

Cousa Mamas

private event menu

CORI & JESSICA ANTER

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Welcome, nice to meet you!

We are the Cousa Mamas, Jess (left) and Cori (right)

Growing up in Italian and Lebanese households, our culture was the driving force behind our love for food. Both our mothers and grandmothers taught us our way around the kitchen and showed us how much love and laughter can be shared over a good meal.

Today, we aim to make your life easier and more delicious through our weekly meal plans and catering. While we specialize in Mediterranean fare, we have a true zest for food and have spent years better understanding and preparing many other cultures' cuisines as well. We hope that through each of our services, you can feel just how much thought and care goes into every meal. It truly is food from the heart, and we can't wait to share it from our family to yours!

What we offer

Click to find out more

BRUNCH

BOX LUNCHES

DIPS N' BOARDS

PLATED HORS D'OEUVRES

PRE-FIXED | PROTEINS

PRE-FIXED | STARCHES N' VEGGIES

BUILD YOUR OWN BOWLS

BUILD YOUR OWN BARS

SANDWICHES & SLIDERS

DESSERTS

BRUNCH

Feeds 20-25 Guests

SWEETS

Build Your Own Waffle OR Pancake Board - \$200 (VEG)
Assorted Fresh Fruit, Additional Sweet Accouterments

French Toast Casserole - \$185 (VEG)
Powdered Sugar, Berries, Maple Syrup

PB N' J Stuffed French Toast - \$220 (VEG)
Stuffed With Chunky Peanut Butter N' Berry Jam

Nutella Banana Stuffed French Toast - \$220 (VEG)
Stuffed With Nutella N' Bananas, Topped With Caramelized Bananas

Mascarpone Berry French Toast - \$220 (VEG)
Stuffed With Lemon Mascarpone N' Berry Jam, Topped With Fresh Berries

Yogurt Parfait Station - \$135 (VEG, GF)
Assorted Miniature Yogurts, Seasonal Fruit, Assorted Accouterments

Fresh Assorted Fruit - \$135 (V, VEG, GF)
Seasonal Fruit Display

Assorted Pastry Platter - \$120
Chef's Whim Selections

SAVORY

Scrambled Eggs - \$110 (VEG, GF)
Soft Scrambled Eggs, Fresh Chive

Assorted Breakfast Frittatas - \$150 (VEG, GF)
Chef's Whim Seasonal Pairings

Assorted Quiche - \$175 (VEG)
Chef's Whim Seasonal Pairings

Breakfast Lox Board - \$330
Cream Cheese, House Lox, Tomato, Red Onion, Cucumber, Radish, Capers, Assorted Bagels

Arabic Breakfast Platter - \$175
Soft Boiled Eggs, Labneh, Marinated Feta, Assorted Olives, Onion, Cucumber, And Tomato Salad, Hummus, Fresh Pita Bread

Miniature BLT Sandwiches - \$115
Thick Cut Bacon, Beefsteak Tomatoes, Greens, Garlic Herb Aioli
Add Egg + \$35

Hot Honey Chicken N' Biscuit Sliders - \$125
Crispy Chicken, Hot Honey Glaze, Cheddar Chive Biscuit

Assorted Breakfast Sandwiches - \$180
Variety Of Vegetarian And Non-Vegetarian Breakfast Sandwiches Available On Croissants, Brioche Buns, N' English Muffins

Assorted Breakfast Burritos - \$180
Variety Of Vegetarian And Non-Vegetarian Breakfast Burritos Served With Assorted Salsa And Sauce Pairings

Assorted Tea Sandwiches - \$155
Seasonal Delicate Sandwiches
Great For Showers or Ladies Lunches!

Assorted Deli Sandwiches - \$200
Choice Of 3 Of Our Sandwich Offerings From [Our Boxed Lunch Menu Served](#) On Our House-made Focaccia Bread, Croissants, Brioche Slider Buns, Or Wraps - Gluten Free Bread Available!

Cheesy Potato Casserole - \$95 (VEG)
Classic Shredded Cheesy Potato Casserole

Smashed Breakfast Potatoes - \$85 (VEG, GF)
Herby Smashed Breakfast Potatoes

Crispy Hash-browns - \$65 (VEG, GF)
With Hollandaise Aioli

Mediterranean Potato Salad - \$85 (V, VEG, GF)
Yukon Gold Potatoes Tossed In A Herbaceous Lemon Vinaigrette

Arabic Insalata - \$65 (VEG, GF)
Cucumber, Heirloom Tomato, Red Onion, Feta, Chickpeas, Fresh Herbs

Choice Of Salad - \$135
Choice Of 1 Salad Off Our Boxed Salad Menu But Made Sharable

Choice Of Grain Bowl OR Pasta Salad - \$155
Choice Of 1 Salad Off Our Boxed Salad Menu But Made Sharable

Grilled Vegetable Platter - \$135 (V, VEG, GF)
Assorted Grilled Seasonal Vegetables, Marinated In A Balsamic Vinaigrette, Served With Gremolata

Assorted Bagel Platter - \$80 (VEG)
Chef's Whim Sweet And Savory Cream Cheeses

Maple Glazed Bacon - \$100

Sausage Patty OR Links - \$95

Turkey Sausage OR Bacon - \$125

V- Vegan GF- Gluten-Free VEG- Vegetarian

Please inquire about vegan, vegetarian, and gluten free alternatives

BOX LUNCHES

Minimum of 30 People

All boxed lunches are served with choice of side & sweet

SANDWICH OPTIONS - \$19.50 PER/PERSON

Classic Turkey Club

Roasted Turkey, Bacon, Sharp Cheddar, Seasonal Greens, Tomato, Pickled Red Onion, Garlic Herb Aioli

Hot Turkey

Roasted Turkey, Havarti Cheese, Seasonal Greens, Roasted Red Peppers, Hot Honey Mustard

Classic Italian

Assorted Italian Meats, Provolone Cheese, Shaved Lettuce, Tomato, Shaved Onion, Banana Peppers, Italian Vinaigrette

The Goombah

Prosciutto, Fresh Mozzarella, Tomatoes, Arugula, Basil, Aged Balsamic

The Waldorf

Chicken Salad With Celery, Red Onion, Grapes, Honey-crisp Apple, Walnuts, Fresh Herbs

Pesto Chick

House-made Nut-Free Pesto, Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Arugula, Balsamic Glaze

Hot Chick

Spicy Moroccan Grilled Chicken, Seasonal Greens, Fresh Tomato, Cucumber, Red Onion, Feta, Garlicky Hummus

Grilled Chick

Roasted Garlic and Lemon Marinade, Provolone, Seasonal Greens, Tomato, Pickled Onion, Herb Aioli

Classic Beefy Boy

Roast Beef, Gruyere Cheese, Pickled Red Onion, Seasonal Greens, Horseradish Crema

Bad N' Boujee Beef

Roast Beef, Swiss, Caramelized Onions, Truffle Aioli

Hummus Lover (V)

Mamas Hummus, Assorted Grilled Vegetables, Seasonal Greens

The Beet (VEG)

Herbed Goat Cheese, Roasted Beets, Roasted Butternut Squash, Shaved Honey Crisp, Seasonal Greens, Balsamic Glaze

SALAD OPTIONS - \$20 PER/PERSON

The House Salad (VEG, V, GF)

Mixed Greens, Tomato, Cucumber, Pickled Red Onions, White Balsamic Vinaigrette

Kale N' Cranberry Salad (VEG, GF)

Kale, Dried Cranberries, Apples, Pickled Red Onion, Feta, Candied Pecans, White Balsamic Vinaigrette

Strawberry Poppyseed Salad (VEG, GF)

Spinach, Pickled Red Onion, Strawberries, Goat Cheese, Candied Pecans, Poppyseed Dressing

Tex Mex Salad (VEG, GF)

Romaine, Cucumber, Pickled Red Onion, Cherry Tomatoes, Black Beans, Corn, Cheddar, Cilantro Lime Vinaigrette

Roasted Cauliflower & Arugula Salad (VEG, GF)

Arugula, Spiced Cauliflower and Chickpeas, Pickled Red Onion, Tomato, Parmesan, Lemon and Tahini Vinaigrette

Mediterranean Salad (VEG, GF)

Assorted Greens, Cherry Tomatoes, Cucumber, Pickled Red Onion, Marinated Artichoke Hearts, Feta, Red Wine Vinaigrette

Modern Fattoush Salad (VEG)

Shaved Romaine, Diced Cucumber, Red Onion, Tomato, Bell Pepper, Radish, Pomegranate Seeds, Fresh Herbs, Lemony Sumac Dressing, Toasted Pita

Italian Chopped Salad (GF)

Shaved Romaine, Tomato, Cucumber, Shaved Red Onion, Pepperoncini, Olives, Italian Cured Meats, Mozzarella, Italian Vinaigrette

The Beet & Brussel (VEG, GF)

Shaved Brussels Sprouts, Herbed Goat Cheese, Roasted Beets, Sweet Potato, Shaved Honey Crisp, White Balsamic Vinaigrette

Grain bowls & side options on the next page >>

V- Vegan GF -Gluten-Free VEG- Vegetarian

Please inquire about vegan, vegetarian, and gluten free alternatives

BOX LUNCHES

Minimum of 30 People

All boxed lunches are served with choice of side & sweet

GRAIN BOWL OPTIONS - \$20 PER/PERSON

Moroccan Couscous Bowl (VEG)

Julienned Beets, Apples, Shaved Cabbage, Moroccan Roasted Carrots, Fresh Herbs, Feta Cheese, Toasted Nuts

Mediterranean Couscous Bowl (VEG)

Golden Couscous, Grilled Assorted Root Vegetables, Crispy Chickpeas, Feta, Hummus, Z'hug

The Beet & Brussels (VEG)

Farro, Shaved Brussels Sprouts, Herbed Goat Cheese, Roasted Beets, Roasted Butternut Squash, Shaved Honey Crisp, White Balsamic Vinaigrette

Kale Harvest Salad (VEG)

Kale, Diced Roasted Sweet Potatoes, Farro, Diced Apple, Goat Cheese, Dried Cranberries, Toasted Pepitas

Classic Antipasto Pasta Salad

Farfalle Pasta, Mozzarella Cheese, Salami, Tomatoes, Cucumbers, Red Onions, Hot Pickled Peppers, Olives, Fresh Herbs, Italian Vinaigrette

Pesto Pasta Salad (VEG)

Cheese Tortellini, House-made Pesto, Bursting Heirloom Cherry Tomatoes, Fresh Mozzarella

Southwest Pasta Salad (VEG)

Ditalini, Charred Corn, Tomato, Red Onion, Jalapenos, Cilantro, Queso Fresco, Creamy Chili Lime Vinaigrette

SIDE OPTIONS

Side | Choose 1:

- House Chips
- French Fries
- Fresh Fruit Cup
- House Mixed Green Salad
- Lemon Herb Potato Salad
- Macaroni Salad
- Cucumber Yogurt Salad
- Broccoli N' Shaved Carrot Salad
- Sweet Potato Wedges

Sweet | Choose 1:

- Chocolate Chip Cookie
- Sugar Cookie
- Oatmeal Raisin Cookie
- Fudge Brownie

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DIPS N' BOARDS

Feeds 25 Guests

CLASSIC & MEDITERRANEAN DIPS

Mama's Classic Dips - \$150

Served with an assortment of chips, crackers n' bread

add vegetable crudites + \$75

• Choose 3:

- Za'atar Spinach N' Artichoke (**VEG, GF**)
- Classic Buffalo Chicken (**VEG, GF**)
- Crab Rangoon (**VEG, GF**)
- Feta N' Roasted Red Pepper (**VEG, GF**)
- Lemon Whipped Ricotta with Brusted Tomatoes (**VEG, GF**)
- Roasted Garlic Hummus (**V, VEG, GF**)

Hummus Lovers Package - \$200 (**VEG, GF**)

Served with homemade pita chips and vegetable crudites

Classic Roasted Garlic Hummus and an Additional Two Seasonal Flavors

Mezze Board - \$375 (**VEG**)

Roasted Garlic Hummus, Assortment Of Additional Arabic Dips, Meatless Grape Leaves, Marinated Olives, Feta, Labneh, Grilled Veggies, Vegetable Crudites, Pickled Vegetables

CHEESE N' CHARCUTERIE BOARDS

Cheese & Fruit - \$300

Assorted Imported and Local Selection of Cheeses, Seasonal Fresh and Dried Fruits, Spiced Nuts, Pickled Vegetables, N' Crackers

Charcuterie Board - \$400

Imported and Local Artisan Charcuterie

Deluxe - \$450

Assorted Imported And Local Selection Of Cheeses, Artisan Charcuterie, Seasonal Fresh and Dried Fruits, Spiced Nuts, Pickled Vegetables, N' Crackers

Executive - \$550

Assorted Luxury Import and Local Selection of Cheeses, Artisan Charcuterie, Honeycomb, Seasonal Fresh and Dried Fruits, Spiced Nuts, Pickled Vegetables, Crackers N' House-Made Focaccia

Seasonal Burrata Platter - \$150

Inquire for seasonal selections

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PLATED HORS D'OEUVRES

25 Pieces

Roasted Beet Tartare - \$85 (V, GF)

Tossed In A Pistachio Oil, Pomegranate Tahini, Pistachio Chili Crunch, Crispy Mint Leaves

Falafel - \$100 (V, GF)

Golden Tahini, Z'hug

Caprese Skewers - \$85 (VEG, GF)

Mozzarella, Heirloom Cherry Tomatoes, Basil Oil, Balsamic Glaze

Classic Deviled Eggs - \$80 (VEG, GF)

With Chives

Bloody Mary Deviled Eggs - \$90 (GF)

Spice Rimmed Egg, Candied Bacon, Cornichons

Truffle Deviled Eggs - \$100 (VEG, GF)

Crab Stuffed Deviled Eggs - \$110 (GF)

Mini Loaded Potato Skins - \$90 (GF)

Cheddar, Bacon, Chive, Sour Cream
Can Be Made Vegetarian

Mini Potato Latkes - \$100 (GF)

Creme Fraiche, Apple Compote

Cordon Bleu Croquettes - \$125

Rosemary Ham N' Gruyere Stuffed Croquettes, Sauce Pairing

Sweet Potato Blini - \$125 (VEG, GF)

Orange Honey Mascarpone, Date, Walnut, N' Apple Relish

Jalapeno Poppers - \$100 (GF)

Cream Cheese, Cheddar, Wrapped In Bacon

Grilled Cheese Shooters - \$115 (VEG)

Tomato Basil Soup, Classic Grilled Cheese

French Onion Grilled Cheese Shooters - \$125 (VEG)

French Onion Soup, Caramelized Onion N' Gruyere Grilled Cheese

Polenta Cakes - \$110 (VEG, GF)

Whipped Goat Cheese, Crispy Prosciutto

French Onion Arancini - \$125

Caramelized Onion & Gruyere Arancini, Chive Aioli

Sweet Pea Lemon Arancini - \$125

Pea, Lemon, Pecorino Cheese, Pesto Dipping Sauce

Truffle Mushroom Arancini - \$125

Wild Mushrooms, Black Truffle, Pecorino Cheese, Pomodoro Sauce

Spanakopita - \$100 (VEG)

Crispy Phyllo, Spinach, Fresh Herbs, Feta

Crostini - \$125

Chef's Whim

Italian Sausage Stuffed Mushroom - \$100

Sausage, Spinach, Three Cheese Blend, Panko Breadcrumbs

Pigs In A Blanket - \$100

Swiss Frico, Grainy Mustard, Everything Pastry, Stadium Mustard Aioli

Grandma's Hanky Panky - \$100

Rye Toast Points, Cheesy Sausage Topping, Chive

Parmesan Truffle Hanky Panky - \$125

Rustic Italian Toast Point, Creamy Truffle N' Parmesan Sausage Topping

Beef Arayes - \$125

Herbaceous Ground Beef Stuffed Pita, Garlic Yogurt Sauce

Beef Scallion Pancake Roll - \$125

Scallion Pancake, Thinly Sliced Beef, Hoisin, Julienned Cucumber, Scallion

Assorted Stromboli - \$125

Assortment Of Classic Italian Stromboli With Marinara Sauce

Prosciutto Wrapped Dates - \$110 (GF)

Dates, Herbed Goat Cheese, Prosciutto, emulsion verde

Devils on Horseback - \$110 (GF)

Chorizo stuffed dates wrapped in bacon, cayenne brown sugar glaze, emulsion verde

Miniature Italian Meatball Poppers - \$110

Beef n' pork meatballs, marinara sauce, whipped ricotta

Miniature Asian Meatball Poppers - \$110

Ginger & Scallion Pork Meatballs, Chile Lime Dipping Sauce, Slaw

Chicken Kofta - \$110 (GF)

Arabic Spiced Ground Chicken, Arabic Insalata, Yogurt Sauce

Beef N' Lamb Kofta - \$125 (GF)

Herby Ground Meat Mixture, Arabic Insalata, Yogurt Sauce

Za'atar Lemon Chicken - \$100 (GF)

Arabic Chicken Skewers, Assorted Sauce Pairings

Calabrian Chili N' Honey Chicken Skewer - \$100 (GF)

Assorted Sauce Pairings

Asian Sesame Chicken Satay - \$100 (GF)

Cabbage Slaw, Peanut Dipping Sauce

Teriyaki Beef Skewers - \$130 (GF)

Classic Chinese Beef Skewers, Cabbage Slaw

V- Vegan GF -Gluten-Free VEG- Vegetarian

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PLATED HORS D'OEUVRES

25 Pieces

Italian Chicken N' Waffle Bites - \$130

Crispy Chicken, Rosemary Belgium Waffle, Calabrian Chili Honey

Cornbread Waffle Bites - \$130

Cornbread Waffle, Pimento Cheese, Green Tomato N' Corn Chow

MINIATURE TACOS

Corn Tortillas Available Upon Request

Chicken Birria - \$115

Seared Flour Tortilla, Tajin Lime Chicken, Queso Blanco, Pico De Gallo, Avocado Crema

Carne Asada - \$125

Flour Tortilla, Diced Flank, Diced Onion, Cilantro, Lime, Salsa Verde

Diablo Shrimp - \$125

Flour Tortilla, Melted Mexican Cheese Blend, Pico De Gallo

Crispy Shrimp - \$125

Flour Tortilla, Cabbage, Pickled Red Onion, N' Cilantro Slaw, Spicy Aioli

MINIATURE SLIDERS

Barbecue Pulled Pork - \$125

Creamy Slaw, Pickled Red Onion

Crispy Chicken - \$135

Hot Honey Mustard, Pickles

Chicken Parm - \$135

Crispy Chicken Cutlet, House Marinara, Basil, Fresh Mozzarella

Chicken Bacon Ranch - \$125

Sharp Cheddar, Lettuce, Shaved Red Onion, Tomato

Chicken Caprese - \$125

Balsamic Grilled Chicken, Fresh Mozzarella, Basil, Arugula, Tomato Jam

Swiss Burger - \$135

Caramelized Onions, Sauteed Mushrooms, Roasted Garlic Aioli

Classic Cheeseburger - \$135

Sharp Cheddar, Lettuce, Tomato, Pickled Red Onion, Special Sauce

Roast Beef - \$135

Sharp Cheddar, Pickled Red Onions, Horseradish Crema

Italian Meatball - \$135

House Marinara, Italian Cheese Blend

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PLATED HORS D'OEUVRES

25 Pieces

LUXURY ITEMS

Crab Stuffed Mushrooms - \$130

Cream Cheese, Parmesan, Green Onion, Panko Breadcrumbs

Crab Rangoon Sticks - \$150

Spring Roll Wrapper, Blue Crab N' Cream Cheese Filling, Sweet Chili Glaze

Shrimp Ceviche - \$135

Citrus Poach Shrimp, Pico De Gallo, Lime, Avocado

Shrimp Cocktail Shooters - \$125 **(GF)**

Classic Cocktail Sauce

Shrimp Fritters - \$125

Beer Battered Shrimp N' Herb Fritters, Spicy Lime Aioli

Glazed Prosciutto Wrapped Shrimp - \$145 **(GF)**

Hot Honey Glaze, Gremolata Dipping Sauce

Crispy Coconut Shrimp - \$135

Sweet Chili Dipping Sauce

Cucumber N' Smoked Salmon Bites - \$110 **(GF)**

Cucumber, Herbed Cream Cheese, Smoked Salmon, Everything Seasoning

Crispy Rice With Spicy Salmon - \$150 **(GF)**

Crispy Rice Squares, Cumber, Spicy Salmon Tartare, Ponzu Sauce

Mediterranean Crispy Rice With Spicy Salmon - \$150 **(GF)**

Crispy Rice Cake, Calabrian Lemon Salmon Tartare, Crispy Capers

Italian Seafood Salad Shooters - MP

Parsley, Lemon Zest, Citrus Vinaigrette

Tuna Tartare - MP

Crispy Wonton, Avocado, Furikake

Endive & Crab Salad - MP **(GF)**

Old Bay, Celery, Fresh Herbs, Crispy Shallots

Lamb Lollipops - MP **(GF)**

Served With Assorted Sauce Pairings

Miniature Crab Cakes - MP

Lemon Caper Aioli

Miniature Lobster Rolls - MP

Miniature Brioche Buns, Fresh Knuckle And Claw Meat, Spicy Butter Sauce

Thousand Layer Potatoes N' Caviar - Market price

Crispy Layered Potato Bites, Creme Fraiche, Caviar, Chives

Caviar N' Blini Service - MP

V- Vegan **GF** -Gluten-Free **VEG**- Vegetarian

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PRE-FIXED | PROTEINS

Half Pan: 10-15 & Full Pan: 25-30

POULTRY

Mamas Special Chicken - \$105 | \$195 **(GF)**
Grilled Chicken Thighs, Calabrian Chili, Lemon Zest, Pesto

Chicken Shawarma - \$105 | \$195 **(GF)**
Mama's Toum Sauce

Hot Honey & Za'atar Spiced Chicken Drumsticks - \$80 | \$150 **(GF)**
Charred Drumsticks With A Lemony Sweet Heat

Chicken Cutlets - \$105 | \$195
Pan-Fried Pounded Chicken Breast, Sauce Pairings

Chicken Parmesan - \$115 | \$220
Pan-Fried Pounded Chicken Breast, Marinara, Mozzarella

Chicken Picatta - \$110 | \$210
Thinly Pounded Chicken Breast, Lemon, Caper, White Wine Pan Sauce

Lemon Cream Chicken - \$110 | \$210
Thinly Pounded Chicken Breast, Lemon Cream Sauce

Lemon Artichoke Chicken - \$115 | \$220
Thinly Pounded Chicken Breast, Lemon Pan Sauce, Artichoke Hearts, Cherry Tomatoes, Spinach

Chicken Saltimbocca - \$120 | \$230
Thinly Pounded Chicken Breast, Sage, Prosciutto, White Wine Pan Sauce

Chicken Marsala - \$115 | \$220
Thinly Pounded Chicken, Marsala Wine, Assorted Wild Mushrooms

Chicken Cordon Bleu Roalade - \$120 | \$220
Stuffed With Rosemary Ham N' Swiss, Panko Parmesan Breadcrumb Topping

PORK & BEEF

Sausage & Peppers - \$85 | \$160 **(GF)**
Spicy Italian Sausage, Assorted Sauteed Peppers And Onions

Baked Meatballs - \$95 | \$180
Classic Italian Meatballs, House Marinara, Italian Cheese Blend

Kefta Skewers - \$100 | \$190 **(GF)**
Combination Of Ground Lamb And Beef, Served With A Zesty Herb, Onion, And Sumac Salad, Tzatziki Sauce

Beef Shawarma - \$125 | \$240 **(GF)**
Mama's Toum Sauce

Italian Braised Beef - \$140 | \$270
Fresh Herbs, Mushrooms, Red Wine Reduction

Roast Beef - \$140 | \$270 **(GF)**
Caramelized Onion Au Jus, Horseradish Crema

Grilled Flank Steak - MP
Gremolata, Crispy Garlic

Braised Short Rib - MP
Red Wine N' Tomato Reduction

Roasted Leg of Lamb - MP **(GF)**
Chef's Whim Accoutrements

Arabic Braised Lamb - MP **(GF)**
Braised Leg Of Lamb, Pomegranate Molasses, Toasted Almonds

SEAFOOD

Pan Seared Shrimp - \$110 | \$210
Seared Shrimp, Lemon Pepper Panko Crisp

Calabrian Lemon Honey Shrimp - \$110 | \$210 **(GF)**
Served With Gremolata

Panko Parmesan Crusted Salmon OR White Fish - MP

Chimichurri Salmon - MP **(GF)**

Lemon Cream Salmon OR White Fish - MP
Roasted Faroe Island Salmon, Lemon Cream Sauce

Lemon Artichoke Salmon OR White Fish - MP **(GF)**
Roasted Faroe Island Salmon, Lemon Pan Sauce, Artichoke Hearts, Cherry Tomatoes, Spinach

Poached Whole Side of Salmon - MP **(GF)**
Served Chilled, Cucumber Scales, Tzatziki Sauce

VEGETARIAN

Cauliflower Shawarma - \$75 | \$140 **(VEG, GF)**
Mama's Toum Sauce

Eggplant Rollatini - \$90 | \$170 **(VEG, GF)**
Grilled Eggplant, Ricotta N' Herb Filling, Marinara, Mozzarella

Eggplant Parmesan - \$90 | \$170 **(VEG)**
Pan-Fried Eggplant, Marinara, Mozzarella

V- Vegan **GF**-Gluten-Free **VEG**- Vegetarian

Please inquire about vegan, vegetarian, and gluten free alternatives

PRE-FIXED | STARCHES N' VEGGIES

Half Pan: 10-15 & Full Pan: 25-30

STARCHES

Polenta Cakes - \$60 | \$110 (GF)

Lemon Herb Potato Salad (Served Chilled) - \$60 | \$110 (VEG, GF)

Roasted Za'atar Spiced Potatoes - \$55 | \$95 (VEG, GF)
With Tzatziki Sauce

Rosemary Roasted Potato - \$65 | \$95 (V, VEG, GF)

Garlic Parmesan Potato - \$65 | \$115 (VEG, GF)

Italian Twiced Baked Potatoes - \$75 | \$125

Fontina Scalloped Potatoes - \$70 | \$125
Fontina Cheese, Crisp Pancetta, Chives

Crushed Tomato & Basil Pasta - \$55 | \$95 (V, VEG)

Penne A La Vodka - \$60 | \$110 (VEG)

Classic Aglio I Olio Pasta - \$55 | \$95 (V, VEG)

Pasta Limonaise - \$60 | \$110 (VEG)

Penne Primavera - \$60 | \$110 (VEG)

Aglio I Olio, Seasonal Vegetables Pesto Pasta - \$65 | \$120 (VEG)
Nut-Free Pesto, Burst Cherry Tomatoes

Three Cheese Macaroni - \$65 | \$120 (VEG)
Garlic Parmesan Breadcrumb

Pasta Alfredo - \$65 | \$120 (VEG)

Pasta Carbonara - \$70 | \$130
Peas, Pancetta, Cream Sauce

Pasta Tartufa - \$75 | \$140 (VEG)
Truffle Cream Sauce, Wild Mushrooms

Tuscan Tortellini - \$75 | \$140 (VEG)
Blush Sauce, Burst Cherry Tomatoes, Spinach

Baked Cavatelli - \$75 | \$140 (VEG)
Blush Sauce, Cherry Tomatoes, And Fresh Mozzarella

Lasagna Bolognese - \$80 | \$150
Ground Meat Sauce, Bechamel, Cheese Blend

Vegetarian Lasagna Blanca - \$75 | \$140 (VEG)
Grilled Zucchini, Spinach, Corn, Bechamel, Cheese Blend

Linguine N' Clams - MP

Seasonal Orzo Risotto - MP
Creamy Risotto With Seasonal Preparation

Mujadara (Served Chilled) - \$50 | \$90 (V, VEG, GF)

Rice Pilaf - \$50 | \$90

VEGGIES

Calabrian Chili Butter Green Beans - \$55 | \$120 (VEG, GF)

Crispy Brussel Sprouts - \$65 | \$120

Pancetta, Balsamic Glaze Grilled Carrots - \$70 | \$130
Fresh Ricotta, Calabrian Chili

Hot Honey & Thyme Roasted Carrots - \$55 | \$95 (VEG, GF)

Honey & Harissa Spiced Carrots - \$60 | \$110 (VEG, GF)
Golden Tahini, Spiced Pistachios

Braised Kale & White Beans - \$60 | \$110 (GF)

Panko Parmesan Zucchini - \$50 | \$90 (VEG)
Lemon Parmesan Aioli

Grilled Cauliflower - \$70 | \$130 (VEG, GF)
Gremolata, Feta, Candied Nut N' Seed Crunch

Grilled Broccoli - \$70 | \$130 (VEG, GF)
Whipped Labneh, Lemon And Mint Gremolata

Roasted Beets - \$60 | \$110 (VEG, GF)
Whipped Labneh, Quinoa And Almond Crunch, Fresh Mint

Arabic Slaw - \$55 | \$95 (V, VEG, GF)
Carrots, Orange, Mint, Pomegranates, Lime N' Pomegranate Molasses Vinaigrette

Vegetarian Grape Leaves - \$75 | \$140 (V, VEG, GF)

Ground Lamb & Rice Grape Leaves - \$95 | \$190 (GF)

Stuffed Cousa - \$95 | \$190 (GF)
Ground Lamb And Rice Stuffed Zucchini, Warm Tomato Sauce

V- Vegan GF -Gluten-Free VEG- Vegetarian

Please inquire about vegan, vegetarian, and gluten free alternatives

BUILD YOUR OWN BOWLS

Feeds 20-25 Guests

ARABIC BOWL - \$18.50 PER/PERSON

Pita Bread

- **Base | Choose 1:**
 - Lemon Herb Couscous
 - Rice Pilaf
 - Golden Rice and Lentil
 - Baby Kale
- **Protein | Choose 2:**
 - Lemon Za'atar Chicken
 - Chicken Shawarma
 - Falafel
 - Herby Beef Kefta
 - Beef Shawarma +\$1
 - Orange Aleppo Salmon +\$2
- **Fixins | Choose 3:**
 - Arabic Insalata
 - Harissa Honey Carrots
 - Crispy Golden Cauliflower N' Chickpeas
 - Tabouli
 - Tomato Braised Green Beans (Loubeh)
- **Toppings | Choose 2:**
 - Roasted Garlic Hummus
 - Baba Ganoush
 - Zhug
 - Tahini Lemon Vinaigrette
 - Harissa Honey Nut N' Seed Blend
 - Feta
 - Whipped Labneh

MEXICAN BOWL - \$18.50 PER/PERSON

Tortilla Chips and Flour Tortillas

- **Base | Choose 1:**
 - Cilantro Lime Rice
 - Spanish Rice
 - Shaved Romaine
- **Protein | Choose 2:**
 - Grilled Cilantro Lime Chicken
 - Shredded Chicken Tinga
 - Grilled Vegetable and Chickpea Fajitas
 - Beef Barbacoa
 - Carne Asada +\$1
 - Blackened Shrimp +MP
- **Fixins | Choose 3:**
 - Fajita Style Peppers and Onions
 - Shaved Lettuce, Diced Tomatoes, and Diced Onion
 - Sautéed Corn and Peppers
 - Stewed Black Beans
 - Corn and Black Bean Salsa
 - Pickled Red Onion and Cilantro
- **Toppings | Choose 2:**
 - Chipotle Honey Vinaigrette
 - Pico De Gallo
 - Queso
 - Guacamole Crema
 - Salsa Roja
 - Salsa Verde
 - Cilantro Lime Crema
 - Shredded Cheddar Cheese
 - Cojita Cheese

ITALIANO BOWL - \$18.50 PER/PERSON

Focaccia Bread

- **Base | Choose 1:**
 - Penne Pasta
 - Farro + \$1
 - Baby Kale
 - Arugula
- **Protein | Choose 2:**
 - Roasted Eggplant Parmesan
 - Mild or Hot Italian Sausage
 - Chicken Sausage
 - Garlic Herby Chicken
 - Chicken Cutlets +\$1
 - Chicken Meatballs
 - Classic Italian Meatballs +\$1
 - Grilled Garlic Herb Steak +MP
 - Garlic Herb Shrimp +MP
- **Fixins | Choose 3:**
 - Marinated Grilled Eggplant
 - Calabrian Chili N' Honey Carrots
 - Sautéed Peppers and Onions
 - Lemon Garlic Broccolini
 - Parmesan Crusted Zucchini
 - Bursting Tomatoes and Mozzarella
- **Toppings | Choose 2:**
 - Burrata +\$1.5
 - Housemade Marinara Sauce
 - Lemon Cream Sauce
 - Nut Free Housemade Pesto
 - Garlic Herb Olive Oil Sauce
 - Gremolata
 - Crushed Tomato Basil Sauce
 - Basil Vinaigrette
 - Shaved Parmesan

ASIAN BOWL - \$18.50 PER/PERSON

Vegetarian Spring Rolls

- **Base | Choose 1:**
 - Sticky Jasmine Rice
 - Rice Noodles
 - Brown Sticky Rice +\$1
 - Shave Cabbage Blend
- **Protein | Choose 2:**
 - Teriyaki Chicken
 - Lemongrass Chicken
 - Sweet Chili Chicken Meatballs
 - Scallion Ginger Pork Meatballs
 - Sweet N' Sour Tofu
 - Soy Ginger Steak +\$1
- **Fixins | Choose 3:**
 - Sesame Ginger Cucumber Salad
 - Sesame Broccoli
 - Miso Maple Glazed Carrots
 - Blistered Green Beans
 - Asian Stir Fried Vegetables
 - Steamed Baby Bok Choy
 - Pickled Carrots and Daikon
- **Toppings | Choose 2:**
 - Yum Yum Sauce
 - Sweet Chili Glaze
 - Scallion Ginger Ponzu
 - Peanut Sauce
 - Fried Wontons
 - Crushed Peanuts
 - Crushed Cashews

V- Vegan **GF**-Gluten-Free **VEG**- Vegetarian

Please inquire about vegan, vegetarian, and gluten free alternatives

BUILD YOUR OWN BARS

Feeds 20-25 Guests

SALAD BAR- \$18.50 PER/PERSON

Focaccia

• Base | Choose 2:

- Shaved Romaine
- Mixed Greens
- Arugula
- Spinach
- Baby Kale
- Shaved Cabbage

• Protein | Choose 2:

- Grilled Blackened Chicken
- Falafel
- Grilled Steak +\$1
- Grilled Blackened Shrimp +\$1.5
- Grilled Blackened Salmon +\$2

• Fixins | Choose 6:

- Cherry Tomatoes
- Cucumber
- Pickled Red Onion
- Shaved Onion
- Radish
- Shaved Carrots
- Diced Beets
- Diced Peppers
- Edamame
- Charred Corn
- Black Beans
- Banana Peppers
- Roasted Red Peppers
- Jalapenos
- Seasonal Fruit
- Olives
- Bacon Bits

• Say Cheese | Choose 2:

- Shaved Cheddar
- Shaved Parmesan
- Bulgarian Feta
- Goat Cheese
- Blue Cheese
- Shaved Mozzarella
- Fresh Mozzarella +\$.50

• Crispies | Choose 2:

- Candied Pecans
- Crispy Wontons
- Sourdough Croutons
- Toasted Almonds
- Toasted Pepitas
- Crispy Chickpeas
- Pita Chips

• Dress It Up | Choose 2:

- Zesty Ranch
- Poppyseed Dressing
- Italian Vinaigrette
- Garlic Parmesan Vinaigrette
- Chipotle Honey Vinaigrette
- Cilantro Lime Vinaigrette
- Balsamic Vinaigrette
- Spiced White Balsamic Vinaigrette
- Greek Dressing
- Red Wine Vinaigrette

SLIDER BAR - \$18.50 PER/PERSON

House Pickles

Choice Of 3 Sliders

Barbeque Pulled Pork

Creamy Slaw, Pickled Red Onion

Crispy Chicken

Hot Honey Mustard, Pickles

Chicken Parm

House Marinara, Basil, Fresh Mozzarella

Chicken Bacon Ranch

With Sharp Cheddar, Lettuce, Shaved Red Onion, Tomato

Chicken Caprese

With Balsamic Grilled Chicken, Fresh Mozzarella, Basil, Arugula, Tomato Jam

Swiss Burger

Caramelized Onions, Sautéed Mushrooms, Roasted Garlic Aioli

Classic Cheeseburger

Sharp Cheddar, Lettuce, Tomato, Pickled Red Onion, Special Sauce

Roast Beef

Sharp Cheddar, Pickled Red Onions, Horseradish Crema

Meatball

House Marinara, Italian Cheese Blend

Sides | Choose 2:

- House Chips
- French Fries
- Fresh Fruit Cup
- House Mixed Green Salad
- Lemon Herb Potato Salad
- Macaroni Salad
- Cucumber Yogurt Salad
- Broccoli N' Shaved Carrot Salad
- Sweet Potato Wedges
- Classic Pasta Salad +\$.5
- Pesto Pasta Salad +\$.5
- Lemon Herb Couscous +\$.5

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SANDWICHES & SLIDERS

Feeds 20-25 Guests

SANDWICHES

Classic Turkey Club

Roasted Turkey, Bacon, Sharp Cheddar, Seasonal Greens, Tomato, Pickled Red Onion, Garlic Herb Aioli

Hot Turkey

Roasted Turkey, Havarti Cheese, Seasonal Greens, Roasted Red Peppers, Hot Honey Mustard

Classic Italian

Assorted Italian Meats, Provolone Cheese, Shaved Lettuce, Tomato, Shaved Onion, Banana Peppers, Italian Vinaigrette

The Goombah

Prosciutto, Fresh Mozzarella, Tomatoes, Arugula, Basil, Aged Balsamic

The Waldorf

Chicken Salad With Celery, Red Onion, Grapes, Honey-crisp Apple, Walnuts, Fresh Herbs

Pesto Chick

House-made Nut-Free Pesto, Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Arugula, Balsamic Glaze

Hot Chick

Spicy Moroccan Grilled Chicken, Seasonal Greens, Fresh Tomato, Cucumber, Red Onion, Feta, Garlicky Hummus

Grilled Chick

Roasted Garlic and Lemon Marinade, Provolone, Seasonal Greens, Tomato, Pickled Onion, Herb Aioli

Classic Beefy Boy

Roast Beef, Gruyere Cheese, Pickled Red Onion, Seasonal Greens, Horseradish Crema

Bad N' Boujee Beef

Roast Beef, Swiss, Caramelized Onions, Truffle Aioli

Hummus Lover (V)

Mamas Hummus, Assorted Grilled Vegetables, Seasonal Greens

The Beet (VEG)

Herbed Goat Cheese, Roasted Beets, Roasted Butternut Squash, Shaved Honey Crisp, Seasonal Greens, Balsamic Glaze

MINI SLIDERS

Barbeque Pulled Pork

Creamy Slaw, Pickled Red Onion

Crispy Chicken

Hot Honey Mustard, Pickles

Chicken Parm

Crispy Chicken Cutlet, House Marinara, Basil, Fresh Mozzarella

Chicken Bacon Ranch

Sharp Cheddar, Lettuce, Shaved Red Onion, Tomato

Chicken Caprese Burger

Italian Spiced Chicken Patty, Fresh Mozzarella, Basil, Arugula, Tomato Jam

Swiss Burger

Caramelized Onions, Sauteed Mushrooms, Roasted Garlic Aioli

Classic Cheeseburger

Sharp Cheddar, Lettuce, Tomato, Pickled Red Onion, Special Sauce

Roast Beef

Sharp Cheddar, Pickled Red Onions, Horseradish Crema

Classic Meatball

House Marinara, Italian Cheese Blend

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DESSERTS

(Feeds 20-25 Guests)

Mini Churros - \$85 (VEG)

Miniature Cinnamon Sugar Churros, Chocolate Caramel Sauce

Trifles - \$85 (VEG)

Inquire For Seasonal Flavors

Phyllo Custard Cups - \$95 (VEG)

Sweet Phyllo Crust, Custard, Pistachio N' Rose Crumble

Mini Sweet Breads - \$95 (VEG)

Inquire For Seasonal Flavors

Whoopie Pies - \$95 (VEG)

Inquire For Seasonal Flavors

Triple Chocolate Brownie Bites - \$85 (VEG)

Dark Chocolate Brownie Petit Fours, Chocolate Ganache, Dark Chocolate Shavings

Signature Cookie Tray - \$85 (VEG)

Chocolate Chunk, Sugar, N' Chef's Whim Option

ADD-ONS

(Per person pricing)

Seasonal Salad - \$135

Inquire For Seasonal Selections

House-made Rosemary Focaccia - \$45

House-made Flatbreads - \$65

Add Falafel Balls - \$4

Add Grilled Chicken - \$6

Add Shrimp - \$7

Add Roast Beef - \$8

Add Salmon - \$8

Plate-ware & Utensils - \$3

Disposable Cups - \$1

Disposable Mugs - \$1

Coffee Station - \$5

Hot And/Or Iced Rising Star Coffee Blend, Cream & Non-Dairy Creamer, Sugar

Hot Tea Station - \$3.50

Assorted Storehouse Tea, Honey, Lemon

Cold Beverages - \$4.50

Bottled Water, Sparkling Waters, Sodas

Iced Tea & Lemonade - \$4.50

Assortment of Classic and Seasonal Flavored Iced Tea and Lemonade

Assorted Juice Station - \$3.50

Mimosa Mixers Package - \$5

Three Seasonal Juices With Assorted Fruits And Garnishes

Standard Bar Package - \$6/Person For 1 Bar Setup, \$7.50/Person For 2 Bars

Lemons, Limes, Olives, Cherries, Sweet And Sour Mix, Bloody Mary Mix, Sweet And Dry Vermouth, Tonic Water, Soda Water, Coke, Diet Coke, Ginger Ale, Cranberry Juice, Orange Juice, Bev Naps, Stir Sticks, Fruit Picks, Cooler of ICE

**Additional Delivery, Set Up, And Platter Fees Apply And Are Subject To Change Per Order*

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Cousa Mamas

a catering & meal-prep company

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