

VEGAN & VEGETARIAN CATERING MENUS

For events of 15 guests and above. Feel free to ask for changing any Appetizer, Salad, Side, or Main course.



VEGAN MENU 1.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

GREEN SALAD - Salad

Mixed greens, tomatoes, cucumber, pomegranate minus dressed with olive oil and lemon juice..

RICE PILAF - Side

Turkish type stir and steam in pan.

IMAM BAYILDI - Main Course

Eggplant stuffed with white onions cooked with olive oil and tomato sauce. Served warm or cold.

VEGAN MENU 2.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

KINOA SALAD - Salad

Kinoa seeds with dried tomatoes, mixed greens, and corn dressed with olive oil and lemon juice.

BULGUR WHEAT PILAF - Side

Turkish type stir and steam in pan.

BRAISED GREEN BEANS - Main Course

Turkish-Style cooked with white onions and olive oil. Served warm or cold.

VEGAN MENU 3.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

BEANS SALAD - Salad

Kidney beans with dried tomatoes, mixed greens, onion and olive oil.

RICE PILAF - Side

Turkish type stir and steam in pan.

BAKED POTATOES WITH VEGGIES - Main Course

Broccoli, cauliflower, carrot, red onion, potatoes with garlic.

VEGETARIAN MENU 1.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

BEANS SALAD - Salad

Kidney beans with dried tomatoes, mixed greens, onion and olive oil.

BULGUR WHEAT PILAF - Side

Turkish type stir and steam in pan.

BAKED VEGETABLES WITH BECHAMEL SAUCE - Main Course

Seasonal veggies marinated with house sauce and baked in white sauce.

VEGETARIAN MENU 2.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

CACIK - Salad

Yogurt with sour cream, cucumber, olive oil and fresh mint.

RICE PILAF - Side

Turkish type stir and steam in pan.

BRAISED GREEN BEANS - Main Course

Turkish-Style cooked with white onions and olive oil. Served warm or cold.

VEGETARIAN MENU 3.....\$TBA - Call For Price

AJVAR - Appetizer

Pepper-based condiment made principally from red bell peppers, eggplant, garlic and thyme.

CACIK - Salad

Yogurt with sour cream, cucumber, olive oil and fresh mint.

BEANS SALAD - Salad

Kidney beans with dried tomatoes, mixed greens, onion and olive oil.

BAKED PASTA PATTIES - Main Course

Boiled pasta baked with patty sauce. Served as a slice.

Please [click here](#) to get a quote for other special event menus. We customize a quote for
Wedding, BBQ, Birthday, or Tea Times events as per your needs.

Please place your order at least 48 hours prior to the event day. Sales tax is not included in the listed prices. Menu prices and fees are subject to
change. Ingredients may vary due to season.

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