFU

ADDITIONAL CHOICES  
AVAILABLE UPON REQUEST

## CONDIMENTS

SLICED TOMATO, SLICED RED  
ONION, PICKLED RED CABBAGE,  
PICKLED CUCUMBER, TZATZIKI,  
GARLIC LEMON SPREAD, LEMON  
TAHINI SAUCE

# SALADS

TABOULI

GREEK VILLAGE

FATOUSH

GARDEN SALAD

PASTA SALAD

# SIDES

FALAFEL

GRILLED MIXED  
VEGETABLES  
LEMON ROASTED  
POTATOES  
HUMMUS

W FRIED PITA  
SESAME  
CHEESEBALLS

DOLMADES

RICE PILAF

## PRICING

**BRONZE**  
**FROM \$25PP**

2 mains 2 sides and 1 salad

**SILVER**  
**FROM \$30PP**

4 mains 3 sides and 2 salads

**GOLD**  
**FROM \$40**

5 mains, 4 sides and 3 salads

**DIAMOND**  
**FROM \$50PP**  
unlimited choices

Actual pricing is based on  
current market prices and  
type of service request

minimum guest count of 25

contact us for a quote  
[www.eathomebites.com](http://www.eathomebites.com)



**HOME  
BITES**  
catering



**MEDITERRANEAN  
STYLE**

**Kebabs make the perfect  
party food! Easy to handle,  
easy to eat and there is  
something for everyone on  
our menu!**



# KEBAB Party

## MAINS

### **Swordfish**

Marinated in a combination of olive oil, anchovy paste, lemon zest, fresh herbs and pepper.

### **Chicken**

Marinated with a combination of classic Middle Eastern spices, olive oil, lemon juice, and garlic. These kebabs burst with flavor and are sure to be a hit.

### **Beef tenderloin**

Boldly flavored, juicy and tender on the inside, and perfectly charred on the outside, seasoned with Aleppo pepper, garlic, and cumin.

### **Shrimp**

Citrusy Mediterranean marinade with garlic and fresh herbs, these kabobs can double up as an appetizer for a big party or dinner next to your favorite side or salad.

### **Moroccan lamb**

Perfect for a summer barbecue, these simple Moroccan lamb kebabs boast pronounced flavor with fragrant fresh herbs, aromatic cumin and coriander, and the spicy notes of harissa.

### **Pork tenderloin**

Flavor packed pork, marinated with lemon, garlic and aromatic spices. The meat is tender, moist and perfect served in a wrap or on a plate.

### **Vegetable**

Bell peppers, eggplant, zucchini, mushroom and red onion, basted with Greek oil and lemon marinade.

### **Tofu**

Marinated with harissa, extra virgin olive oil and fresh mint, and grilled to golden perfection.

# KEBAB Party

## SIDE

### **Falafel**

Crispy, delicious shell encapsulating a warm, tender and green fluffy center of chickpeas and herbs

### **Lemon roasted potatoes**

Definitely a cut above the usual roasted potatoes! Marinated in a well-seasoned lemon garlic broth and roasted to golden perfection. They're utterly addictive!

rice pilaf

### **Basmati rice**

Pilaf with dried fruit and almonds, and scented with cumin, cinnamon and turmeric.

### **Hummus w fried pita**

Homemade velvety hummus with tahini lemon and roasted garlic.  
grilled mixed

**Grilled vegetables** Slightly charred assorted seasonal vegetables basted with lemon and olive oil marinade.

### **Grilled asparagus**

Slightly charred asparagus basted with lemon and olive oil marinade.

### **Sesame cheeseballs**

Tangy mixture of Greek cheeses, coated in sesame seeds and topped with garlic honey sauce.

### **Spanakopita**

Individual parcels stuffed with spinach, Swiss chard, leeks and feta cheese.

### **Dolmades**

Hand rolled stuffed grape leaves with rice, fresh herbs and lemon  
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# KEBAB Party

## SALAD

### **Lebanese fattoush**

Fresh and bright salad made with lettuce, cherry tomato, cucumber, radish and red onion topped with the fried pita bread

### **Tabouli**

Refreshingly light salad of fresh parsley and bulgur wheat, with diced cucumber and tomato, and dressed simply with olive oil and lemon juice.

### **Greek village**

Ripe tomatoes, cucumbers, green peppers, red onions and kalamata olives, with chunks of imported feta cheese. Dressed with extra virgin olive oil and red wine vinegar.

### **Garden**

Tossed with seasonal vegetables, sunflower seeds and artichoke hearts. Dressing of choice.

### **Pasta**

Orzo pasta mixed with baby spinach, sun-dried tomatoes, Kalamata olives, scallions and finished with white balsamic vinaigrette.