

IMA CAFÉ FUNCTION MENU 2019

Package 1: \$15 pp (minimum 15 people)

- Lebanese Baked Pastries (eg- spiced lamb mince, halloumi, silverbeet, zaatar)
- Seasonal fruit platter
- French/Middle Eastern Sweets platter
- Drinks- Hot/Cold

Package 2: \$25 pp (minimum 20 people)

- Falafel platters served with homemade pita bread, mixed salad, tomatoes, gherkins, pickled turnips and hummus
- Mini lamb Kefta skewers served on a bed of mixed lettuce with a side of tomato relish
- Mini grilled spicy chicken skewers served with a housemade tahini dressing
- Salad- Fatoush or Tabouli
- French/Middle Eastern Sweets platter
- Drinks- Hot/Cold

Package 3: \$30 pp (minimum 20 people)

- Falafel platters served with homemade pita bread, mixed salad, tomatoes, gherkins, pickled turnips and hummus
- Lamb mince Rice Pilaf
- Sambousel – Lamb Mince and Onion
- Mini lamb Kefta skewers served on a bed of mixed lettuce with a side of tomato relish
- Mini grilled spicy chicken skewers served with a housemade tahini dressing
- Salad- Fatoush or Tabouli
- French/Middle Eastern Sweets platter
- Drinks- Hot/Cold

Individual Platters: (presented on wooden boards)

- Seasonal fruit platters \$50 (feeds 15-20)
- Antipasto/grazing platters \$90 (feeds 20)
- Handmade baklava and French Pastries platter \$100 (60 pieces)

Please feel free to check out our Instagram for a visual idea of our packages and what we do here at IMA Café. (www.instagram.com/cafeima)

For any other information, please call one of our friendly café staff at **1300 915 171** or email us at café@islamicmuseum.org.au