

SAHADI'S

INDOORS OR IN OUR HEATED TENT WITH FIREPIT!!

TRAY LUNCH – OFFICE MEETING OR CASUAL LUNCHEON

In house only, must reserve 1 week in advance – 6 persons minimum

***20% gratuity not included; subject to space availability – compostable tray pack & utensils*

SAJ LUNCHEON TRAY

Choose a base: Greens, Freekeh (grains) or Saj Bread (sandwich)

Choose your protein: Curried Chic Peas, Falafel or Grilled Halloumi Cheese

15.00

Zaatar Chicken, Braised Seasoned Lamb or Harissa Salmon

17.00

All topped with Persian cucumber slices, diced tomatoes, house cured mixed pickled vegetables, red onion/sumac relish and choice of dressing

Tetziki, green tahini or date balsamic vinaigrette

Bowls come with house baked bread and sandwiches are paired with a small side salad

MEZE OR HUMMUS LUNCHEON TRAY

Meze Plate – Chef's choice of mixed Lebanese appetizers with our house baked pita

15.00

Hummus plate with mixed garnishes and our house baked pita

15.00

Coffee and pastry available for 5.00 per person

SERVED LUNCHEON 30.00 PER PERSON

In house only, must reserve 1 week in advance – 6 persons minimum

***20% gratuity not included; subject to space availability – Served on China and Stemware*

SAJ LUNCHEON

Selection of saj sandwiches, seasonal side dish & salad, served with a first course of Mediterranean appetizers & finished with French press coffee. Options include (pick two): falafel, shawarma lamb, za'atar chicken, curried chickpeas, or harissa salmon. Vegan options available.

CHEF'S SELECTION LUNCHEON

Two-course luncheon includes two protein options and side dishes with Mediterranean appetizers and French press coffee. Vegan options available.

White & red wine are available by the carafe for \$42.00. Rose available by the bottle for \$35.00. Our full draft beer list is available either by the glass or pitcher as well.



CATERING IN YOUR OFFICE

SAJ LUNCHEON TRAY

Choose a base: Greens, Freekeh (grains) or Saj Bread (sandwich)
Choose your protein: Curried Chic Peas, Falafel or Grilled Halloumi Cheese
15.00

Zaatar Chicken, Braised Seasoned Lamb or Harissa Salmon
17.00

All topped with Persian cucumber slices, diced tomatoes, house cured mixed pickled vegetables, red onion/sumac relish and choice of dressing

Tetziki, green tahini or date balsamic vinaigrette

Bowls come with house baked bread and sandwiches are paired with a small side salad

MEZE OR HUMMUS LUNCHEON TRAY

Meze Plate – Chef's choice of mixed Lebanese appetizers with our house baked pita
15.00

Hummus plate with mixed garnishes and our house baked pita
15.00

Water bottles and pastry available for 5.00 per person