

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 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 peppers, onions, zucchini, tomatoes, mushrooms and eggplant served with salad and basmati rice.

Kookoo Sabzi

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

BE A GUEST AT YOUR OWN PARTY

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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

Ghormeh Sabzi

Sauteed chunks of beef and herbs with dried lemon served with basmati rice.

Tuesday

Chicken Shish Kabob

Chunks of chicken marinated in our special seasoning and grilled to perfection.

Wednesday

Khoresht Gheymeh

Stewed chunks of beef, sautéed yellow split peas served with basmati rice.

Thursday

Khoresht bademjan

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

Friday

Baghali polo with lamb shank

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

Saturday

Kookoo Sabzi

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

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