

## Kebap Party Buffet

Cazbar Kebaps, moist, delicious and now in a party package for 10. Order multiple for larger groups and large 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.

<b>Beef Kebap 299</b>	<b>Chicken Pirzola 249</b>
<b>Chicken Kebap 249</b>	<b>Lamb Pirzola 399</b>
<b>Lamb Kebap 299</b>	<b>Shrimp Kebap 289</b>
<b>Adana Kebap 269</b>	<b>Salmon Kebaps 299</b>
<b>Kofte Kebap 269</b>	

### Addons:

#### Desserts +25

Cookies, Brownies, Baklava Or 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

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

### Side Choices

Tossed Salad, Coban Salad, Hummus, Ezme, Patlican Salatasi, Saksuka, Baba Ghanoush, Haydari.

### Addons:

#### Desserts +25 for 10 Guest

Cookies, Brownies, Baklava Or Kadayifi.

#### Beverages +25 for 10 Guest

Coke, Coke Zero, Diet Coke, Sprite Or Bottled Water.

#### Second Side +25 for 10 Guest

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 cutlery.

### First Course: Mixed Meze Plate

### Second Course: Chicken, Beef, Kofte

Chicken Pirzola, Salmon & Shrimp.

Served with Rice & Salad

Third Course: Baklava



# CAZBAR

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# CAZBAR

## Catering MENU

Any Occasion when you want to impress your guest

Our Place or Yours

Call 410-528-1222

Email [catering@cazbar.com](mailto:catering@cazbar.com)

## 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, Yagurtlu Patlican, Acili Ezme, Saksuka, Haydari. Served with house made Bread.

### Lahmacun \$79 40 pc

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 Hummus, Baba Ghanoush, Yagurtlu Patlican, Acili Ezme, Saksuka, Haydari, Cacik.

### Sarma \$89 30pc

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

### Falafel & Hummus \$59 20pc

Housemade from ground Chic Peas and Fava Beans with Celery, sweet Onions, and Italian Parsley, served with Signature Hummus.

### Sigara Borek \$60 30pc

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

### Kiyimli Borek 99 30pc

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

### Ispanakli Borek 89 18pc

Homemade spinach and feta cheese borek 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, Baklava Or Kadayifi

#### Beverages +25

Coke, Coke Zero, Diet Coke, Sprite Or Bottled Water



### Doner Kebab Lunch 24 Dinner 32

Made Fresh Daily. Layers Of Lamb And Beef shaved from Our Vertical Roaster

### Beyti Kebab Lunch 26 Dinner 32

Our Rendition of The Popular Istanbul Kebab Dish Featuring Cazbar's World Renowned Adana Kebab Rolled in House-Made Lavash Bread with Sumac Onions Topped with Strained Yogurt, Pistachio Dust Finally Drizzled with Garlic Butter.

### Lamb Pirzola Lunch 36 Dinner 48

Succulent baby lamb chops marinated in extra virgin olive oil, Turkish paprika, isot, and fresh oregano. Then perfectly grilled.

### Lamb Moussaka Lunch 26 Dinner 32

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

### Chop Chop Lunch 30 Dinner 38

Delicately trimmed Lamb Chops and Hand Carved Chicken Chops, grilled.

### Adana Iskender Lunch 26 Dinner 34

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 38 Dinner 48

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 36 Dinner 48

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

### Lamb Shish Kebab Lunch 23 Dinner 38

Succulent hand trimmed leg of lamb marinated in our house blended spice, then roasted over the char-broiler to your Liking

### Vegetable Kebab Lunch 20 Dinner 22

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

### Chicken Kebabs Lunch 22 Dinner 28

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

### Beef Kebab Lunch 30 Dinner 38

Chef trimmed filet mignon, marinated in our house spice blend then grilled to your liking on the char-broiler.

### Adana Kebab Lunch 22 Dinner 28

Succulent Lamb and Beef. Hand mince with Turkish spices, then char grill to perfection.

### Adana Iskender Lunch 28 Dinner 32

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 Kebab 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, Fresh herb and Turkish spice marinated then grilled to perfection.

### Shrimp Kebabs Lunch 22 Dinner 28

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.

### Chicken Pirzola Lunch 22 Dinner 28

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 & kasar cheese served with Steamed White rice.

### Baked Okra Lunch 20 Dinner 24

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

### Okra with Lamb Lunch 26 Dinner 32

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, Julienned