



CATERING PICK UP MENU

919.239.4070
www.sitti-raleigh.com
137 S. Wilmington Street,
Downtown Raleigh

All orders include a generous portion of pita bread. Extra pita bread may be ordered for an additional cost.

Disposable paper plates, napkins, utensils, and serving utensils may be included upon request at no extra charge.

Disposable wire chafing sets and sterno heaters may be included for an additional \$12 per set

✂ Made without Gluten

✂ Vegan

✂ Vegetarian

✂ Can be made Vegan

✂ Can be made Gluten-free

*Consuming raw or under cooked beef, lamb, fish, poultry, shellfish, or eggs may increase your risk of food-borne illness.

Sitti is proud to serve Angus Beef, Halal Lamb, and Halal Chicken.

COLD MEZZE

Serves	8-10	18-20	28-30
Hummus ✂✂	30	55	70
<i>Purée of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil</i>			

Baba Ghanouj ✂✂	40	75	105
<i>Roasted eggplant whipped with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil</i>			

Laban Bi Khair ✂✂	30	55	70
<i>Yogurt blended with finely diced cucumbers, garlic paste, lemon juice, and mint</i>			

Warak Anab ✂✂	35	70	95
<i>Grape leaves stuffed with rice and vegetables</i>			

Vegetable Tray ✂✂	30	55	70
<i>Chef's selection of raw seasonal vegetables for dipping</i>			

HOT MEZZE

Serves	8-10	18-20	28-30
Kibbee Mikli	45	75	115
<i>Fried dumplings of ground beef and lamb mixed with cracked wheat and onion, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices</i>			

Falafel ✂	30	55	85
<i>Crushed chickpea patties, seasoned and fried, served with tahini sauce</i>			

Chicken Shawarma ✂	35	50	75
<i>Thinly sliced marinated chicken thigh served with garlic whip and pickled wild cucumber</i>			

Beef and Lamb Shawarma ✂	40	74	110
<i>Thinly sliced marinated tender beef and lamb, served with tahini sauce</i>			

KABOBS

Serves	8-10	18-20	28-30
Chicken Kabob ✂	35	64	90
<i>Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice</i>			

Kafta Kabob	40	74	110
<i>Ground beef and lamb, seasoned and grilled</i>			

Beef Kabob ✂✂	75	128	190
<i>Grilled pieces of marinated petite tender</i>			

Shrimp Kabob ✂	55	96	140
<i>Grilled marinated coastal shrimp, sweet peppers, served with basmati rice and spicy garlic whip</i>			

ENTRÉES

Serves	8-10	18-20	28-30
Chicken Artichoke	40	74	110
<i>Sauteed marinated chicken breast, sliced and topped with sautéed artichoke hearts, sun-dried tomatoes, and capers. Finished with lemon butter</i>			

Samka Harra ✂✂	65	120	180
<i>Pan-seared salmon filet topped with tahini sauce, cilantro, mint, onions, and a hint of jalapeño</i>			

SALADS

Serves	8-10	18-20	28-30
Sitti Salad ✂✂	20	35	52
<i>Our house salad of spring mix, tomatoes, and cucumbers tossed in a blend of extra virgin olive oil, lemon juice, and dried mint, topped with red onion</i>			

Village Salad ✂✂	25	42	64
<i>Diced feta, cucumber, kale, tomato, Kalamata olives, red onion and green peppers with sumac vinaigrette</i>			

SIDES

Serves	8-10	18-20	28-30
Sitti Rice	20	30	44
<i>Sitti rice contains vermicelli noodles and is topped with roasted almonds</i>			

Seasonal Roasted Vegetables ✂	25	48	76
Basmati Rice ✂✂	20	30	44

DESSERTS

Serves	8-10	18-20	28-30
Baklava ✂	20	30	45
<i>Layers of phyllo dough, rooftop honey, orange blossom syrup, walnuts, and pistachios</i>			

Sitti Rosine's Sugar Cookies ✂	15	22	34
<i>Topped with honey drizzle and pistachios</i>			

BEVERAGES

Serves	1/4 gallon	1/2 gallon	1 gallon
Sweet or Unsweet Tea	2	3.5	5
Lemonade	2.5	4	6