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APPETIZER PRICE LIST 9/2018

The following are some of the appetizers we can provide for your event. Other options are available; if you have a specific request, speak to Hilarie and we will do what we can to accommodate you. Dinner and lunch items are not listed here; you'll need to call Hilarie to arrange those items.

For pickup or drop off and set up orders, we can plate the items for you on our non-disposable platters (which must be returned within 24 hours) at no extra charge. If you want your items on disposable trays, this may be possible, but there is a surcharge of \$3 for each serving tray used. We're happy to lend you chafing dishes for your hot foods, with a minimal charge for chafer fuel. Our fees for delivery and setup are:

\$20 if inside the Athens City Limits \$30 within a 20-mile radius of Salaam (negotiable) for delivery more than 20 miles.

We can provide both compostable and non-disposable dishes, flatware and glassware at competitive prices if needed.

If you need assistance from our competent Salaam staff members at your event, we can provide service. In some cases, personnel to serve at your event are included in the per-person price; check with Hilarie.

Some of the following items are available on very short notice, while others will need at least a few days notice. If you know that a guest at your event has a severe allergy or gluten sensitivity, please alert us to this so we can take extra care to avoid cross-contamination. However, the term "gluten-free" used below means that there is no wheat or other gluten-containing substance used as an ingredient. Cross-contamination is possible and therefore we do not guarantee ANY food to be completely free of allergens.

If ordering for fewer than 20 guests, please place a to-go order from our regular menu. We can still arrange your food on platters if necessary. It's not financially feasible, for a variety of reasons, to prepare some of the following items for fewer than 20 guests.

MEZE SAMPLER (\$3/person): Hummous (Middle Eastern chickpea dip with sesame tahini); Baba Gannoush (chargrilled eggplant dip with sesame tahini); Dolmas (grape leaves stuffed with seasoned rice); assorted olives; roasted red pepper; pita chips or toasted pita. Whether plated together on one platter for smaller orders or in separate platters and bowls for larger orders, this is a favorite starting point for your party fare. *(Except for breads, these items are vegan and gluten-free... let us know if you need some Shagbark corn ships for guests avoiding gluten.)*

HUMMOUS PLATTER (\$1.25/person) Garnished with olives and served with pita chips or toasted pita.

BABA GANNOUSH PLATTER (\$1.50/person) Garnished with olives and served with pita chips or toasted pita.



HOT ARTICHOKE DIP (\$2.50/person) Chunky dip served warm with house-made bread or seeded crackers.

ASSORTED VEGETABLE TRAY (\$2.50/person if for fewer than 50 people; \$2/person for 51 or more people) served with your choice of hummous or creamy remoulade dip.

CAPRESE SKEWERS (\$2.25/person) Skewered fresh mozzarella, grape tomatoes and fresh basil.

FETA TORTA (\$2.50/person) Sun-dried tomatoes, nut-free basil pesto, and a feta and cream cheese mixture are layered to create a dramatic presentation when unmolded; it's served with house-made bread or crusty French bread. One of our most popular creations.

SESAME-GINGER DIP WITH FRESH ASPARAGUS and/or SUGAR SNAPS (\$2.50/person) Lightly blanched vegetables, served with sesame-soy-ginger dip.

BEEF MEATBALLS WITH POMEGRANATE BBQ SAUCE (\$2.50/person) Definitely a crowd-pleaser!

SPANAKOPITA (\$2/person) Appetizer-sized triangles of crisp phyllo pastry with a spinach, dill, egg and cheese filling.

TYROPITA (\$2.00/person) Appetizer-sized triangles of crisp phyllo pastry with an egg and cheese filling

CHEVRE ARABESQUE (\$2.50/person) Hard to describe, and utterly delicious. Small balls of chèvre mixed with pomegranate molasses, rolled in candied spiced pecans. Sweet, tart, salty and spicy all at once.

Beverages

FRESHLY BREWED ICED TEA (\$.75/person for fewer than 40 people; \$.50/person for 41 or more people.) Your choice of Moroccan Mint (a green tea with lemon balm and mint) OR herbal Wild Raspberry OR traditional black tea, with sweeteners and stirrers available.

HOT COFFEE OR DECAF COFFEE (\$1.50/person for fewer than 40 people; \$1.25/person for 41 or more people) With half and half and sweeteners, served in airpots or from urns.

PEPSI PRODUCTS (\$.60/can)

SAN PELLEGRINO ORANGE OR LEMON SODA (\$.80/can)

Sweets

(Cakes and other special desserts must be arranged with Hilarie)

WALNUT BAKLAVA and/or CASHEW FINGERS (\$1.25/person)

TURKISH COFFEE CHOCOLATE TRUFFLES (\$1.75/person) Delectable chocolates rolled in cardamom, cocoa and Turkish coffee.

