

RiCE

Mediterranean Kitchen

Catering

Nothing brings People together like **GOOD FOOD**



Order in advance for maximum flexibility

Plan your menu and place your order up to 3 months in advance. Minimum 4 hours so our team is prepare for your order.



Pick-up & Delivery available

Select the most convenient way to get your order. Pick up in any of our 9 locations or get it delivered to your door.



To place order or for inquiries:

Email: Catering@ricekitchen.com

WhatsApp: +1 617 781 1630

Website: catering.ricekitchen.com



PACKAGES

KABOB PACKAGE 1

Chicken Joojeh and Sirloin Kubideh Kabobs, basmati rice, greek salad, lemon infused olive oil vinaigrette and sumac sauce on the side.

Small: 10ppl (5 Chicken + 5 Sirloin) **\$175.00**
Medium: 15ppl (8 Chicken + 7 Sirloin) **\$247.00**
Large: 20ppl (10 Chicken + 10 Sirloin) **\$309.00**
XL: 25ppl (13 Chicken + 12 Sirloin) **\$375.00**



KABOB PACKAGE 2

Chicken Joojeh and Tenderloin Kubideh Kabobs, basmati rice, greek salad, lemon infused olive oil vinaigrette and sumac sauce on the side.

Small: 10ppl (5 Chicken + 5 Tenderloin) **\$206.00**
Medium: 15ppl (8 Chicken + 7 Tenderloin) **\$293.00**
Large: 20ppl (10 Chicken + 10 Tenderloin) **\$370.00**
XL: 25ppl (13 Chicken + 12 Tenderloin) **\$450.00**



BUILD YOUR OWN PACKAGE

Includes your choices of 2 bases, 3 dips, 2 proteins and 2 dressings. Toppings: tomatoes, cucumbers and feta cheese.

BASES

Basmati Rice • Brown Rice Black • Mixed greens
 Lentils (extra \$1 per guest)

PROTEINS

Braised Beef • Spicy Roasted Chicken
 Slow-Cooked Chicken • Turmeric Turkey • Braised
 Lamb • Seasonal Roasted Veggies • Falafel

DIPS

Hummus • Sriracha Tomato Hummus • Honey Nut
 Feta • Greek Yogurt Sumac • Charred Carrot Tahini

SAUCES

Sumac • Spicy Sumac • Lemon Tahini
 Lemon Infused Olive Oil Vinaigrette



Small (15ppl) **\$247.00**
Medium (20ppl) **\$309.00**
Large (25ppl) **\$373.00**

WRAP PACKAGE

8 complete wraps, cut in half, with your choice of protein with greens, tomatoes, onions, and feta cheese. Served with sumac sauce, pita chips, and hummus on the side

Falafel, Chicken Joojeeh, Sirloin kubideh
\$125.00
 Tenderloin
\$145.00



APPETIZERS

HUMMUS & PITA	\$47.00
GREEK YOGURT SUMAC AND CUCUMBERS	\$25.00
SHIRAZI SALAD	\$25.00
FALAFEL TRAY 40 Falafel pieces	\$55.00
DOLMEH TRAY 15 Grape leaves stuffed with basmati rice	\$15.00
MEDITERRANEAN SAMPLER PLATTER	\$85.00
Hummus, Honey Nut Feta, Greek Yogurt Sumac, Sriracha Tomato Hummus, 7 Dolmeh & 15 Pita bread.	
DIPS (SERVES 15)	\$20.00 (each)
Choose from: Hummus, Greek Yogurt Sumac, Honey Nut Feta, Sriracha Tomato Hummus, Charred Carrot Tahini	
PITA BREAD 5 Loaves cut into 4 pieces each	\$6.95
SUMAC SAUCE BOTTLE	\$5.95

SALAD & GRAINS

GREEK SALAD	
Small (serves 15)	\$47.00
Large (serves 30)	\$77.00
BASMATI RICE	
Small (serves 15)	\$47.00
Large (serves 30)	\$77.00
BROWN RICE	
Small (serves 15)	\$47.00
Large (serves 30)	\$77.00
BLACK BELUGA LENTILS	
Small (serves 15)	\$67.00
Large (serves 30)	\$103.00

DESSERTS

DESSERT PLATTER	
S - serves 10 (14 Baklavas + 12 Cookies)	\$30.00
M - serves 15 (18 Baklavas + 16 Cookies)	\$40.00
L - serves 20 (24 Baklavas + 20 Cookies)	\$55.00
WALNUT BAKLAVA TRAY	\$55.00
PISTACHIO BAKLAVA TRAY	\$55.00

A LA CARTE PROTEIN

BRAISED BRISKET BEEF Serves 15	\$45.00
SLOW COOKED CHICKEN Serves 15	\$45.00
SPICY ROASTED CHICKEN Serves 15	\$45.00
TURMERIC TURKEY Serves 15	\$45.00
SEASONAL ROASTED VEGGIES Serves 15	\$45.00
BRAISED LAMB Serves 15	\$60.00
CHICKEN JOOJEH KABOB Single Serving.....	\$9.95
SIRLOIN KUBIDEH KABOB Single Serving.....	\$8.95
TENDERLOIN CHENJEH KABOB Single Serving.....	\$13.95
WILD CAUGHT SNAPPER FILET Single Serving	\$13.95
FALAFEL SERVING 4 falafels	\$13.95

INDIVIDUAL PLATTERS

CHICKEN JOOJEH PLATTER	\$17.95
SIRLOIN KUBIDEH PLATTER	\$16.95
TENDERLOIN CHENJEH PLATTER	\$21.95
FALAFEL PLATTER	\$16.95
WILD CAUGHT SNAPPER PLATTER	\$21.95
BRAISED BRISKET PLATTER	\$16.95
BRAISED LAMB PLATTER	\$18.95
SLOW COOKED CHICKEN PLATTER	\$16.95
SPICY ROASTED CHICKEN PLATTER	\$16.95
TURMERIC TURKEY PLATTER	\$16.95

SIGNATURE BOWLS

CHICKEN AND POLLO BOWL	\$19.70
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1/2 Mixed Greens, 1/2 Basmati Rice, Greek Yogurt, Sriracha Tomato Hummus, Hummus, 1/2 Spicy Roasted Chicken, 1/2 Slow Cooked Chicken Breast, Cucumbers, Tomatoes, Banana Peppers, Crumbled Feta, Avocado, Lemon Tahini & Lemon Infused Olive Oil.

BRAISED BRISKET BOWL	\$17.95
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1/2 Basmati Rice, 1/2 Brown Rice, Hummus, Greek Yogurt Sumac, Sriracha Tomato Hummus, Braised Beef, Tomatoes, Cucumbers, Crumbled Feta, Red Cabbage, Onions, Banana Peppers, Sumac Sauce & Spicy Sumac.

BRAISED LAMB BOWL	\$19.95
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1/2 Mesclun Greens, 1/2 Basmati Rice, Greek Yogurt Sumac, Hummus, Honey Nut Feta, Braised Lamb, Cucumber, Tomatoes, Green Olives, Feta Cheese, Banana Pepper, Red Cabbage, Sumac Sauce & Spicy Sumac.

VEGAN BOWL	\$19.70
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1/2 Basmati Rice, 1/2 Mesclun Greens, Sriracha Tomato Hummus, Charred Carrot Tahini, Hummus, 1/2 Falafel, 1/2 Roasted Seasonal Veggies, Tomatoes, Cucumbers, Banana Peppers, Chickpeas, Carrots, Onions, Olives, Red Cabbage, Avocado, Lemon Infused Olive Oil & Lemon Tahini.

VEGETARIAN BOWL	\$17.95
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1/2 Black Beluga Lentils, 1/2 Mesclun Greens, Greek Yogurt, Hummus, Charred Carrot Tahini, 1/2 Falafel, 1/2 Roasted Seasonal Veggies, Tomatoes, Cucumbers, Chickpeas, Banana Peppers, Red Cabbage, Crumbled Feta, Sumac Sauce & Lemon Infused Olive Oil.

TURMERIC TURKEY BOWL	\$16.95
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1/2 Brown Rice, 1/2 Mesclun Greens, Greek Yogurt Sumac, Charred Carrot Tahini, Honey Nut Feta, Turmeric Turkey, Cucumbers, Tomatoes, Shredded Carrots, Olives, Crumbled Feta, Sumac Sauce & Lemon Infused Olive Oil.

KETO BOWL	\$19.70
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Mesclun Greens, Double Greek Yogurt, Sriracha Tomato Hummus, 1/2 Braised Beef, 1/2 Spicy Roasted Chicken, Tomatoes, Cucumbers, Crumbled Feta, Banana Peppers, Red Cabbage, Onions, Avocado, Sumac Sauce & Lemon Infused Olive Oil.