

ali baba



Charter Boats Catering Menus

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Food Packages

Package 1

COLD MEZZE

Homous Awarma (GF)

Chickpea and tahini dip with garlic, lemon juice, corn lamb and pine nuts

Baba Ghanouge (V)(GF)

Open-flame smoked aubergines, tahini, garlic and lemon juice

Tabbouleh Moderne (V)(GF)

A modern Tabbouleh of Romanesco broccoli, parsley, mint, slivered almonds and pine nuts, carob molasses and lemon juice

WARM MEZZE

Arayess Ghanam

Toasted pitta bread filled with aromatic minced lamb

Feteyell Ghanam Meshwih (GF)

Lamb tenderloins marinated with a mix of light spices, grain mustard and grilled

Halloumi Meshwi b'Za'tar (V)(GF)

Grilled halloumi cheese with za'tar, sumac and olive oil

MAINS TO SHARE

Castaleta Ghanam (GF)

Lamb cutlets lightly marinated and grilled

Farrouj Mishwi (GF)

Boneless cockerel(baby chicken) marinated and grilled

Lebanese rice (GF)

Hand cut seasoned fries (GF)

DESSERTS TO SHARE

Baklava with almonds and pistachio and honey (V)

PRICE PER PERSON

€65

Chef on request at
€20 per hour excl.
VAT

Chef to be paid overtime
if in excess of 8 hours



Package 2

SNACKS

Selection of premium marinated olives (V)(GF)

Homous Tartlets (V)

Tzatziki on baguette, fresh mint leaves and local olive oil (V)

COLD ITEMS

Caprese (V)(GF)
Caprese salad with beef tomatoes, halloumi, basil, blacksalt and local olive oil

Prawns (GF)
Tail on prawns marinated in garlic, coriander, and aniseed

Calamari (GF)
Marinated and grilled calamari, garlic, coriander, harissa and lime

Potato (V)(GF)
Potato salad with chives, aioli, parsley and horseradish

WARM ITEMS

Sea-bass (GF)
Pan-cooked sea-bass fillets with tomatoes, basil, garlic, chili, lemon juice and coriander

Veal Fillet (GF)
Veal fillet medallions marinated in garlic, parsley, soft spices, organic apple cider vinegar and grilled

Oven roasted seasonal vegetables

DESSERTS

Labneh cheese cake cups

Fresh fruit

PRICE PER PERSON

€75

Chef on request at
€20 per hour excl.
VAT

Chef to be paid overtime
if in excess of 8 hours



Package 3

SNACKS

Labneh, black olives and cucumber bruschetta, rucola and olive oil (V)

Tarts filled with cream cheese, salmon caviar and wild fennel leaf (V)

Smoked salmon pate with cranberry, lime, ginger and chili on melba toast (V)

Cold fish platter served on crushed ice and condiments

Gillardeau Oysters (GF)

Octopus (GF)
Marinated Octopus, parsley, shallots, lemon, garlic

Seabass Ceviche (GF)
Citrus cured cubes of sea bass, aji, lime, onion and celery

Prawn's Salad (GF)
Prawn and Wakame Salad, tamari, sesame, chili and lime

WARM ITEMS

Prawns (GF)
Pan cooked local prawns shell off, garlic, harissa, lime and coriander

Calamari (GF)
Grilled Calamari, coriander, ginger, chili, lime and pomegranate molasses

Lobster (GF)
Butter poached lobster, shell herb bisque

Local Fresh Fish (GF)
Pan cooked a la meunière

Alaskan King Crab (GF)
This dish is on request, market price per 100grms

DESSERTS

Lemon and lime tart

Warm chocolate brownie, salt caramel

PRICE PER PERSON
On request as per local market price

Chef on request at
€20 per hour excl.
VAT

Chef to be paid overtime
if in excess of 8 hours



The Lebanese Grill

COLD MEZZE

Homous B'lahmeh

Dried chickpea puree, garlic, lemon juice tahini, crispy lamb belly and toasted almonds

Baba Ghanouge

Open-flame smoked aubergines, garlic, tahini, lemon juice and olive oil

Labneh b'Za'tar

Home-made strained yoghurt with pounded thyme, smoked salt and olive oil

Tabbouleh Burghul/Quinoa

Chopped Parsley, tomatoes, onions, bulgur wheat, olive oil and lemon juice

WARM GRILLS

Shish Tawouk (GF)

Marinated and grilled chicken breast skewers

Filet Ajjel Meshwi (GF)

Marinated and grilled beef fillet skewers

Kabab Halabi (GF)

Grilled Aleppo lamb kabab with pistachios and light spices

Castaleta Ghanam Mishwih

Marinated and grilled lamb cutlets,

Farrouj Mishwi (GF)

Boneless cockerel (baby chicken) marinated and grilled

All the grills are served seasoned fries and salads

Kabis (Lebanese pickles)

DESSERTS

Baklava

Filo pastry filled with mixed nuts and smothered with orange blossom syrup

Mouhallabieh

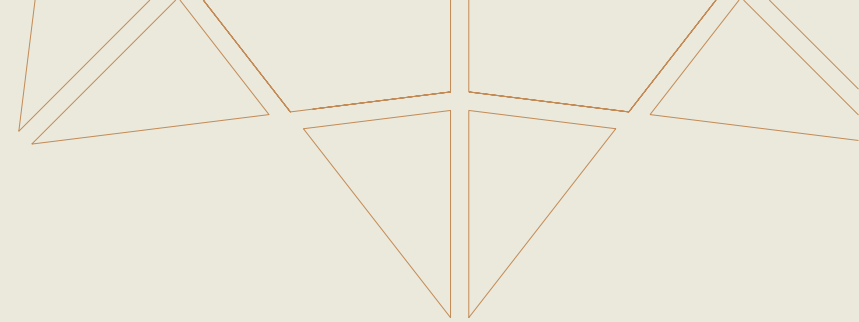
Milk and rosewater pudding

PRICE PER PERSON

€120

Chef on request at
€20 per hour excl.
VAT

Chef to be paid overtime
if in excess of 8 hours



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