






EL GOURMET
market · butcher · patisserie

CATERING MENU



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INTRODUCTION

ABOUT US



Catering for weddings, private parties, corporate events, and the sailing fraternity has made **Catering** probably the best known outside caterers on the town, with a hard earned reputation for quality and service.

El gourmet Restaurant and market, manages a team of well trained staff dedicated to offering a friendly and reliable service to their clients.

We cater to:

Weddings - birthdays - anniversaries - private dinner parties - corporate events - company dinners - business lunches - corporate hospitality
product launches - boardroom catering - dinner dances



Our famous Salads

Fattoush

(10-12 ppl)

Fattoush is a vibrant Lebanese salad made with fresh vegetables, herbs, and fried pieces of pita bread topped with our special Fattoush dressing.

\$38.99



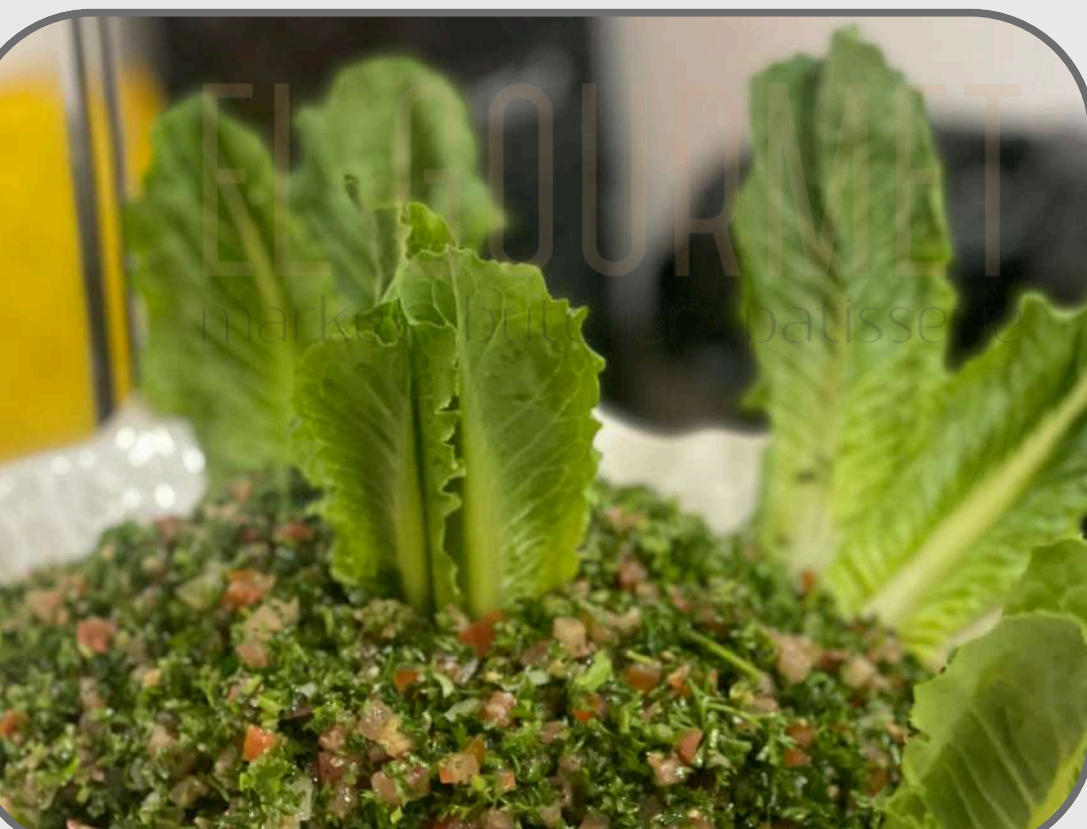
Tabbouli

(10-12 ppl)

Tabbouli, is a refreshing and nutritious salad that is popular in Lebanon.

This vibrant dish is primarily composed of finely chopped parsley, mint, tomatoes, and onions, combined with soaked bulgur wheat that adds a subtle nutty texture.

\$34.99



Cold Appetizers

Hommus 10-12 ppl

Hommus is a creamy and flavorful dip made primarily from chickpeas and tahini.

\$34.99

Moutabbal Eggplant (8-10ppl)

Motabbal, also known as (Baba Ghannouj) is a popular Lebanese dip or spread made primarily from roasted eggplants.

\$36.99

10-12 ppl



Hommos cup

\$ 1.85

Hommos beetroot cup

\$1.95

Moutabbal Eggplant cup

\$1.95



Cold Appetizers

Veggie Grape Leaves

\$13 /doz

Vegetarian Stuffed Grape Leaves (known as Warak Enab) are made by stuffing grape leaves with a flavorful rice and herb mixture.



Labne olives & oregano

\$28.99

Cup

\$1.66

Labne Plate

\$25.99

10-12 ppl

Labneh is a creamy, tangy yogurt cheese that is commonly consumed in Lebanon. It is made by straining yogurt to remove its whey, resulting in a thick, spreadable texture. Labneh has a mild, slightly sour flavor and is often used as a dip, spread, or ingredient in various dishes.

Labne Cup

\$1.49

Labne mint & garlic

\$27.99

Cup

\$1.59

Hot Appetizers

Chicken Mousakhan

Chicken Mousakhan is known for its rich flavors and simplicity. It's typically made by roasting chicken with sumac, pomegranate molasses, and caramelized onions and serving it in our special dough rolls.

\$ 1.45 /pc



Cheese Rolls

Also known as Rkakat b Jibne (Mixture of akawi, mozerella cheese & parsley).

\$ 1.89/pc

Hot Appetizers

Batata Harra 10-12 ppl

Batata Harra (spicy potatoes) are crispy potatoes tossed in a spicy, garlicky marination

\$18.99



Kibbe

Kibbe is made with bulgur (cracked wheat), minced meat, and spices. Deep fried.

\$1.90 / pc

Hot Appetizers

Falafel Coins

Falafel is made of ground chickpeas (or fava beans) mixed with herbs, spices, and onions. The mixture is shaped into balls or patties and deep-fried until crispy. Served in a mini coin pita with turnip and Tahina.

\$24 / doz



Falafel balls

Falafel balls by piece , served with Tahina Sauce minimum 12pcs

\$ 1.25/ pc

Add Tahina: \$2.99

Add Turnips:\$2.99

Freshly baked pies

\$14 - \$15.75 /doz

1. **Spinach:** A pastry or pie filled with seasoned spinach, mixed with onions, lemon, and spices.
2. **Sfiha:** A Levantine open-faced pie topped with minced meat, onions, tomatoes, and spices.
3. **Open Meat Pie (Lahmajun):** Similar to sfiha, featuring seasoned minced meat on a flat dough.
4. **Pizza:** A dough base topped with tomato sauce, cheese, and various toppings like vegetables, or herbs.



1. **Plain Cheese:** Simple pie filled with melted cheese.
2. **Cheese & Olives:** A combination of tangy olives and cheese.
3. **Feta & Spinach:** A classic pairing of salty feta cheese with seasoned spinach.
4. **Cheese & Parsley:** Cheese blended with fresh parsley for a mild, herby flavor.
5. **Zaatar & Cheese:** A mix of zaatar (herb and spice blend) and cheese for a tangy, earthy taste.

Grill & Rotisserie

Mix Chicken & Beef

Shawarma platter \$57.99

(5-6ppl) W/ Rice or Fries, Garlic sauce, Tahina, Pickles, Turnips.



Chicken Shawarma

family platter \$51.99

(5-6ppl) W/ Fries, Garlic sauce, Pickles

Beef Shawarma family platter

(5-6ppl) W/ Fries, Tahina dip, Turnips.

\$59.99



Mixed grill Family platter \$71.99

(5 kafta skewers, 3 Tawook, 2 Beef tenderloin, Fries or rice, Fatoush or Tabouli)

Grill & Rotisserie



10 Skewers AAA beef cubes

\$69.99

10 Skewers Intably halaby

\$58.99

10 Skewers Kafta

\$56.99

10 Skewers shish tawook

\$59.99

Rotisserie Whole Chicken

\$20.99

With mixed pickles and garlic dip, served over bread.

Add Rice (5ppl): \$5.99



Traditional dishes



Rice & Chicken 10-12 ppl

Rice and Chicken (commonly called riz a djej) is a traditional Lebanese dish featuring fragrant spiced rice with ground beef, topped with tender chicken and garnished with nuts. It's a hearty and comforting dish, perfect for family gatherings or celebrations.

\$ 85

Rice & Lamb 30-35 ppl

(Whole)

\$799

Ontario Fresh Lamb- Not frozen

Lamb Leg with 8-10 ppl

biryani

\$185

Sayadiye (Fish & Rice)

often made with a type of white fish, cooked together with aromatic spices, caramelized onions, and rice.

Market price

Kabse Plain rice

\$ 32

Veggie rice

\$ 36



Traditional Lebanese dishes



Shish Barak consists of small dumplings stuffed with spiced meat, typically lamb or beef, cooked in a yogurt sauce.

\$ 65

10-12 ppl

Kibbeh bil Laban is a Lebanese dish where crispy kibbeh balls are cooked in a creamy, yogurt sauce.

\$ 65

10-12 ppl



Kibbe bil Saniye is baked kibbleh dish made with layers of a bulgur and meat mixture, stuffed with spiced ground meat and pine nuts.

\$39

8ppl

Traditional dishes



Stuffed Zucchini & grape leaves (kousa & wara' 3inab)

Zucchini / pc

\$2.75

Grape Leaves / kg

\$49.99

Lamb / kg

\$54.99

Both are filled with a flavorful rice and meat mixture and cooked together in a tangy tomato or lemon broth, making for a comforting, aromatic meal.

Stuffed Cabbage (Malfouf)

A classic Middle Eastern dish where tender cabbage leaves are wrapped around a flavorful mixture of rice, ground meat, and spices. These rolls are cooked in a lemon-garlic broth, making for a hearty and comforting meal.

\$44.99 /kg



Cheese & Deli



Turkey & Cheese

Mini subs filled with Turkey, cheese, & lettuce.

\$3.4/pc

Halloumi

Mini subs filled with halloumi cheese & cucumber

\$3.4/pc



Tuna

Tuna, corn, lettuce, & mayonnaise mixed and served in a mini sub

\$3.4/pc



Party size bites



Kafta balls

Kafta is a popular Middle Eastern dish made from ground meat (usually beef, or chicken) mixed with onions, parsley, & spices.

Beef: \$114 / kg

Chicken: \$102 / kg

Hotdog bites

Mini hotdogs wrapped in freshly baked buns.

\$1.7



Burger mini buns

-Chicken burger in freshly baked buns.

\$4 / pc

-Beef burger in freshly baked buns.

\$4.25 / pc

-Cheese burger in freshly baked buns.

\$4.5 / pc



Dessert



Eclair mini

\$1.00/pc

Sable mini

\$1.00 /pc

Mahalabiya

\$1.00/pc

Milk, sugar, and cornstarch. It's flavored with rose water or orange blossom water and often garnished with nuts like pistachios or almonds.

Pistachio Verines

\$3.75/pc

Fruits Verines

\$3.25/pc

Baklava

\$28.99/kg

Fruit Platter

\$150

Dessert



Kunafa Cups

\$3.89



Kunafa pieces

\$40.99/ kg



Maamoul Dates

\$ 21.99 / doz

Maamoul Pistachio

\$ 24.99 / doz

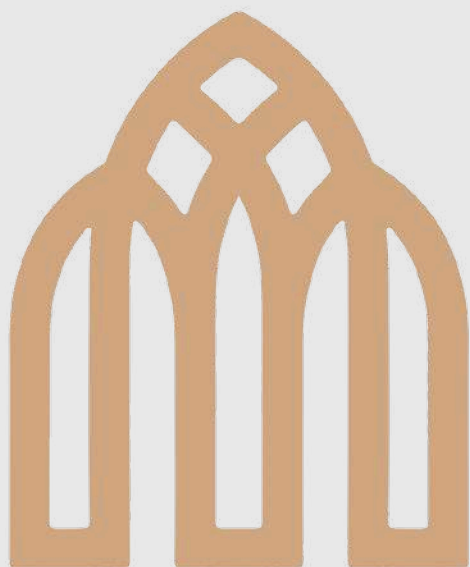
Maamoul Walnut

\$ 22.99 / doz



Mixed berry Tarts

\$3.99



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LOOKING FORWARD TO CATERING YOUR EVENT!