

BASIL & THYME

basilandthymecatering.com

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APPETIZERS

Zeytoon parvardeh (pomegranate walnut dip with olives)
Mirza ghasemi (eggplant & tomato dip)
Kashke bademjan (eggplant & walnut dip)
Garlic hummus
Cucumber cups stuffed with goat cheese caprese
Mast o laboo (beet & garlic yogurt)
Mast o khiar (cucumber & herb yogurt)
Watermelon feta mint skewers (seasonal)

SALAD

Tomato, basil & feta salad
Olvieh salad (chicken & potato salad)
Cucumber salad with grapes & almonds
Shirazi salad (cucumber & tomato salad)
Persian chopped summer salad
Herbed romaine salad with garlic lemon dressing
Watermelon & feta salad (seasonal)

ENTRES

(Vegetarian options available)

Khoresht fesenjan (pomegranate & walnut chicken stew)
Turmeric roasted cauliflower & chickpea stew
Khoresht esfenaj (spinach & chicken stew)
Ghormeh sabzi (bean & herb beef stew)
Coconut & kidney bean curry
Khoresht gheymeh (beef & split pea stew)
Khoresht aloo (chicken & plum stew)
Kabob koobideh (ground beef kabob with grilled tomatoes)
Kabob jukeh (saffron chicken kabob with grilled tomatoes)
Kuku sabzi (fresh herb frittata)
Kuky sibzamini (potato frittata)
Kuku esfinaj (spinach frittata)
Kuku bademjan (eggplant & tomato frittata)

RICE

(Brown & white rice available)

Saffron rice
Keshmesh polo (jeweled rice with nuts & dried fruits)
Adas polo (lentil rice)
Baghali polo (dill lima bean rice)
Sabzi polo (green herb rice)

DESSERT

Sholeh zard (saffron rice pudding)
Ferni (creamy rosewater pudding)
Ranginak (thick date & walnut custard)
Carrot halva