



# CATERING

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# INTRODUCTION

## ABOUT US

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**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.

\$44.99



## 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.

\$44.99

# Cold Appetizers

## Hommus

10-12 ppl

\$35.99

Hommus is a creamy and flavorful dip made primarily from chickpeas and tahini. Beetroot add: \$3

## Moutabbal Eggplant

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

\$37.99

10-12 ppl

## Muhammara

Includes Walnut, Sweet pepper paste, pomegranate

\$38.99



### Hommus cup

\$ 2.65

### Hommus beetroot cup

\$2.65

### Moutabbal Eggplant cup

\$2.65



# Cold Appetizers

## Veggie Grape Leaves

\$15 /doz

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



### Labne Plate 10-12 ppl

\$25.99

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

\$2.49

### Labne olives & oregano

\$28.99

Cup

\$2.69

### Labne mint & garlic

\$27.99

Cup

\$2.59

# 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 caramalized onions and serving it in our special dough rolls.

\$ 2.15/pc



## Cheese Rolls

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

\$ 2.15/pc

# Hot Appetizers

## Batata Harra 10-12 ppl

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

**29.99**



## Beef Sambosik \$1.99/ pc

Beef sambosik is a Middle Eastern pastry dish made with spiced ground beef filling, wrapped in dough, and baked or fried until golden



## Kibbe

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

**\$2.00 / 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.

\$29 /doz



## Falafel balls

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

\$ 1.50/ 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

## El Gourmet Family Cocktail platter

\$69.99

(5-6ppl) 2 chicken shawarma, 1 beef shawarma, 2 falafel, 1 kafta, 1 sujok, choice of fries or rice, side of hommus.

## Mix Chicken & Beef

## Shawarma platter

\$65.99

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

## Chicken Shawarma family platter

\$59.99

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



## Beef Shawarma family platter

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

\$69.99



## Mixed grill Family platter

\$82.99

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

# Grill & Rotisserie



## Rotisserie Whole Chicken

\$21.99

With mixed pickles and garlic dip, served over bread.

Half chicken: \$12.50

Add Rice (5ppl): \$5.99

**10 Skewers AAA beef cubes**

\$ 95.99

**10 Skewers Intably halaby**

\$75.99

**10 Skewers Kafta**

\$75.99

**10 Skewers shish tawook**

\$79.99

**10 Skewers sujok**

\$79.99



# 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.

\$ 130

## Rice & Lamb 20 ppl (Whole)

\$850

Ontario Fresh Lamb- Not frozen

## Lamb Leg with 10 ppl rice

\$250



## 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 dishes



## Chicken Fahita 10-12 ppl

\$ 130

Mixed peppers, corn, mushroom, onion, Soya sauce

## Kafta dish 10-12 ppl

with Tomato, onion, Potato, Tomato sauce

\$ 150

\$15.5/head below 10ppl

## Mlokhiye dish

10-12 ppl

\$170



## Grilled Veggie platter

\$99.99

Grilled Eggplants, Sweet potato, colored Carrots, Cauliflower, Zucchini, Broccoli, Mushroom, Mixed peppers

# Traditional Lebanese dishes



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

10-12 ppl

\$150

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

\$ 140

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.

\$49.99

5ppl



# Traditional dishes



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

Zucchini / pc \$2.99

Grape Leaves / kg \$49.99

Lamb / kg \$59.99

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, beef, or chicken) mixed with onions, parsley, & spices.

Beef: \$1.85 / pc

Chicken: \$1.85 / pc

## Hotdog bites

Mini hotdogs wrapped in freshly baked buns.

\$1.5/pc



## 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

# Ask about our Cheese & Deli boards



# Dessert



**Eclaire mini**

\$2.25/pc

**Tart mini**

\$2.25/pc

**Sable mini**

\$37 /KG

**Muhalabiya**

\$2.75/pc

**Dubai Chocolate cup mini**

\$4.99/pc

**Pistachio Verines**

\$3.85/pc

**Fruits Verines**

\$3.25/pc

**Baklava**

\$40/kg

**Fruit Platter up to 30 ppl**

\$ 80

# Dessert



## Kunafa Cups

\$3.89



## Mixed berry Tarts

\$4.50

## Mixed berry Drinks

\$49/3.5L

## Maamoul Dates

\$ 21.99 / doz

## Maamoul Pistachio

\$ 24.99 / doz

## Maamoul Walnut

\$ 22.99 / doz



# Pre-order

At El Gourmet Market, we believe every occasion deserves something uniquely sweet.

Whether you're celebrating a birthday, baby shower, First Communion, Baptism, engagement, graduation, or just want to make someone smile—we're here to bring your ideas to life.

Custom cakes

Themed cupcakes

Artful cookie boxes

Decadent chocolate assortments



If you can dream it, we'll work with you to make it.

For trendy updates,  
follow our instagram page



@ELGOURMETMARKET



# EL GOURMET

market · butcher · patisserie

LOOKING FORWARD TO CATERING YOUR EVENT!

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