



BERYL ROAD
3817 Beryl Road
Raleigh, NC
(919) 828-1628

MORRISVILLE
10235 Chapel Hill Road
Morrisville, NC
(919) 466-8100

CATERING

MAN'OUSHEH [FLATBREAD] PLATTER

Small (8-12 Servings) \$30 | Large (16-20 Servings) \$50

Lebanese flatbreads made with organic flour, freshly topped and baked in a fire hearth oven. Assortment includes Savory Beef, Feta Spinach **VGT**, Three Cheese **VGT**, Tomato Olive **VGT**, and Herb Zaatar **V**, cut in bite size wedges.

GRAPE LEAVES PLATTER **WF, VGT**

Small (35 Pieces) \$40 | Large (65 Pieces) \$70

Hand rolled grape leaves from the vine; stuffed with rice, tomatoes and spices. Served with labneh for dipping.

CRUDITÉS PLATTER **WF, VGT**

Small (8-12 Servings) \$30 | Large (16-20 Servings) \$50

Colorful harvest of raw seasonal cut veggies. Served with Labneh dip.

FRUIT PLATTER **WF, V**

Small (8-12 Servings) \$30 | Large (16-20 Servings) \$50

A beautiful arrangement of the season's best.

You are not a number! That is why we dedicate time to personalize a catering creation to suit your needs, accommodate your guests, and get the details right! Our knowledgeable catering specialists are ready to help you customize a menu you will love!

Not sure what to pick? We are dedicated to making catering simple for you. Let us know your dietary needs and we will gladly put together a menu for you.

Ready to Serve! Your order comes complete with plates, napkins and utensils for your convenience!

THINGS TO KNOW

- Delivery is available! A minimum order amount of \$150 before tax and delivery fee is required. A fee will be based on delivery destination.
- To better serve you and guarantee your order, please place catering orders at least 24 hours in advance.
- In case of a cancellation, please give us a 4 hour notice to the pick-up or delivery time to avoid a cancellation fee of 50% of order value.
- Let us know of any food allergies in your party before ordering.
- Prices and offerings are subject to change.

WEDDINGS & SPECIAL EVENTS

We cater weddings and special events!! Please inquire about our full service catering packages for your next special occasion.



Neomonde

Mediterranean

A New World of flavor.

neomonde.com

Since 1977, Neomonde has proudly offered Mediterranean cuisine inspired by traditional Lebanese cooking. Every dish on our menu is prepared using simple, natural ingredients—just as Cecilia, the Saleh family matriarch, prepared them long ago. With dedication to excellence, we continue to mix traditional and contemporary fare filled with fresh heart-healthy choices, including vegan, vegetarian and gluten-free options.

S T A R T E R S

NEOMONDE MEZZA SAMPLER **V**

Small (8-12 Servings) \$35 | Large (16-20 Servings) \$60

Taste a variety of our Middle Eastern delicacies including baba ghanouj, vegetarian grape leaves, tabouli, hummus and mixed olives. Served with pita chips or pita bread.

MEDITERRANEAN CHEESE & OLIVES PLATTER **WF, VGT**

Small (8-12 Servings) \$45 | Large (16-20 Servings) \$75

An elegant array of Mediterranean cheeses. Garnished with mixed olives.

ENTREES



KABOBS-Now Featuring **ALL-NATURAL MEATS!**
Charbroiled marinated Kabobs over a bed of grilled tomatoes & onions. With Lebanese whipped garlic on the side.

Chicken Kabobs **WF**
Small (12 Kabobs) \$50 | Medium (18 Kabobs) \$75
Large (24 Kabobs) \$90

Steak Kabobs **WF**
Small (12 Kabobs) \$55 | Med (18 Kabobs) \$80
Large (24 Kabobs) \$100

Lamb Kafta Kabobs **WF**
Lean ground lamb minced with fresh herbs & spices
Small (12 Kabobs) \$55 | Med (18 Kabobs) \$80
Large (24 Kabobs) \$100

SHAWARMA
Served with Tahini and Pita Bread on the side

Chicken Shawarma **WF**
Seared tender strips of chicken in a yogurt marinade, sautéed tomato and Lebanese pickles.
Small (8-12 Servings) \$45 | Large (16-20 Servings) \$80

Beef & Lamb Shawarma **WF**
Sizzling strips of beef & lamb sautéed tomatoes, onions and Lebanese pickles.
Small (8-12 Servings) \$50 | Large (16-20 Servings) \$90

FALAFEL **WF, V**
Crispy chickpea fritters made with a blend of garlic, herbs and spices. Served with tahini and pita bread on the side.
Small (20 Pieces) \$30 | Large (40 Pieces) \$50

VEGETARIAN LASAGNA **WF, VGT**
Layers of hearty roasted eggplant, zucchini, squash, potatoes, black olives, onions, garlic, marinara sauce, topped with our three cheese blend.
Small Pan (12 Pieces) \$60 | Large Pan (24 Pieces) \$120

DIPS, SALADS & SIDES

Small (8-12 Servings) | Large (16-20 Servings)
Complete your meal by adding 2-3 sides to your entree(s).

DIPS Served with Pita Chips or Pita Bread

CLASSIC HUMMUS **WF, V** **Small | Large**
\$20 | \$35
chickpeas, tahini, garlic, lemon juice

BABA GHANOUJ **WF, V** **Small | Large**
\$25 | \$40
eggplant, tahini, lemon juice, garlic salt

CILANTRO JALAPENO HUMMUS **WF, V** **Small | Large**
\$25 | \$40
chickpeas, cilantro, jalapeno, tahini, lemon juice, garlic

TATZIKI **WF, VGT** **Small | Large**
\$25 | \$40
Lebanese yogurt, cucumber, garlic, mint

FRESH SALAD BOWLS

BLACK BEAN SALAD **WF, V** **Small | Large**
\$25 | \$40
black beans, chickpeas, red & green bell peppers, jalapenos, cilantro, green onion

CHICKPEA SALAD **WF, V** **Small | Large**
\$20 | \$35
chickpeas, green olives, scallions, parsley

BUTTERNUT & CHICKPEA **WF, V** **Small | Large**
\$20 | \$35
butternut squash, chickpeas, pomegranate kernels, red onion, cilantro

COUSCOUS **V** **Small | Large**
\$20 | \$35
couscous, chickpeas, tomato, mint, parsley

FATTOUSH **WF, V** **Small | Large**
\$25 | \$40
romaine lettuce, tomato, cucumber, green bell pepper, red onion, parsley

FRUIT SALAD **WF, V** **Small | Large**
\$25 | \$40
fresh, seasonal fruit

HOUSE SALAD **WF, VGT** **Small | Large**
\$25 | \$40
mixed greens, kalamata olives, tomato, cucumber, feta, house dressing on the side

KALE SALAD **WF, V** **Small | Large**
\$25 | \$40
kale, red bell peppers, green apples, walnuts, golden raisins

ORZO SALAD **VGT** **Small | Large**
\$25 | \$40
orzo, grilled vegetables, feta cheese, basil, herbs

POMEGRANATE SALAD **WF, VGT** **Small | Large**
\$25 | \$40
mixed greens, strawberries, walnuts, feta cheese, parsley, freshly made pomegranate dressing

POTATO SALAD **WF, V** **Small | Large**
\$20 | \$35
yukon gold potatoes, scallions, green bell pepper, parsley, mint

CHICKEN SALAD **WF** **Small | Large**
\$30 | \$45
chicken breast, celery, golden raisins, walnuts, light mayo, parsley

LEBANESE CABBAGE SLAW **WF, V** **Small | Large**
\$25 | \$40
cabbage, tomatoes, parsley, EVOO, garlic and lemon juice

TABOULI **V** **Small | Large**
\$25 | \$40
Italian parsley, cracked wheat, tomato, onion, cucumber

QUINOA TABOULI **WF, V** **Small | Large**
\$25 | \$40
Italian parsley, quinoa, tomato, onion, cucumber

HOT SIDES

MEDITERRANEAN RICE **V** **Small | Large**
\$20 | \$35
long grain rice, crisp vermicelli noodles

MJADARAH **WF, V** **Small | Large**
\$20 | \$35
French lentils, rice, caramelized onions

RATATOUILLE **WF, V** **Small | Large**
\$25 | \$40
eggplant, tomato, onion, green bell pepper, garlic

ROASTED VEGETABLES **WF, V** **Small | Large**
\$25 | \$40
carrots, yellow squash, zucchini, onion

GREEN BEANS **WF, V** **Small | Large**
\$25 | \$40
green beans, tomato, garlic, onions, spices

WF- Wheat Free, V- Vegan, VGT- Vegetarian

ARTISAN WRAPS & PITA POCKET PLATTERS

PITA WRAPS PLATTER
Standard (8 Wraps) | \$65

Choose one or a combination of the following:
Chopped Garlic Chicken Wrap
Grilled Veggie & Feta Wrap **VGT**
Falafel Wrap **V**

PITA POCKET PLATTERS | \$10 /15 Box Min.
[FORMERLY SIGNATURE BOXED LUNCHES]
Choose from our made-fresh pita pocket sandwiches accompanied by two salad/side selections & baklava.

SANDWICHES (CHOOSE 1)
Falafel, Chicken Salad, Chopped Garlic Chicken, Grilled Veggie & Feta, Chicken Shawarma
Beef & Lamb Shawarma **(+\$1)** | Steak **(+\$1)**
Lamb Kafta **(+\$1.5)**

DIPS/SIDES/SALADS (CHOOSE 2)

DESSERT

BAKLAVA ASSORTMENT
Small (10-15 Servings) \$30 | Large (20-25 Servings) \$45
Assorted Mediterranean pastries made with layers of filo dough, nuts and syrup; baked to a golden brown and cut into bite size pieces.

COOKIES & BROWNIES PLATTER
Small (8-12 Servings) \$30 | Large (16-20 Servings) \$45
An assortment of freshly-baked cookies and fudge brownies cut into bite size pieces.

BEVERAGES

Cans of soda/Bottled Water | \$1.50 ea.
(Pepsi, Diet Pepsi, Sierra Mist)

Gallon of Iced Tea/Lemonade (10 Servings) | \$9 ea.
Cups and ice included

COFFEE-TO-GO (10 SERVINGS) | \$20
In a portable, disposable dispenser. Creamer, sugar, cups and stirrers included.

NOW OFFERING BREAKFAST!
Ask our catering consultant about our Breakfast Menu

