

# FIOUNA CATERING

“We make everything fresh and **made-to-order**”

Everything is made fresh with finest ingredients and freshest produce to exceed all of your catering needs. Below are some of our Appetizers, Salads, Side Dishes, Entrees, Vegetable Plates, Desserts and Beverages. For more information for “**made-to order**” list please contact Tara Jalilian at [tara@fiouna.com](mailto:tara@fiouna.com) or call us at 617-458-1580

## Appetizers

### **Kashk Bademjan**

Mixture of sauteed eggplant, onion, mint and our secret dressing.

**Dolmeh** - Stuffed Grape Leaves (Sweet and Sour). Cooked rice, parsley, spring onion, leek and mint.

### **Persian Beef Cutlet**

Mixture of ground beef, potato, onion, egg and black pepper.

### **Kookoo Sabzi**

Mixture of parsley, coriander, leek, onion, egg, black pepper.

## Side Dishes

**Mast-O-Khiar** Yogurt with chopped cucumber and dry mint.

**Mast-O-Mosir** Yogurt and shallots.

**Torshi** - Garden vegetables in spicy eggplant with vinegar.

**Shoor** – Pickled garden vegetables.

## Salads

### **Salad Shirazi**

Mixture of tomatoes, cucumbers, onions, olive oil.

### **Tabouli**

Parsley, mint, onion, tomato, cracked wheat, lemon juice, olive oil and spices.

### **Garden Salad**

Romaine Lettuce, cucumber, tomato, shredded carrots, onion and homemade dressing

### **Turkey Salad**

Smoked turkey breast, romaine lettuce tomato, carrot, pepper, green peas and homemade dressing

## Vegetarian

### **Vegetable Plate**

Combination of salad and stuffed grape leaves.

### **Vegetarian Delight**

A skewer of fresh vegetables mixture of pepper, onions, zucchini, tomato, mushroom and eggplant served with salad and basmati rice.

### **Kookoo Sabzi**

Mixture of parsley, coriander, leek, onion, egg, black.

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## Entrees

All entrees are served with basmati rice, saffron, and grilled tomato.

### **Mirza Gasemi**

Mixture of sauteed eggplant, onion, tomato, garlic and egg. Served on rice or flat bread.

### **Daily Khoreshht**

(Stew beef and vegetables)

### **Kabob-E-Kubideh**

Two skewers of ground beef cooked over open fire.

### **Kabob-E-Barg**

Marinated and pounded beef tenderloin cooked over open fire.

### **Kabob-E-Soltani**

Combination of skewered tenderloin of beef and skewer of ground beef. Cooked over open fire.

### **Baghali Polo with Lamb Shank**

Boiled lamb shank in special herbs and spices with Baghali Polo (rice, lima beans and dill weed).

### **Boneless Lamb Kabob**

Chunks of marinated lamb tenderloin cooked over open fire.

### **Zereshk Polo with Chicken**

Skewered chicken breasts cooked over open fire. Served with sweet and sour currant-saffron

### **Chicken Kubideh**

Two skewers of seasoned ground chicken broiled over open fire.

### **Chicken Barg**

Skewer of chicken breast cooked over open fire.

### **Chicken Soltani**

Combination of chicken Barg and chicken kubideh

### **Jujeh Kabob**

(Cornish Hen), Marinated Cornish Hen skewered and grilled over open fire.

### **Combo Platter**

Combination of Beef Barg, Chicken Barg and Beef Kubideh.

### **Fresh Salmon Kabob**

Marinated in saffron, olive oil, lemon juice and various seasonings.

### **Adas Polo with Chicken**

Seasoned chicken served with Basmati rice mixed with lentil and raisins.

### **Loubia Polo**

Fried and cooked chunks of beef tenderloin mixed with string beans.

### **Albaloo Polo**

Skewered chicken breasts cooked over open fire. Served with sweet and sour.

### **Shirin Polo**

Skewered chicken breasts cooked over open fire served mixed with sweet orange peel and almonds.

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## Desserts

“ All Desserts are made fresh and **made-to-order** ”

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**Orange Plousse**

**Cream Caramel .**

**Nescafe Plousse**

**Ice-Cream**

**Ghottab**

## Beverages

### **Homemade Juices**

Apple, Orange, Pomegranate, Carrot, Melon, Watermelon and Grape

### **Sodas**

Coke, Diet Coke, Pepsi, Diet Pepsi, Iced Tea and Lemonade.

### **Persian hot Tea**

### **Homemade Dough**

**Persian Ice Tea**

## Weekly Specials

### **Monday**

#### **Khoresht Fesenjan**

Khoresht Fesenjan Pomegranate stew with chicken, onion, walnut & pomegranate juice are simmered to perfection. Served with basmati rice and saffron

### **Tuesday**

#### **khoresht - Gheimah**

Stewed chunks of beef, yellow split peas, dried lemon, onion, tomato & topped with potato sticks. Served with basmati rice

### **Wednesday**

#### **Persian Cutlet**

Mixture of ground beef, onion, potato, egg and pepper. Served with green peas, tomato and pita baguette

### **Thursday**

#### **Khoresht bademjan**

Stewed chunks of beef, sautéed eggplant, tomato, served with basmati rice.

### **Friday**

#### **Seafood-Tilapia Fish**

Steamed basmati rice, lima beans, and fresh dill served with lamb shank boiled in spices.

### **Saturday**

#### **khoresht-Ghormeh Sabzi**

Stewed chunks of beef and herbs, red beans and dried lemon juice served with basmati rice

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