Starters

\$200 per tray (serves 25)

Hummus

Baba Ganoush

Tzasiki

Eggplant Yogurt Dip

Falafel & Tahini

Small Plates \$200 per tray (serves 25)

Baked Potato Roses

Lahmacun Flatbread Arabic Pizza

Borek (Layered Cheese Pie)

Fatayer (Spinach Stuffed Pastry

Kufta (Beef or Lamb Kebabs)

Kebba (Bulger stuffed with vegetables or meat)



Main Dishes

priced per person

Iraqi Biryani \$20-25

Vegetarian \$20/person Meat \$25/person

Baked Chicken or Fish (Lightly breaded) \$25

Maqluba (upside-down chicken or \$20-25 vegetables and rice)

Vegetarian \$20/person Meat \$25/person

Dolmas (your choice of grape leaves, swiss \$20-25 chard, onion, tomato, or eggplant) Vegetarian \$20/person Meat \$25/person

Pardapilav Biryani (encased in phyllo \$20-25 dough)

Vegetarian \$20/person Meat \$25/person

Shrimp Noodles (spaghetti with garlic and \$25 coriander)

Iraqi Rice Pilaf \$25

Stuffed Seasonal Squash \$25

Kabab Muluki (kebab wrapped in eggplant) \$25

Minced Meat Roll Stuffed with Bulgur \$20

Extras

| Extra Rice | \$5 |
|----------------------------|-----|
| Herbed Rice and Fava Beans | \$4 |
| Extra Pita | \$5 |

Salads

priced per person

\$10

\$9

Garden Salad

Tabbouleh Bulgur with Fresh Vegetables

Tabbouleh Couscous with Fresh Vegetables

Fattoush Toasted Flatbread with Greens

Seasonal Salad Call for options

Market Price

Soups & Stews

priced per person

\$7

Okra Stew

Lentil Soup \$7

Eggplant Stew \$7



Desserts

\$150 per tray (serves 25)

Baklava

Kunafeh (sweet cheese pastry)

Custard (served in cups)

Khoshaf (fruit cups)

Jasmine Flower Cookies

Kleicha (date and walnut pastry)

Halawat Al juzur (Sweetness of Carrots)

Creme-Caramel

Kaykat Al juzur (Carrot Cake) \$60

Small Cheesecake (serves 10-12) \$30

Large Cheesecake (serves 20-25) \$45

Catering Packages

Snack Platter Tea Time

\$20/person \$25/person
3 assorted Starter/Small Plate
Starters and Small Entree

Plates Dessert

Dinner Party

\$32/person Starter

Small Plate

Entree

Dessert

Soozveen translates to 'the promise of love' in Kurdish, our native language. We are two sisters sharing our family meals, created with love. Handed down through stories, women in our family have used these recipes for generations. With spices from Northern Iraq, you will be able to taste the love.

-Sheelan & Zozan Shamdeen



Ordering

Please order at least two weeks in advance.

Minimum order: \$300 **Deposit:** 50% of order

Cancellations less than one week from your event will not be issued refunds.

Gluten Free and Vegetarian options available, please ask when you call.

SOOZVEEN

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