The
TURK'S
INN

CATERING MENU

HORS D'OEUVRES

Choice of three 38 • Choice of five 48 • Passed or stationary • One hour of service

falafel - roasted garlic sauce

crispy maitaki mushrooms - fermented chili mayo

stuffed apricots - farmers cheese **pistachio grilled haloumi** - hot pepper jelly

little gem cup - falafel crunch, halal cart ranch, sumac pickled shallots

deviled eggs - paprika, crispy shallot

tuna tartare - red pepper, mint, 7 spice, endive (5 supplement)

chilled shrimp salad - lemon dill yogurt, horseradish

harissa marinated chicken skewer

pigs in a blanket - za'atar, mustard sauce

beef and scallion skewer - chermoula sauce (3 supplement)

lamb kofta - zhoug sauce (3 supplement)

The
TURK'S INN

CATERING MENU

FAMILY STYLE • 72 PER PERSON

Relish tray for the table - seasonal selection of dips, spreads and relishes, pida bread and crudite

SALADS • CHOOSE ONE

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fattoush - tomato, cucumber, romaine, radish, croutons, pomegranate vinaigrette (V, DF, NF)

wedge - falafel crunch, cherry tomato, sumac onions, halal cart ranch (V, GF, NF)

little gem - herb vinaigrette, crispy cheese curds, spiced chickpeas, radish (V, NF)

ENTRÉE • CHOICE OF TWO

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smoked caraflex cabbage - white bean tahini puree, chili oil, puffed quinoa (GF, DF, NF)

broiled rainbow trout - romesco sauce, charred lemon (DF)

swordfish kebab - dried porcini aleppo rub, roasted garlic sauce (GF, DF)

grilled game hen - harissa marinade, muhammara (GF, DF)

fried chicken cutlet - hot pepper maple glaze, fermented cabbage slaw

steak frites - harissa butter, garlic parsley crinkle cut fries (GF, DF)

lamb mixed grill - lamb kebab, doner kebab, chermoula, smoked labne, cucumber tomato salad (GF, NF)

The TURK'S INN

CATERING MENU

FAMILY STYLE • SIDES & DESSERTS

SIDES • CHOOSE TWO

grilled broccolini - toum, pickled fresno (GF, NF, DF)

creamed corn - caraway, fresno, ginger, garlic (GF, NF)

crinkle cut fries - garlic parsley or ottoman spice (GF, NF)

jeweled rice pilaf - turmeric, almonds, raisin (GF, DF)

DESSERTS • CHOOSE ONE

classic baklava

mastic rice custard - honey poached rhubarb, pistachio (GF)

grilled butter cake - cantaloupe, cardamom, chantilly cream, sesame brittle

The
TURK'S INN

CATERING MENU

BUFFET STYLE • 60 PER PERSON

SALADS • CHOOSE ONE

fattoush - tomato, cucumber, romaine, radish, croutons, pomegranate vinaigrette (V, DF, NF)

wedge - falafel crunch, cherry tomato, sumac onions, halal cart ranch (V, GF, NF)

little gem - green goddess, crispy cheese curds, spiced chickpeas, radish (V, NF)

ENTRÉE • CHOICE OF TWO

smoked caraflex cabbage - white bean tahini puree, chili oil (GF, DF, NF)

broiled rainbow trout - romesco sauce (DF)

swordfish kebab - dried shiitake aleppo rub, roasted garlic sauce (GF, DF)

harissa roasted chicken - muhammara (GF, DF)

fried chicken cutlet - hot pepper maple glaze, fermented cabbage slaw

butchers steak - harissa butter (GF, DF)

lamb mixed grill - lamb kebab, doner kebab, chermoula (GF, NF)

SIDES • CHOOSE TWO

grilled broccolini - toum, pickled fresno (GF, NF, DF)

creamed corn - caraway, fresno, ginger, garlic (GF, NF)

crinkle cut fries - garlic parsley or ottoman spice (GF, NF)

jeweled rice pilaf - turmeric, almonds, raisin (GF, DF)

DESSERTS

classic baklava - 6 per person

mastic rice custard - honey poached rhubarb, pistachio (GF) - 12 per person

grilled butter cake - cantaloupe, cardamom, chantilly cream, sesame brittle - 12 per person

The TURK'S INN

CATERING MENU

PLATTERS & KIDS MENU

PLATTERS • MINIMUM 8 GUESTS

relish tray - selection of dips, spreads and relishes, pida bread - 14 per person

crudite tray - seasonal vegetables served with a medley of dips - 14 per person

deviled eggs - an array of flavors, crispy shallots, chive - 16 per person

fruits & nuts - seasonal fruits, roasted and candied nuts - 14 per person

artisan cheese - nuts, dried fruits, crackers, preserves - 18 per person

charcuterie tray - selection of cured meats & salamis, bread, mustards - 18 per person

KIDS MENU • 12 PER PERSON

cheese toastie - muenster cheese, apple butter

chicken tenders - honey mustard dip

loaded nachos - chili cheese sauce, chipotle mayo, pickled cabbage

pigs in a blanket - pork & beef dogs

puff pastry hot dog - ketchup, mustard