



MEDITERRANEAN BRASSERIE

CATERED DELIVERY MENU

PLEASE E-MAIL EVENTS@PERANYC.COM OR

CALL **212-878-6306** TO PLACE YOUR ORDER

PRICES EXCLUSIVE OF 10% DELIVERY FEE & SALES TAX

MENU SELECTIONS ARE REQUESTED 24 HOURS IN ADVANCE TO ENSURE AVAILABILITY

Dips & Mezzes

(serves 6-8 persons)

Hummus (GF) 25

Smoked Eggplant with Garlic Yoghurt (GF) 25

Spicy Pepper Muammara 25

Lamb "Adana" Cut Roll (6pcs) 15

Grilled Artichoke with Peas and Fava Beans (GF) 30

Portuguese Fried Calamari 40

Char-Grilled Spanish Octopus (GF) 55

Grape Leaves (GF) 25

Phyllo Rolls 25

Salads

(serves 6-8 persons)

Mediterranean Village Salad (v) 75

cherry tomato, cucumber, parsley, onion, Kalamata olives, sheep's milk feta cheese, red wine vinaigrette

Harvest Quinoa & Lollipop Kale (v) 75

dried cranberries, Honeycrisp apple, smoked Gouda cheese, sherry vinaigrette

Endive & Beet Salad (v) 75

spiced almonds, pickled onion, delicata squash, ricotta salata, sesame vinaigrette (v)

Optional add-on for salads:

Sliced Sirloin "Shashlik" 55

Signature Lamb "Adana" 50

Grilled Jumbo Shrimp (GF) 35

Chicken "Shashlik" 35

Pan Roasted Paprika Salmon (GF) 45

Sheep's Milk Feta Cheese (GF) 20



MEDITERRANEAN BRASSERIE

CATERED DELIVERY MENU (cont'd)

PLEASE E-MAIL EVENTS@PERANYC.COM OR

CALL **212-878-6306** TO PLACE YOUR ORDER

Main Courses

Serves 6-8 persons

Pera's Signature Fresh Lamb Adana 110

hand ground daily and marinated with eastern Mediterranean spices, served with fresh lavash,

Sirloin "Shashlik" Steak Frites 120

marinated center-cut sliced thin sliced beef sirloin, skewer-grilled with peppers & sweet onion

Mixed Grill Platter 125

Pera's signature lamb "Adana", tender chicken "shashlik" and sliced sirloin "shashlik"

Chicken "Shashlik" 90

sliced chicken breast marinated in Greek yogurt, paprika, pepper paste and extra virgin olive oil

Pan Seared Salmon (GF) 100

braised fennel, white beans, confit garlic and white wine

Stracciatella (v, GF) 90

roasted kabocha and patty pan squash, creamy mozzarella di bufala, king oyster mushrooms, parsley-lemon pesto

Grilled Vegetable Timbale (vegan, GF) 80

grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

Side Dishes (v)

Serves 6- 8 persons

Grilled Vegetables (GF) · 40

Mediterranean Fries · 30

Bulghur Pilaf · 30

Yogurt Cacik (GF) · 25

Turkish Coleslaw · 25

Desserts 45

Serves 6-8 persons

Chocolate Mousse (GF)

Pistachio Baklava

Fresh Fruit Platter (GF)

Rice Pudding (GF) (minimum 24-hours advance notice)

Drinks · 3 each

Can Coke, Can Diet Coke, Can Sprite, Can Ginger Ale

Homemade Iced Tea, Bottled Water