



CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

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LEBANESE MENU



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LEBANESE MENU

Creating a premium Lebanese catering menu involves offering a selection of authentic and high-quality Lebanese dishes that showcase the richness of Lebanese cuisine. Here's a premium Lebanese catering menu:

APPETIZERS

GUACAMOLE AND CHIPS

Freshly made guacamole with ripe avocados, lime juice, cilantro, onions, and tomatoes, served with house-made tortilla chips.

CEVICHE

Fresh shrimp and fish marinated in lime juice with tomatoes, onions, cilantro, and avocado, served with tostadas.

MINI TOSTADAS

Mini crispy tortillas topped with refried beans, shredded lettuce, queso fresco, crema, and salsa.

STUFFED JALAPEÑOS

Jalapeños stuffed with cream cheese and wrapped in crispy bacon.

TAMALES

Traditional corn husk-wrapped tamales with choices of pork, chicken, or cheese and green chili filling.

DESSERTS

MARGARITAS

Classic lime margaritas served on the rocks or blended, with options for fruit flavors like mango, strawberry, and passionfruit.

AGUA FRESCA

Refreshing drinks made from fruits, flowers, or seeds, such as horchata, jamaica, and tamarind.

MEXICAN BEER AND TEQUILA SELECTION

A curated selection of premium Mexican beers and tequilas.





LEBANESE MENU

MAIN COURSES

CARNE ASADA

Grilled marinated skirt steak served with grilled onions, jalapeños, and fresh lime.

MOLE POBLANO

Chicken smothered in rich and complex mole sauce made with chocolate, chilies, and spices.

COCHINITA PIBIL

Slow-roasted pork marinated in achiote and citrus, served with pickled red onions and habanero salsa.

CHILES EN NOGADA

Poblano peppers stuffed with a savory-sweet mixture of meat, dried fruit, and nuts, topped with walnut sauce and pomegranate seeds.

SEAFOOD PAELLA

A luxurious Mexican-style paella with saffron rice, shrimp, mussels, clams, and chorizo.

SIDES

MEXICAN RICE

Fluffy rice cooked with tomatoes, onions, and garlic.

REFRIED BEANS

Creamy refried beans topped with queso fresco.

STREET CORN (ELOTE)

Grilled corn on the cob slathered in mayo, lime juice, chili powder, and cotija cheese.

NOPALITOS

Sautéed cactus paddles with onions, tomatoes, and spices.



LEBANESE MENU

SALADS

SOPA DE TORTILLA

Hearty tortilla soup with shredded chicken, avocado, cheese, and crispy tortilla strips.

ENSALADA DE NOPALES

Fresh cactus salad with tomatoes, onions, cilantro, and queso fresco, dressed with lime juice.

TACOS AND ENCHILADAS

TACO BAR

Build-your-own taco station with options including carnitas, pollo asado, barbacoa, and vegetarian fillings, served with fresh tortillas and a variety of toppings.

ENCHILADAS SUIZAS

Corn tortillas filled with shredded chicken, topped with tomatillo cream sauce and melted cheese.

TACOS AL PASTOR

Marinated pork cooked on a spit, served with pineapple, onions, and cilantro.

BEVERAGES

MARGARITAS

Classic lime margaritas served on the rocks or blended, with options for fruit flavors like mango, strawberry, and passionfruit.

AGUA FRESCA

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