Cazbar offers Pickup, Delivery or Full Service Catering In our stores, your Home or Office Let Cazbar make your next event something everyone will remember! Mobile Food Truck Also Available

Kebap Party Buffet

Cazbar Kebaps, moist, delicious and now in a party package for 10. Order multiple for larger groups. Volume discounts available. Served in disposable pans with Plates & Cutlery. Chafers and Warmers available for an extra fee. Served with a generous amount of protein, Steamed Rice with Orzo, Cazbar Signature Salad, Fresh Baked Bread and Cacik Sauce.

Beef Kebap	\$299	Chicken Pirzola	\$249
Chicken Kebap	\$249	Lamb Pirzola	\$399
Lamb Kebap	\$299	Shrimp Kebap	\$289
Adana Kebap	\$269	Salmon Kebaps	\$299
Kofte Kebap	\$269	States the state	No. 1

Addons: Desserts +25 Cookies, Brownies, BaklavaOr Kadayifi

Beverages +25 Coke, Coke Zero, Diet Coke, Sprite Or Bottled Water



Make Your Durum Sandwich Platter for 10 guest 169.00

Durum Sandwich Platter served with choice of side on disposable trays with plates and cutlery for 10 guest. We call it "The Kocaman" in the store, and they are huge. A real sandwich that will be a crowd pleaser. Order multiple for larger groups. Volume discount for large orders.

Durum Choices Choose 3

Kebap (Chicken, Beef, Adana or Lamb Kebap), Grilled Vegetable, Doner (Gyro), Falafel Or Salmon.

Side Choices Choose 1 Tossed Salad, Coban Salad, Hummus, Ezme, Patlican Salatasi, Saksuka, Baba Ghanoush, Haydari.

Addons: Desserts +25 Cookies, Brownies, Baklava Or Kadayifi.

Beverages +25 Coke, Coke Zero, Diet Coke, Sprite Or Bottled Water.

Second Side +25 Tossed Salad, Coban Salad, Hummus, Ezme, Patlican Salatasi, Saksuka, Baba Ghanoush, Haydari.

Cazbar Sultans Platter 55 Per Guest

When it's time to treat your guest to the best of Cazbar, Here it is. Dine like royalty. Three course dinner served in disposable containers with plates and cutler

First Course: Mixed Meze Plate

Second Course: Adana, Lamb, Beef, Chicken, Kofte, Salmon & Shrimp. Served with Rice & Salad.

Third Course: Baklava



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JAZBAR

Catering

Columbia - Baltimore & Your Place

Mezes

Cazbar signature appetizers arranged on trays for groups of 10. Order Multiple trays for larger groups. Volume discounts available

Mixed Meze 99

An array of our cold mezes-Hummus, Baba Ghanoush, Yogurtlu Patlican, Acili Ezme, Saksuka, Haydari. Served with house made Bread.

Lahmacun 79

This ultra thin crust pizza is painted with Spiced Ground Beef, Minced, Served with Chopped Vine Ripened Tomatoes, Sumac Dusted Red Onions, Gluten Free Crust available for an extra fee.

Not Mixed Meze 49

Choose from 1 from one of our Cold Mezes Hummus, Baba Ghanoush, Yogurtlu Patlican, Acili Ezme, Saksuka Haydari, Cacik.

Sarma 89

Grape leaveshand rolled with jasmine rice, toasted pine nuts, black currants, dill, and allspice.

Falafel & Hummus 59

Housemade from ground Chic Peasand FavaBeanswith Celery, sweet Onions, and Italian Parsley, served with Signature Hummus.

Sigara Borek 60

Turkish Feta Cheese and finely chopped curly Parsleywrapped in crisp Filo crust.

Icli Kofte

Bulgur shell stuffed with moist mince Beef, Walnuts, and Spices, served over strained Yogurt.

Kiymali Borek 99

House ground beef with kasarcheese, peppers, onions, garlic and spices wrapped in crisp Filo crust.

Ispanakli Borek 89

Homemade spinach and feta cheeseborek made with layers of soft filo dough, fresh spinach and feta cheese.

Ciger 89

Bold and savory flavors of our Beef Liver in a crispy light crust. Served with a side of pickled red onions.







Boxed Individual Catered Entrees

Individual boxed entrees with cutlery. Priced per guest, Minimum 10 orders. Lunch and Dinner Pricing available

Addons: Desserts +25 Cookies, Brownies, BaklavaOr Kadavifi

Beverages +25 Coke, Coke Zero, Diet Coke, Sprite Or Bottled Water

Doner Kebap Lunch 21 Dinner 28 Made Fresh Daily. Layers Of Lamb And Beef shaved from Our Vertical Roaster

Beyti Kebap Lunch 24 Dinner 30 Our Rendition of The Popular Istanbul Kebap Dish Featuring Cazbar's World Renowned Adana Kebap Rolled in House-Made Lavash Bread with Sumac Onions Topped with

Strained Yogurt, Pistachio Dust Finaly Drizzled with Garlic Butter.

Lamb Pirzola Lunch 32 Dinner 42 Succulent baby lamb chops marinated in extra virgin olive oil, Turkish paprika, isot, and fresh oregano. Then perfectly grilled.

Lamb Moussaka Lunch 24 Dinner 30

Delicate layers of chargrilled eggplant with hand-minced succulent lamb, married to parmesan and fresh, vine-ripened tomatoes. Served with Steamed White Rice

Manti Lunch 20 Dinner 28 Handmade soft Turkish raviolis stuffed with seasonedground beef. Seasonedwith Sumac, Mint and Fresh Ground Black Pepper. Served with cool garlic vogurt

Chop Chop Lunch 30 Dinner 35 Delicately trimmed Lamb Chops and Hand Carved Chicken Chops, grilled.

Adana Iskender Lunch 24 Dinner 30

House Ground Lamb and Beef with Turkish spices and parsley, Char-grilled to perfection. Served over toasted pita bread, yogurt & topped with tomato sauce& garlic

Lamb Three Way Lunch 34 Dinner 45

Succulent baby lamb chops marinated in extra virgin olive oil, Turkish paprika, Iso, and fresh oregano. Hand trimmed leg of lamb marinated in our house blended spice. Adana, as always hand minced with Turkish spices and parsley, then mounted on a wide skewer. All three grilled to your liking.

Mixed Grill Lunch 34 Dinner 42 Tender Beef, Succulent Lamb, Chicken Pirzola, and Beef Kofte

Doner Kebap Lunch 22 Dinner 28 House made Daily, Leaves of Tender Beef and Succulent Lamb Traditionally Spiced Stacked and Vertically Broiled Cooked to Perfection and Shaved

liking on the char-broiler.

Adana Kebap Lunch 22 Dinner 26 Succulent Lamb and Beef. Hand mince with Turkish spices, then char grill to perfection.

Adana Iskender Lunch 24 Dinner 30 House Ground Lamb and Beef with Turkish spices and parsley, Char-grilled to perfection. Served over toasted pita bread, yogurt & topped with tomato sauce& garlic.

Kofte Kebap Lunch 22 Dinner 28 The Original Meatball! Minced Turkish spiced ground beef with parsley and sweet onion, grilled to perfection over the char broiler.

Grilled Salmon Lunch 24 Dinner 30 Hand trimmed farm-raised salmon, Freshherb and Turkish spice marinated then grilled to perfection.

Shrimp Kebaps Lunch 20 Dinner 26 Our moist bone-in chicken thighs marinated in extra virgin olive oil, Turkish paprika, isot, and fresh oregano. Then sublimely grilled over our signature charbroiler.

Tavuk Saute Lunch 20 Dinner 26 Moist chicken breast, paired with sauteed julienned sweet onions and bell peppers, then smothered in house made Turkish tomato sauce.

Stuffed Eggplant Lunch 20 Dinner 25 Roasted eggplant stuffed with caramelized sweet onions, pine nuts and red currants, then topped with house-made Turkish tomato sauce & kasarcheese served with Steamed White rice.



Vegetable Kebap Lunch 18 Dinner 22

Marinated Eggplant, Zucchini, Squash, Pearl Red and White Onions and grilled tomatoes and Cubanelle Peppers.

Chicken Kebaps Lunch 22 Dinner 26

Delicate layers of chargrilled eggplant with hand-minced succulent lamb, married to parmesan and fresh, vine-ripened tomatoes. Served with Steamed White Rice.

Beef Kebap Lunch 28 Dinner 36

Chef trimmed filet mignon, marinated in our house spice blend then grilled to your

Chicken Pirzola Lunch 34 Dinner 42

Tender Beef, Succulent Lamb, Chicken Pirzola, and Beef Kofte

Baked Okra Lunch 20 Dinner 24

Baby okra in house-made Turkish tomato sauce, sauteed fresh garlic, diced

Okra with Lamb Lunch 24 Dinner 30

Succulent hand trimmed leg of lamb, and baby okra in homemade Turkish tomato sauce, sauteed fresh garlic, diced vine-ripened tomatoes.

Coban Kavurma Lunch 24 Dinner 30

Succulent Hand Trimmed Leg of Lamb, Char Grilled Eggplant, Sweet Diced Onions,