THE SHAWARMA SPOT

Catering Menu

Some catering orders require at least 1 day advance notice. Please call to confirm availability.

COLD APPETIZERS

HUMMUS
$69.99 Full Tray
$34.99 Half Tray

Smooth creamy puree of chickpeas blended with lemon and sesame paste

BABA GHANOUG
$69.99 Full Tray
$34.99 Half Tray

Roasted eggplant blended with roasted garlic and yogurt mixed with sesame paste.

YALANJI
$119.99 Full Tray
$59.99 Half Tray

Stuffed vine leaves with rice mixed with vegetables and herbs.

MOTHAWAMEH
$69.99 Full Tray
$34.99 Half Tray

Garlic blended with egg white and mixed with lime zest

MOHAMMARAH
$69.99 Full Tray
$34.99 Half Tray

A delectable dip made from roasted red peppers, walnuts, breadcrumbs, olive oil, pomegranate molasses and spices.

SALAD

FATTOUSH SALAD
$59.99 Full Tray
$29.99 Half Tray

Medley of crisp lettuce mixed with cucumber, tomato, and fresh herbs dressed with pomegranate molasses sumac, and lemon juice

LEBANESE TABOULEH
$79.99 Full Tray
$39.99 Half Tray

Finely chopped parsley mixed with bulgur and tomato tossed in a lemon vinaigrette

JERUSALEM GARDEN
$59.99 Full Tray
$29.99 Half Tray

Medley chopped vegetables mixed with mint and tossed in a zesty lemon and olive oil dressing.

COUSCOUS SALAD
$89.99 Full Tray
$44.99 Half Tray

A comforting, crunchy, and protein-rich dish made with slow-simmered couscous and savory Mediterranean spices. and fresh vegetables. Perfectly balanced and nourishing.

BEET APPLE SALAD
$89.99 Full Tray
$44.99 Half Tray

A vibrant mix of tender beets and tart Granny Smith apple over a bed of fresh mixed greens, enhanced with walnut and a house-made dressing.

YOGHURT CUCUMBER
$59.99 Full Tray
$29.99 Half Tray

A creamy, refreshing yoghurt mix with cucumber seasoned with fresh lemon juice and mint.



WHOLE LAMB WITH OUZI RICE

$670

Serves 25 People

A whole lamb, expertly slow-roasted until fall-off-the-bone tender, served over our signature aromatic Ouzi rice. Garnished with toasted almonds and pine nuts, alongside Jerusalem salad and yoghurt cucumber salad.

LAMB MANSAF

$290

Serves 12 People

Tender, slow-cooked lamb served over Jasmin rice and topped with our signature jameed (traditional fermented yogurt) sauce. Finished with toasted almonds and pine nuts for an authentic Jordanian favorite.

LAMB MANDI

$270

Serves 12 People

Tender, slow-cooked lamb served over basmati rice infused with traditional Yemeni spices. Garnished with toasted almonds, raisins, and fried onions, alongside daqous sauce and yoghurt cucumber salad

LAMB BERYANI

$280

Serves 12 People

Tender, slow-cooked lamb layered with basmati rice, aromatic spices, caramelized onions, and herbs. A rich and flavorful classic, alongside yogurt sauce and daqous salad for an authentic Middle Eastern and South Asian favorite.

LAMB GRAPE LEAVES

$290

Serves 12 People

Tender, slow-cooked lamb served with hand-rolled grape leaves stuffed with seasoned rice and herbs. Simmered to perfection and finished with a touch of lemon, this traditional Middle Eastern dish is rich, comforting, and full of authentic flavor, alongside yoghurt cucumber salad.

LAMB QIDRAH

$270

Serves 12 People

A traditional Palestinian specialty featuring tender, slow-cooked lamb served over aromatic rice infused with warm spices, garlic, and chickpeas. Cooked to perfection and garnished with toasted almonds,alongside yoghurt cucumber salad, Jerusalem salad

LAMB MAKLOUBEH

$280

Serves 12 People

A traditional Middle Eastern favorite featuring tender, slow-cooked lamb layered with rice and vermicelli, eggplant, cauliflower, carrot, and potatoes, delicately seasoned with aromatic spices. Flipped before serving for its signature presentation and topped with toasted almonds and pine nuts, alongside yoghurt cucumber salad and Jerusalem salad.

LAMB FRIEKEH

$280

Serves 12 People

Tender, slow-cooked lamb served over smoky, nutty freekeh (crushed wheat), gently seasoned with traditional Middle Eastern spices. Finished with toasted almonds and pine nuts, this hearty and wholesome dish offers a rich, authentic flavor in every bite, alongside yoghurt cucumber salad and Jerusalem salad.

CHICKEN SHAWARMA

$250

Serves 15 People

Thinly sliced chicken, slow-cooked over an open fire, with pickle and garlic sauce, pita bread.

BLACK ANGUS SHAWARMA

$320

Serves 15 People

Thinly sliced Premium Black Angus beef, slow-cooked over an open fire and served with tomatoes and onions, tahini sauce, and pita bread.

CHICKEN SHISH TAWOOK

$250

Serves 15 People

Grilled chicken skewers, marinated in orange and spices, served alongside smoked rice and grilled vegetables, fattoush salad, babaghanogh, and pita bread.

MEAT KUFTA KEBAB

$270

Serves 15 People

Grilled skewers of seasoned ground LAMB AND BEEF, infused with aromatic Mediterranean spices, served alongside Spot's rice and grilled vegetables, hummus, and fattoush salad, pita bread.

FILET MIGNON

$320

Serves 15 People

Perfectly grilled, juicy, premium tenderloin skewers served alongside Spot's rice and grilled vegetables, fattoush salad, and mohammarah,pita bread.

CHICKEN KUFTA KEBAB

$260

Serves 15 People

Grilled skewers of seasoned ground chicken, infused with aromatic Mediterranean spices, served alongside Spot's rice and grilled vegetables, fattoush, and mothawama, pita bread.

MIX GRILLED

$310

Serves 15 People

Spots skewer featuring kufta kebab, shish tawook, and lamb shish kebab served alongside our smoked rice and grilled vegetables, fattoush salad, hummus, and baba ghanogh, pita bread.

Let us cater your next event!

Vegan · Vegetarian · Spicy · Contains Nuts · Contains Dairy · Contains Wheat/Gluten · Contains Egg

Please inform us of any food allergies. Items may be prepared In areas where allergens are present.

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