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.

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 fares filled with fresh heart-healthy choices, including vegan, vegetarian and gluten-free options.
**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 | Medium (18 Kabobs) $80
Large (24 Kabobs) $100

**Lamb Kafta Kabobs**  WF
Lean ground lamb minced with fresh herbs & spices. Served with tahini and pita bread on the side.

**Shawarma**
Served with Tahini and Pita Bread on the side.

**Chicken Shawarma**  WF
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**

**Dips** Served with Pita Chips or Pita Bread

**Classic Hummus**  WF, V
chickpeas, tahini, garlic, lemon juice
$20 | $35

**Baba Ghanouj**  WF, V
eggplant, tahini, lemon juice, garlic salt
$25 | $40

**Cilantro Jalapeno Hummus**  WF, V
chickpeas, cilantro, jalapeno, tahini, lemon juice, garlic
$25 | $40

**Tatziki**  WF, VGT
Lebanese yogurt, cucumber, garlic, mint
$25 | $40

**FRESH SALAD BOWLS**

**Black Bean Salad**  WF, V
black beans, chickpeas, red & green bell peppers, jalapenos, cilantro, green onion
$25 | $40

**Chickpea Salad**  WF, V
chickpeas, green olives, scallions, parsley
$20 | $35

**Butternut & Chickpea**  WF, V
butternut squash, chickpeas, pomegranate kernels, red onion, cilantro
$20 | $35

**Couscous**  V
couscous, chickpeas, tomato, mint, parsley
$20 | $35

**Fatoush**  WF, V
romaine lettuce, tomato, cucumber, green bell pepper, red onion, parsley
$25 | $40

**Frut Salad**  WF, V
fresh, seasonal fruit
$25 | $40

**House Salad**  WF, VGT
mixed greens, kalamata olives, tomato, cucumber, feta, house dressing on the side
$25 | $40

**Kale Salad**  WF, V
kale, red bell peppers, green apples, walnuts, golden raisins
$25 | $40

**Orzo Salad**  WF, VGT
orzo, grilled vegetables, feta cheese, basil, herbs
$25 | $40

**Pomegranate Salad**  WF, VGT
mixed greens, strawberries, walnuts, feta cheese, parsley, freshly made pomegranate dressing
$25 | $40

**Potato Salad**  WF, V
yukon gold potatoes, scallions, green bell pepper, parsley, mint
$20 | $35

**Chicken Salad**  WF
chicken breast, celery, golden raisins, walnuts, light mayo, parsley
$30 | $45

**Lamb Kafta**  V
Greek lentils, rice, caramelized onions
$20 | $35

**Mediterranean Salad**  V
lemon, cucumber, feta, parsley, EVOO, garlic and lemon juice
$25 | $40

**Tabouli**  V
Italian parsley, cracked wheat, tomato, onion, cucumber
$25 | $40

**Quinoa Tabouli**  WF, V
Italian parsley, quinoa, tomato, onion, cucumber
$25 | $40

**Mediterranean Rice**  V
long grain rice, crisp vermicelli noodles
$20 | $35

**Mjadara**  WF, V
French lentils, rice, caramelized onions
$20 | $35

**Roasted Vegetables**  WF, V
eggplant, tomato, onion, green bell pepper, garlic
$25 | $40

**Mixed Greens**  WF, V
green beans, tomato, garlic, onions, spices
$25 | $40

**Sweet Potato**  WF, V
grilled vegetables, feta cheese, red pepper, parsley, mint
$25 | $40

**Baklava**  V
Assorted Mediterranean pastries made with layers of fillo dough, nuts and syrup, baked to a golden brown and cut into bite size pieces.
$25 | $40

**Cookies & Brownies**
Small (10-15 Servings) $30 | Large (20-25 Servings) $45

Assorted Mediterranean pastries made with layers of fillo dough, nuts and syrup, baked to a golden brown and cut into bite size pieces.
$25 | $40

** Beverages**

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

**Gallon of Iced Tea/Lemonade**  $9 ea.

**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