

Darine's

Catering

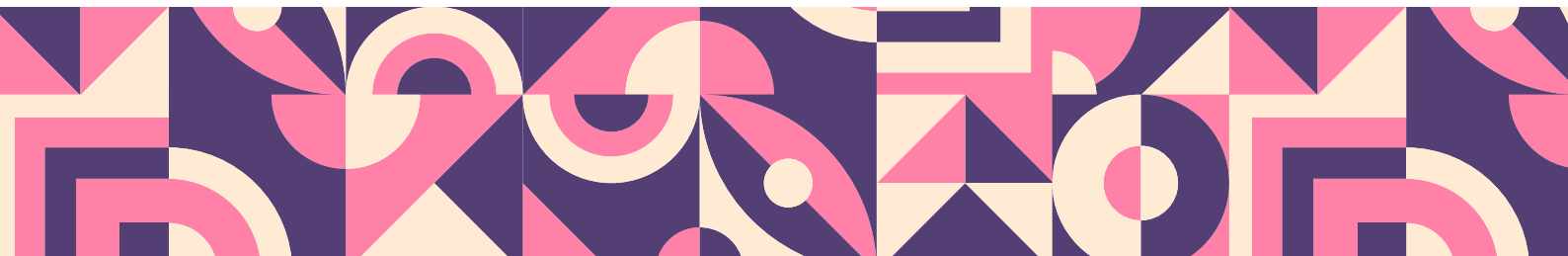
Catering Menu



  @DarinesCatering

Beirut, badaro, next to Sweet Industry & AUCE

 03 58 25 93





Flavor Fusion

An irresistible blend of fresh ingredients and creative recipes, perfectly crafted to elevate your gatherings.

Starters

Cold Starters

(28cm)

Refreshing shrimp avocado with quinoa | served with lemon vinaigrette **135\$**

Rainbow sushi cake | served with soy sauce **140\$**

Kani crab cake | served with lemon mustard **135\$**

Spring quinoa with goat labneh | served with balsamic vinaigrette **135\$**

Scottish smoked salmon cake with capers | served with lemon mustard **140\$**

Marinated salmon avocado cake | served with lemon mustard **140\$**

Fetta cake | served with lemon vinaigrette **120\$**

Fresh mozzarella cake | served with lemon vinaigrette **120\$**

Shrimp spring rolls (Dozen) **20\$**
Served with sweet chili dip

Veggie spring rolls (Dozen) **15\$**
Served with sweet chili dip





**Refreshing shrimp
avocado with quinoa**
served with lemon vinaigrette



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Starters

Hot Starters | Quiche: per 30cm

Sun-Kissed Tomato Basil Quiche **55\$**

featuring the bright, fresh flavors of tomatoes and basil

Forest mushroom delight Quiche **55\$**

rich with the earthy flavors of mushrooms, reminiscent of a forest feast

Grecian spinach and feta Quiche **55\$**

inspired by Greek cuisine, with spinach and tangy feta cheese

Spring Asparagus and Goat Cheese Quiche **65\$**

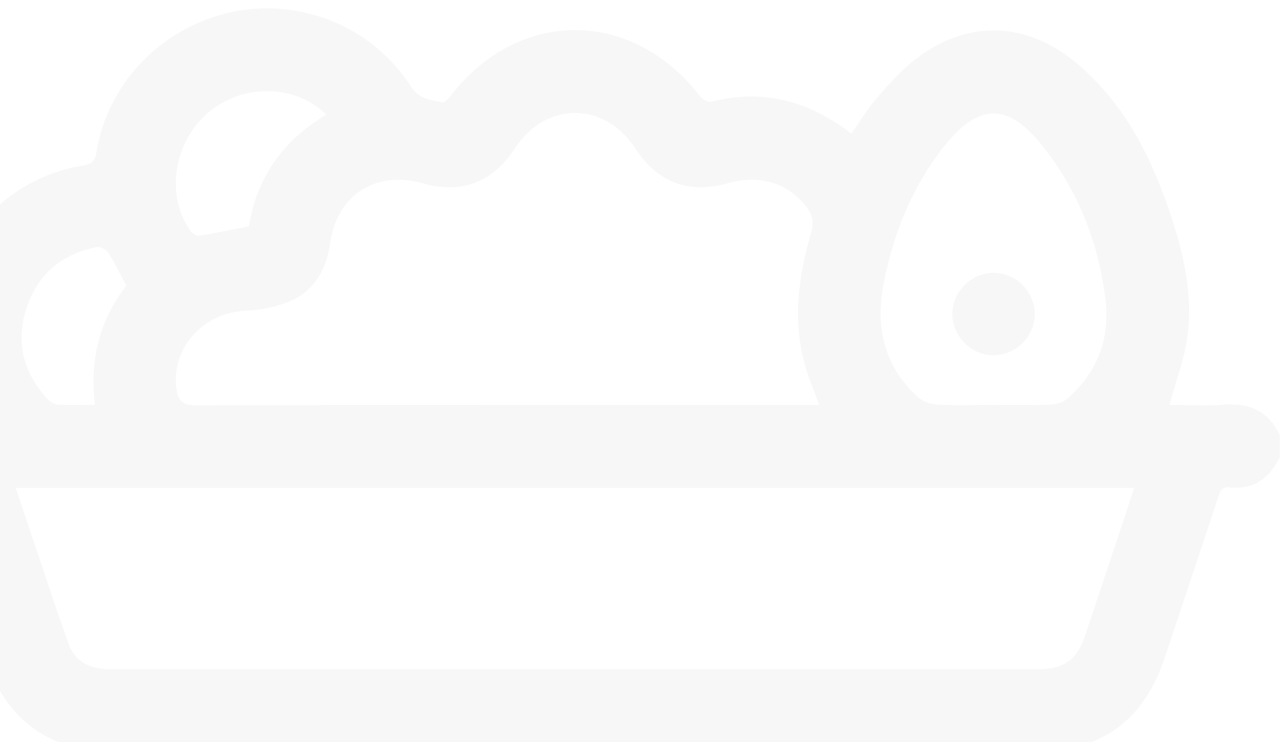
celebrating spring with tender asparagus and creamy goat cheese

Nordic smoked salmon Quiche **65\$**

featuring the distinctive taste of smoked salmon, inspired by Nordic flavors

Artichoke delight quiche (30 cm) **60\$**

A delicate and flavorful quiche featuring tender artichoke hearts



Classic Caesar
supreme with chicken
served with Caesar dressing



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Salads

10-12 persons

Salmon berry salad served with sesame and ginger dressing	120\$
Shrimp tango salad served with lemon mustard dressing	110\$
Rainbow noodles salad served with sesame and ginger dressing	90\$
Fattoush served with lemon vinaigrette	45\$
Tabbouleh served with lemon vinaigrette	45\$
Goat labneh with berries salad served with balsamic vinaigrette	90\$
Tropical crab salad served with lemon mustard dressing	115\$
Costal kale fusion with fetta served with lemon vinaigrette dressing	90\$
Classic Caesar supreme with chicken served with Caesar dressing	75\$
Classic Caesar supreme without chicken served with Caesar dressing	45\$
Chicken avocado garden served with balsamic vinaigrette dressing	90\$
Bresaola arugula delight served with lemon vinaigrette dressing	125\$
Sashimi salmon sensation served with sesame and ginger dressing	145\$

Classic Caesar
supreme with chicken
served with Caesar dressing



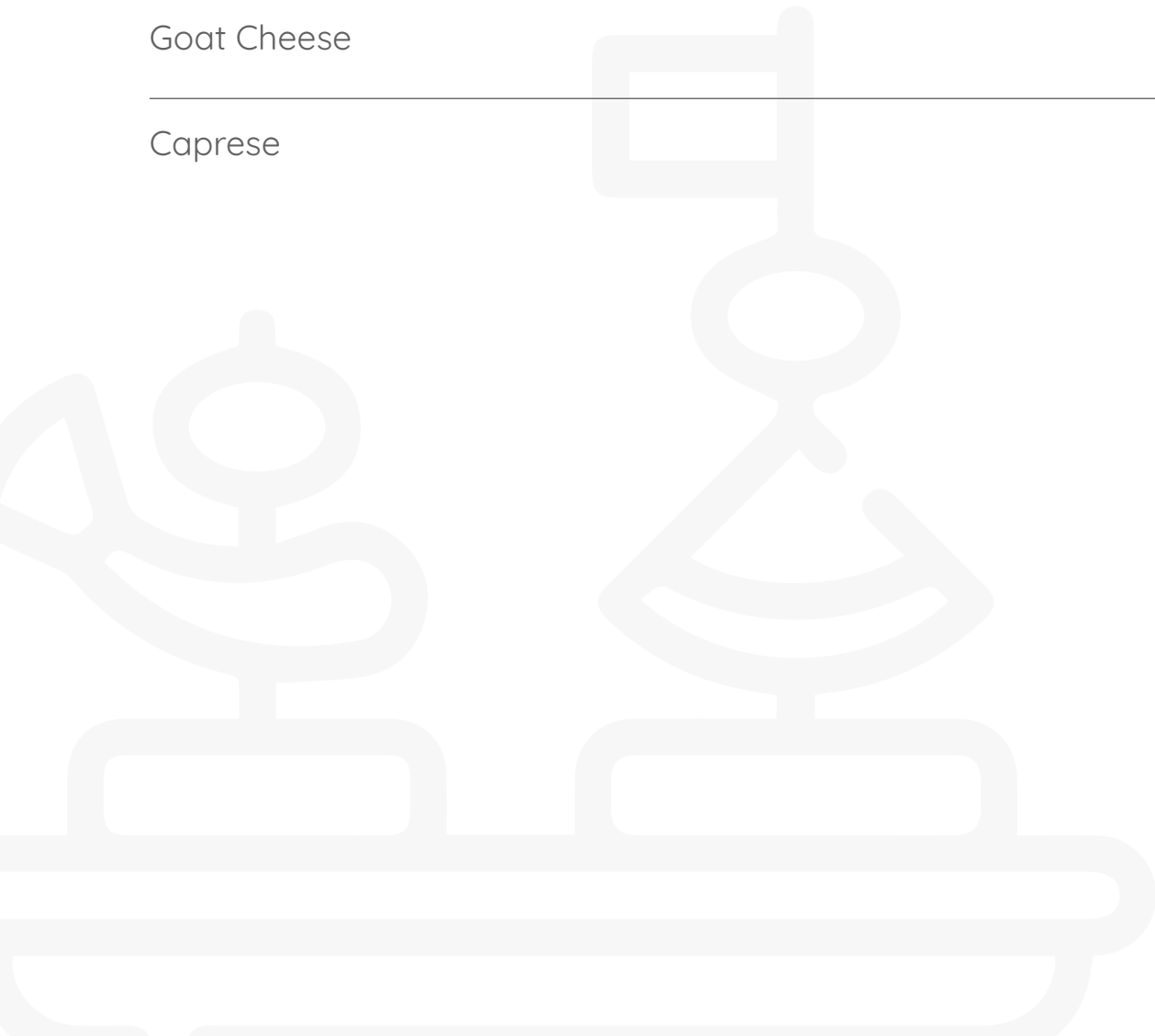
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Salty Tarts

Per Dozen

Fetta with Pomegranate	25\$
Pesto & Halloumi	25\$
Brie with Dried Fruit	30\$
Smoked Salmon & Cream Cheese	35\$
Bresaola with Cream Cheese	35\$
Mushroom Tart	25\$
Goat Cheese	25\$
Caprese	25\$



Mix of different
Salty Tarts
choose your own mix



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Lebanese

10-12 persons

Stuffed vine leaves	65\$
Kibbeh with hommos	55\$
Hommous	35\$
Hommos with beetroot	45\$
Hommos with pesto	45\$
Eggplant moutabbal	45\$
Hindbeh with olive oil:	45\$
Batata harra	35\$
Fatayer Sbenekh (Dozen)	5\$
Fatayer Baakle (Dozen)	5\$
Pizza (Dozen)	5\$
Sambousek Jebneh (Dozen)	6\$
Sambousek Lahmeh (Dozen)	6\$
Kebbeh (Dozen)	8\$

Lebanese
Dining
Mix and match



Seafood section

By portion

Asian shrimp with noodles with vegetables oyster and soya	14\$
Shrimp curry served with yellow rice	13\$
Shrimp biryani served with biryani sauce	13\$
Seafood paella served with gravy sauce	15\$
Fish fillet sayadeyyeh served with nuts and gravy	13\$
Oven cooked fish salmon (1.5kg) served with stewed vegetables.	120\$
Grilled hamour fillet served with sautéed vegetables	10\$
Grilled fish (1 kg) served with taratour & harra sauce	50\$

Seafood paella
served with gravy sauce



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Pasta & Gratin

By portion

Lasagna Bolognese	12\$
Veggies lasagna	10\$
Tagliatelle with chicken & mushrooms	12\$
Creamy spinach pasta	10\$
Penne Arrabbiata served with Parmesan	10\$
Creamy tomato shrimp pasta	13\$
Fresh spinach ravioli with white creamy mushrooms sauce	15\$



Fresh ravioli
with white creamy
mushrooms sauceM

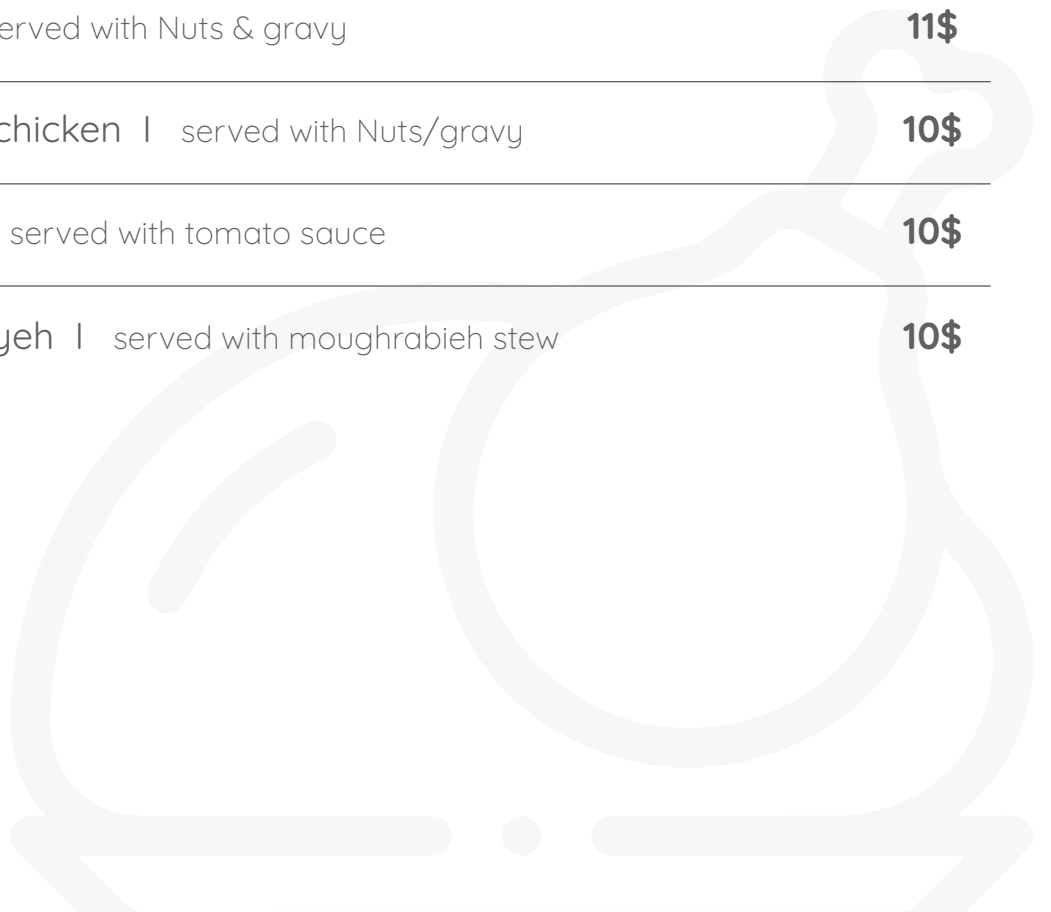


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Chicken section

By portion

Sesame chicken noodles	13\$
Chicken curry I served with Rice	13\$
Chicken stroganoff I served with Rice	12\$
Chicken supreme I served with Rice	12\$
Chicken tikka masala I served with Rice	12\$
Mexican chicken I served with vegetables and Rice	12\$
Chicken Roulade I served with pasta & sauced veggies.	12\$
Chicken biryani I served with cashew & gravy	10\$
Chicken frikeh I served with Nuts & gravy	11\$
Oriental Rice with chicken I served with Nuts/gravy	10\$
Chicken kabseh I served with tomato sauce	10\$
Chicken Moghrabiyeh I served with moughrabieh stew	10\$





Chicken Roulade

served with pasta & sauced veggies.



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Beef section

By portion

Whole Beef fillet (2 kg) served with vegetables, baby potatoes and gravy	160\$
Lamb Gigot served with (freekeh/or Rice, and sautéed veggies with gravy)	15\$
Beef stroganoff served with Rice	13\$
Sesame Beef noodles	14\$
Oriental Rice served with lamb meat, nuts and gravy	12\$
Roast beef Served with assorted vegetables, mashed potatoes and gravy	13\$
Steak rolls served with vegetables	13\$
Stuffed vine leaves served With kastaleta	14\$
Lamb mouloukhih served with rice	10\$
Kebbeh or shish-barak served with rice	10\$

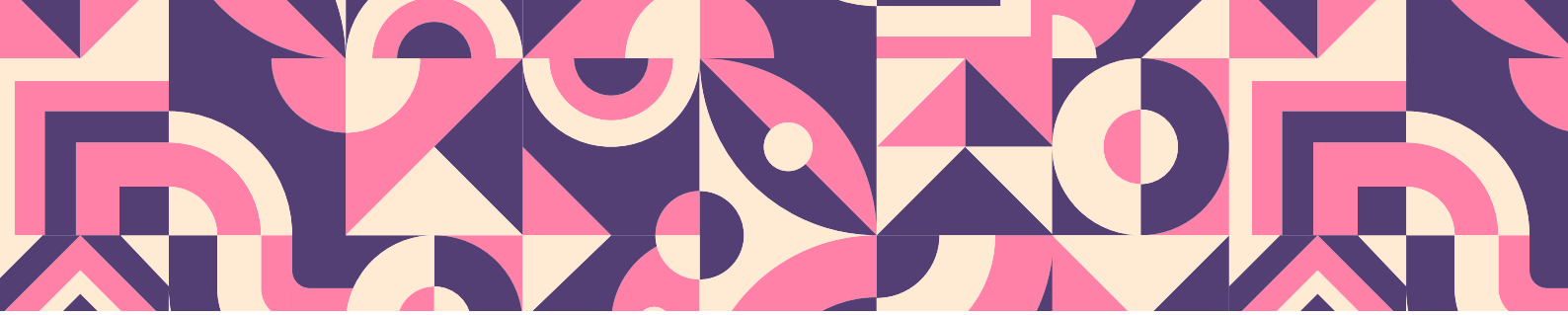


Lamb Gigot

served with (freekeh/or Rice, and
sautéed veggies with gravy)



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Service (Fees)

Waiter Charge	40\$
Materials Per Person	2.5\$
(Plates, Cutlery, Glasses & Napkins)	

Mixing Flavors, Creating
Moments with Darine's Catering!

To Order start with a message...

 03 58 25 93

