



Renata's

DROP OFF CATERING MENU

BREAKFAST | PAGE 2

CHEESE BOARDS & SPREADS | PAGE 3

PARTY TRAYS | PAGE 4

INDIVIDUAL LUNCHES | PAGE 5

SANDWICHES | PAGE 6

SALADS | PAGE 7

APPETIZERS | PAGE 7

DINNER ENTREES & SIDES | PAGE 8

DESSERTS & BEVERAGES | PAGE 9

ORDERING INFORMATION | PAGE 10



A LA CARTE BREAKFAST

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

FRENCH CROISSANT DISPLAY

sm \$45 lg \$90

freshly baked daily, a variety of butter, chocolate & almond croissants | Individually Wrapped: \$5 each

FRESH CUT FRUIT TRAY

sm \$45 lg \$90

seasonal fresh fruit & berries display

ASSORTED BREAKFAST TREATS

sm \$55 lg \$100

assorted danishes and muffins

FARM FRESH SCRAMBLED EGGS TRAY

sm \$45 lg \$90

add on cheese: \$5/\$10

BREAKFAST MEATS

sm \$60 lg \$120

choice of: apple-wood smoked bacon, Irish sausage links, turkey bacon, turkey sausage patties

BOX OF JOE

\$45 PER BOX

coffee and fixings for coffee service. 10 cups/box

BREAKFAST CROISSANT SANDWICHES

\$7 PER GUEST

egg with bacon & cheddar on fresh croissants

PANCAKE PLATTER

sm \$40 lg \$80

buttermilk pancakes, maple syrup & butter

FRENCH TOAST TRAY

sm \$40 lg \$80

choice of chocolate or butter brioche French toast with maple syrup and butter

SWEET TRAY ADD-ONS

add blueberry compote: \$7/\$15

add mango-pineapple chutney: \$7/\$15

ROASTED BREAKFAST POTATOES

sm \$40 lg \$85

ORANGE JUICE

\$15 PER CONTAINER

fresh squeezed orange juice with plastic cups

YOGURT PARFAIT CUPS

\$7 PER PORTION

honeyed yogurt, fresh berries

COMPLETE BREAKFAST BUNDLE

\$18 PER GUEST 10 PERSON MINIMUM

Includes:

- farm fresh scrambled eggs tray
- house seasoned roasted potatoes
- assorted toast with butter and jelly
- choice of 1 breakfast meat



CHEESES & SPREADS

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

CHEESE TRAY

SM \$60 LG \$95

display of sharp cheddar, briny feta, Gruyère

BRIE WHEEL BOARD

SM \$45 LG \$95

mild sliced brie wheel, honey & crostines

CAPRESE DISPLAY

SM \$40 LG \$85

layered mozzarella, tomato & fresh basil with Nablusi olive oil & modena balsamic reduction

CLASSIC HUMMUS & PITA TRAY

SM \$50 LG \$100

house made classic garlic hummus blended with fresh lemon and house whipped sesame tahini, served with grilled pita corners

CHARRED BABA GANOIJ SPREAD & PITA BOARD

SM \$55 LG \$110

coal roasted sweet eggplant whipped with fresh herbs, savory sesame tahini and lemon, served with grilled pita corners

ARTISINAL CHARCUTERIE BOARD

SM \$55 LG \$110

Curated European Premium meats, crostine and accompaniment

CRUDITES TRAY

SM \$40 LG \$80

fresh cut vegetables & tahini dip

PARTY TRAYS

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

MIDDLE EASTERN MEZE TRAY

SM \$55 LG \$100

hummus, assorted olives, stuffed grape leaves & pita corners

Add fresh Crudite | sm \$35 lg \$70

Add Baba Ganouj | sm \$35 lg \$70

GRILLED SKEWER TRAY

SM (20PCS) \$60 LG (40PCS) \$100

Berbre spiced chicken with house whipped tahini sauce

ASSORTED CANAPE TRAY

SM (20 PCS) \$45 LG (40 PCS) \$95

- cucumber, cream cheese & gravlax
- muhammara & walnut
- garlic whipped hummus and feta cheese

BUREKKAS TRAY

\$3.5 PPC

assorted mini stuffed phyllo triangles filled with:

spinach & tangy feta - or - button mushroom & caramelized onion

SAMBUSEK

\$3.5 PPC (10 PC MINIMUM)

Arabic savory filled pastry

chicken, harissa, greens

herbed kofta, Aleppo chili harissa

CRISPY CHICK PEAS BOWL

\$45

FALAFEL AND TAHINI DIPPING DISPLAY

SM \$50 LG \$100

house ground fresh falafel perfectly fried and served with nutty sesame tahini sauce

HUMMUS OR BABA AND CRUDITE MINI-CUPS

\$4 PER CUP

individually portioned tasting cups filled with hummus or baba ganouj and fresh crudite for dipping

HARISSA MAPLE JUMBO CHICKEN WINGS

30 pcs | \$60

60 pcs | \$100

100 pcs | \$140

150 pcs | \$180



INDIVIDUAL LUNCHES

5 EACH ORDER MINIMUM

CHICKEN SHAWARMA RICE BOWL | \$17

(GLUTEN FREE)

Scented rice topped with shawarma chicken and pickled onion, served with tahini

FALAFEL PLATTER | \$17

(VEGAN)

fried falafel balls, fries, tahini, salad

AL BURGER | \$17

lettuce, tomato, harissa aioli, fries

MEHJUDRA | \$17

(VEGAN WITHOUT TZATZIKI)

spiced lentils, bulghar, Arabian salad, tzatziki

GRILLED KOFTA PLATTER | \$19

(GLUTEN FREE)

flame grilled, wild rice, lamb au jus, arugula relish, sumac onion

SAMBUSEK PLATTER | \$17

Arabic savory pastry filled with chicken and harissa, served with rice and tzatziki

PRAWN SALAD | \$17

(GLUTEN FREE)

grilled shrimp, fresh spinach, crispy chick peas, shaved Parmesan, tomato, onion, fresh lemon

SPINACH CHICKEN SALAD | \$17

(GLUTEN FREE)

grilled chicken, feta, roasted red peppers, toasted pumpkin seeds, tomatoes, onions over fresh spinach

ADD A COOKIE | \$2

ADD A BEVERAGE | \$3

INDIVIDUALLY LABELED | \$1 PER PERSON



SANDWICH PACKAGES

SIGNATURE HALF SANDWICH PACKAGE

\$15 PER GUEST, 10 GUEST MINIMUM

- one signature sandwich
- choose one sandwich side
- includes cookies & brownies tray

EXECUTIVE HALF SANDWICH PACKAGE

\$18 PER GUEST, 10 GUEST MINIMUM

- one signature sandwich
- choose one sandwich side
- includes 1 side Arabian salad
- includes cookies & brownies tray

+ \$1 for gluten free wrap

SANDWICH SIDES

SM \$50 | LG \$100

Side Arabian Salad

Side Moroccan Carrots

Side Daily Pasta Salad

Mama's Potato Salad

Roasted Potatoes

House Pickled Veggies & Olives

Cookies & Brownies Tray

SIGNATURE HALF SANDWICH TRAYS

SM 10 HALVES | LG 24 HALVES

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

ONE VARIETY PER TRAY

SUB GLUTEN FREE WRAP \$5 SMALL TRAY | \$10 LARGE TRAY

CHICKEN SALAD

\$50 | \$100

curried chicken salad with, lettuce tomato, almonds & celery

HUMMUS & ROASTED PEPPERS

\$50 | \$100

with feta cheese

CUBANO SANDWICH

\$50 | \$100

roast pork loin, honey ham, Swiss, mustard & pickles

CAPRESE

\$50 | \$100

house made mozzarella, pesto & tomato

FRENCH CONNECTION

\$50 | \$100

French ham, Gruyeres, Dijon, & spinach

SPECIALTY HALF SANDWICH TRAY

SM 10 HALVES | LG 24 HALVES

FETA WRAP

\$60 | \$120

grilled chicken, spinach, feta, roasted pepper, tomato, onion, tortilla

BLT

\$60 | \$120

classic bacon, lettuce, tomato with aioli on whole wheat

EGGPLANT HALOUMI

\$70 | \$140

grilled sourdough layered with house made haloumi cheese and eggplant with lettuce tomato and aioli

DIABLO FRIED CHICKEN

\$60 | \$120

country fried chicken, fried long hot pepper, spicy aioli lettuce & tomato

FALAFEL WRAP

\$60 | \$120

house ground falafels, lettuce, tomato, pickles & tahini



SIGNATURE SALAD TRAYS

SM \$50 | LG \$100

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

\$13 INDIVIDUALLY PACKED

ARABIAN SALAD

our classic salad of chopped romaine, tomato, cucumber, onion, mint + parsley with fresh lemon dressing

FATTOUSH SALAD

chopped romaine, tomato, cucumber, onion, mint + parsley, spiced pita crisps & fresh lemon

TABBOULEH SALAD

romaine, tomatoes, cucumber, onion, mint + parsley & cracked Bulghar

CLASSIC CAESAR

romaine, parmesan, croûtons, house Caesar dressing

SPINACH SALAD

fresh spinach, house roasted peppers, tomato, onion & balsamic

PANZANELLA SALAD

romaine, tomato, onion, oregano, house mozzarella, croûtons & balsamic

SPECIALTY SALAD TRAYS

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

NICOSIA SALAD

SM \$70 LG \$140 (\$16 INDIVIDUALLY PACKED)

chopped romaine, seared tuna, boiled egg, roasted potatoes, olives, capers, onions, tomato, cucumber

ULTIMATE CHICKEN CAESAR

SM \$70 LG \$140 (\$16 INDIVIDUALLY PACKED)

romaine, Parmesan, croûtons, grilled chicken, boiled egg

PRAWN SALAD TRAY

SM \$70 LG \$140 (\$17 INDIVIDUALLY PACKED)

grilled shrimp, fresh spinach, crispy chick peas, shaved Parmesan, tomato, onion, fresh lemon

APPETIZER TRAYS

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

TURKISH EGGPLANT

SM \$50 | LG \$100

fried eggplant topped with zesty charmoula

FRIED CAULIFLOWER

SM \$50 | LG \$100

cauliflower tossed in tahini and fresh lemon dressing

SPANIKOPITA

SM \$50 | LG \$100

spinach and ricotta filled phyllo

SHRIMP COCKTAIL

SM \$75 | LG \$150

classic with a twist, shrimp served with tangy Moroccan cocktail sauce

CRISPY GRAPE LEAVES

SM \$50 | LG \$100

grape leaves wrapped in wonton paper and fried, served with tzatziki

FALAFEL & TAHINI

SM \$50 | LG \$100

house ground and spiced falafel balls served with tahini dipping sauce

HUMMUS & PITA

SM \$50 | LG \$100

house made creamy hummus served with grilled pita

DINNER ENTREES

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

CHICKEN MOHAMMAR

SM \$75 | LG \$150

Teta's 18-hour harissa marinated chicken baked with sweet onions + served with grilled pita

SEAFOOD PAELLA

SM \$75 | LG \$150

brightly spiced and simmered mussels, shrimp, and branzino in scented jasmine rice

MEHJUDRA

SM \$70 | LG \$140

spiced lentils and deeply caramelized onions mixed with bulghar topped with tzatzki

GRILLED KOFTA

SM \$75 | LG \$150

house ground lamb kofta grilled and served with wild rice

CHICKEN SHAWARMA OVER RICE

SM \$75 | LG \$150

shawarma spiced chicken with sumac onion over scented rice

ZA'ATAR DUSTED BRANZINO

SM \$80 | LG \$160

Branzino fillet bathed in spices and Levantine olive oil baked to perfection

DINNER SIDES

ROASTED POTATOES

SM \$40 | LG \$85

crispy potatoes roasted potatoes dressed in fresh herbs and sea salt

SCENTED RICE

SM \$40 | LG \$80

turmeric scented jasmine rice

FRIED CAULIFLOWER

SM \$45 | LG \$90

flash fried cauliflower tossed in fresh lemon and tahini

MOROCCAN CARROTS

SM \$40 | LG \$90

carrots cooked and tossed in housemade harissa sauce and fresh lemon and Levantine olive oil, served chilled.

MACARONI & CHEESE

SM \$40 | LG \$90





DESSERTS

SERVING SUGGESTION: SM 10 GUESTS | LG 20 GUESTS

TETA'S SWEETS TRAY

SM \$45 | LG \$95

Fresh baked cookies & chocolate brownies bite sized & ready to enjoy

PLANT BASED BAKLAVA TRAY

SM \$55 | LG \$110

Layered Honey & nuts in crispy phylo

FRESH CUT FRUIT SKEWERS

SM \$45 | LG \$90

Freshly cut seasonal fruit with seasonal berries

BASBOUSSA BITES

SM \$55 | LG \$110

coconut semolina cake

BEVERAGES

WATER BOTTLES

\$3

BOTTLED JUICES

\$3.75 each, assorted flavors

SPARKLING WATER OR MINERAL WATER GLASS BOTTLES

\$3.5 500 ml

COCA-COLA CANS

\$3 each, assorted variety

BOX OF JOE OR TEA

\$45 PER BOX

Coffee and fixings for coffee service. 10 cups/box

SPARKLING FRUIT JUICE CANS

\$3



PICKUP + DROPOFF ORDERING INFORMATION

PLACING YOUR ORDER

We kindly request 48-72 hours notice for all orders. We're always trying new and exciting dishes in our kitchen, it keeps us young! Ask about our seasonal and daily specials on ordering. You can place your order by phone 215-982-0866, by filling out an online order form on our website (www.renatas-kitchen.com) or email our catering director directly: kate@renatas.net

CANCELLATION DETAILS

We accept cancellation 72 hours prior to your scheduled delivery. Cancellations within 72 hours are subject to 100% fee.

DELIVERY DETAILS

Standard delivery is available for catering orders with minimum purchase of \$250 available Tuesday - Friday between 10 am and 6 pm with a \$15 service fee for orders in University City and \$25 for center city. Additional fees will apply to orders outside these areas and times. Weekend deliveries are subject to a delivery fee minimum of \$25 depending on distance. For orders requiring chafing dishes to maintain food temperature are subject to additional set up and pick up fees as determined by need.

IN-STORE PICKUP DETAILS

For any order that does not reach our delivery threshold, or on guest request, pickup is available in our Baltimore Ave location. Pickups are available during operating hours.

SERVICWARE

Please note all catered items will be delivered on quality disposable trays. Images in this menu have been re-plated and designed for display purposes. Orders will arrive with necessary serving utensils.

PLASTICWARE

Plastic Forks, knives, plates and napkins are available and provided on request at .75 per guest.

DIETARY RESTRICTIONS

We are happy to accommodate dietary restriction. Give us a call to discuss your catering needs.