



## CATERING & PRIVATE EVENTS

Catering Menu for Casual Gatherings  
[www.alaturkany.com](http://www.alaturkany.com)

*Alaturka*  
Private Events & Catering Company

*Extensive Selections of  
Turkish and Mediterranean  
Cuisine*



<b>Meze &amp; Salad</b>	<b>Half Tray \$</b> 5-6 servings	<b>Full Tray \$</b> 10-12 servings	<b>By Piece \$</b>
<b>Green Salad</b> Romain and mesclun greens with tomatoes, cucumber, onion and feta cheese.	42	80	
<b>Shepherd's Salad</b> Cucumber, tomatoes, parsley, red onion.	42	80	
<b>Hummus</b> Chickpeas and tahini spread.	42	80	
<b>Cacik</b> Yogurt, cucumber, garlic and fresh mint.	42	80	
<b>Eggplant Spread</b> Char grilled eggplant, garlic and lemon.	42	80	
<b>Babaganoush</b> Char grilled eggplant puree blended with tahini, labne cheese, garlic, olive oil.	42	80	
<b>Soslu Patlican</b> Eggplant cubes with tomatoes and peppers.	42	80	
<b>Ispanak</b> Spinach sautéed with tomatoes, shallots and bell peppers.	42	80	
<b>Muhammara</b> Spicy red peppers, walnuts, breadcrumbs and cumin.	42	80	
<b>Stuffed Grape Leaves</b> Hand rolled grape leaves with rice, pine nuts, currants and herbs.			<b>2</b>
<b>Hot Meze</b>			
<b>Mucver</b> Pan fried zucchini fritters .			<b>1.50</b>
<b>Sigara Boregi</b> Phyllo rolls stuffed with feta cheese and deep fried.			<b>1.25</b>
<b>Spicy Cigar</b> Phyllo rolls stuffed with ground lamb and deep fried.			<b>1.50</b>
<b>Falafel</b> Deep-fried chickpea balls packed with fresh herbs and spices.			<b>0.75</b>
<b>Fried Calamari</b> Fried calamari served with Tarator sauce.	<b>44</b>	<b>82</b>	



<b>Main Course</b>			
Kofte Kebab Char grilled ground lamb patties.	52	100	
Chicken Chops Grilled chicken legs with hint of thyme.	52	100	
Chicken Shish Marinated cubes of chicken, grilled on skewer	54	104	
Lamb Adana Hand chopped lamb mixed with spices.	54	104	
Chicken Adana Hand chopped chicken mixed with spices.	54	104	
Lamb Shish Marinated lamb cubes grilled to perfection.	58	112	
Salmon Kebab Salmon grilled on skewer with vegetables.	60	114	
Beef Kebab Char grilled marinated fillet mignon.	68	134	
<b>Dessert</b>			
Baklava with Pistachio			1.5
Sobiyet: Baklava with cream			2.5
Kadayif Rolls with Walnut			1.5
Rice Pudding	36	70	
Kazandibi: Caramelized Turkish flan	36	70	
Keskul: Almond pudding	34	66	
Kunefe (1 for 4)			8
<b>Side</b>			
Rice	18	34	
Mashed Potato	18	34	
French Fries	20	38	
Pickled Red Cabbage	20	36	
Pickled Mixed Vegetables	28	52	
Grilled Peppers and Tomatoes	20	38	



Beverage	Can 333 ml	Bottle 350ml/500ml/1lt/gal	Thermos 10 cups
Water		small 1- large 2	
Juice (OJ/cranberry)		4/gal	
Soda	1		
Ayran		2.5/350 ml	
Snapple		2/500 ml	
Coffee/ Tea			15

### Notes:

Prices are subject to change. Please **contact us** for updated menu. (212) 744 2424

**Minimum** \$250 purchase required for free delivery in the zone, \$600 for limited out of the zone.

**3 hours notice** is needed for groups up to 30, a day for larger groups.

We provide utensils, paper plates, serving utensils, table cloth unless you want to help the environment. If you spare the plastic, **complimentary dessert** will be added to you package.

Fresh baked pide bread, hot sauce and yogurt sauce **accompany** related orders.

Hot food is delivered shortly after it cooked in insulated bags. If you need to keep your food warm during your event you can rent chafing dishes for \$40.