

MEZZA

- FALAFEL** \$20 per dozen
garbanzo beans, herbs, spices, vegetables, taratour
- FRIED CAULIFLOWER** sml pan \$45, lg pan \$90
sumac, taratour
- FETA CHEESE FINGERS** \$30 per dozen
feta, Monterey jack, cream cheese, served with pepper jelly
- FRIED BRUSSEL SPROUTS** sml pan \$45, lg pan \$90
butter milk garlic dressing
- STUFFED KIBBEH** \$68 per dozen
beef, bulgur wheat, stuffed with beef, onions, pine nuts
- SPANAKOPITA** \$42 per dozen
spinach, onions, feta cheese, baked in philo
- SMOKED SALMON** \$100 per side
cream cheese, lemon juice, fried capers
- BABA GHANUJ** Qt \$20, sml pan \$55, lg pan \$95
grilled eggplant, tahini, yogurt, EVOO, lemon juice, garlic
- BACON WRAPPED SHRIMP** \$42 per dozen
beurre monte, garlic, parsley, lemon
- VEGETARIAN GRAPE LEAVES** \$18 per dozen
rice, vegetables, EVOO, lemon juice
- MEAT GRAPE LEAVES** \$20 per dozen
rice, ground beef, onion, tomatoes
- CABBAGE ROLLS** \$30 per dozen
rice, beef, lemon juice, mint
- MUJADARAH "LENTIL STEW"** Qt \$14, \$50 sml pan
lentils, rice, onions, tomatoes, cucumber
- MOUSAKA "EGGPLANT STEW"** Qt \$16, \$60 sml pan
eggplant, onions, chickpeas, stewed tomatoes

HUMMUS

- CLASSIC 9** Qt \$18, sml pan \$45, lg pan \$85
chickpea, tahini, lemon juice, garlic
- MEDITERRANEAN** sml pan \$60, lg pan \$100
sun-dried tomatoes, roasted garlic, kalamata, feta
- LAMB** sml pan \$70, lg pan \$110
braised leg of lamb, mint chimmi churri,
fried chick peas
- VEGETABLE PLATE** sml pan \$20, lg pan \$40
cucumbers, carrots, cauliflower

SALADS

- FATTOUSH SALAD** sml pan \$40, lg pan \$75
house greens, tomatoes, cucumbers,
onions, pita chips
- TABBOULEH** sml pan \$40, lg pan \$75
parsley, bulgur wheat, tomatoes, vegetables
- GREEK SALAD** sml pan \$40, lg pan \$75
spinach, red onions, tomatoes, cucumbers, feta
cheese, kalamata olives
- BYBLOS CAESAR** sml pan \$40, lg pan \$75
romain hearts, toasted pita, parmesan cheese
- PINE NUT SALAD** sml pan \$40, lg pan \$75
romain hearts, garlic dressing, jack cheese, pine nuts
- ADD CHICKEN SHAWARMA** \$60
ADD BEEF SHAWARMA \$70
ADD GYRO \$60
ADD SHRIMP \$75

SHAWARMAS

- CHICKEN SHAWARMA** sml pan \$90, lg pan \$170
chicken tenders, lemon juice, garlic, yogurt, spices
- BEEF SHAWARMA** sml pan \$100, lg pan \$190
skirt steak, red wine vinegar, spices
- GYRO PLATTER** sml pan \$90, lg pan \$170
slices of grilled gyro meat, tzatziki sauce

KABOBS

- CHICKEN KABOB** \$85 / 40 pieces
lemon juice, yogurt, herbs, grilled vegetables
- BEEF KABOB** \$100 / 40 pieces
filet mignon, EVOO, garlic, spices, grilled vegetables
- GULF SHRIMP** \$100 / 40 pieces
EVOO, parsley, spices
- LAMB KABOB** \$130 / 40 pieces
dijon, rosemary, spices
- KAFTA** \$90 / 10 skewers
beef, lamb, onions, parsley, Lebanese spices
- FISH KABOB** \$100 / 40 pieces
dijon, rosemary, spices

HOUSE SPECIALTIES

- RACK OF LAMB** \$85/ 16 bones, \$165/ 32 bones
rosemary, dijon, spices, choose any two sides
- BYBLOS PASTA** \$100, 8 skewers kafta, 2#s pasta
lebanese style bolognese with pecorino cheese
- MEDITERRANEAN PASTA** \$120, 20 shrlmp 2# pasta
sautéed shrimp, vegetables, herbs in garlic and EVOO
- BABY BACK PORK RIBS** \$120, 5 whole racks
bbq sauce

WRAPS

- \$100 for 10 Wraps. Could be mixed selection**
- CHICKEN SHAWARMA WRAP**
toume, hummus, lettuce, tomatoes, onions
- BEEF SHAWARMA WRAP**
tahini, onions, tomatoes, parsley
- GYRO WRAP**
tzatziki, lettuce, tomatoes, onions
- FALAFEL WRAP**
tahini, lettuce, tomatoes, onions, pickles
- SHRIMP WRAP**
fried eggplant, lettuce, tomatoes, onions, pickles

SOUPS

- SPINACH AND LENTIL** Quart \$16, gallon \$50
caramelized onions, spinach
- CHICKEN SOUP** Quart \$16, gallon \$50

SIDES

- RICE PILAF** sml pan \$35, lg pan \$60
- BROWN RICE** sml pan \$35, lg pan \$60
- SAUTÉED VEGETABLES** sml pan \$45, lg pan \$80

DESSERTS

ASHTA Individual portion **\$60 per dozen**
Home made eggless custard, rose water, orange blossom, in a philo purse topped with our own syrup and pistachios

BAKLAVA **\$20 per dozen**
Assortment of baklavas

KEY LIME PIE **\$40 whole pie**
Baked in house, graham cracker crust, home made whipped cream

BREAD PUDDING sml pan **\$45**, lg pan **\$80**
Cinnamon raisin bread, white chocolate sauce

DRINKS

By the gallon

ICE TEA **\$10**
Sweet or unsweet

LEBANESE ICE TEA **\$15**
Tea, lemonade, rose water

LEMONADE **\$15**

- **Feed your meetings**
- **Boxed lunches**
- **We cater all events**
- **Delivery for orders over \$150**
- **On-site catering available**
- **24 hour notice required**



CATERING MENU

**1501 METAIRIE RD
METAIRIE, LA 70123
(504) 834-9773**

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MONDAY-SUNDAY 11am-9:00pm