



Baba's
Catering

By The Mediterranean Cruise Cafe

SPECIAL EVENTS
catering menu



from our family to yours

BREAKFAST

BREAKFAST BUFFET

Continental

9 PER PERSON

Breakfast muffins, pastries, assorted breakfast breads, fresh fruit, fresh ground coffee and hot tea, juices and bottled water.

Classic Breakfast

12 PER PERSON

Turkey sausage or beef bacon, hash browns, scrambled eggs with cheese and parsley, assorted yogurt, assorted pastries, fresh fruit, assorted juices, coffee and hot tea.

Premium Breakfast

15 PER PERSON

French toast, pancakes, hashbrowns, hard boiled eggs, turkey sausage or beef bacon, fruit, orange juice and coffee.

International Breakfast

16 PER PERSON

Foule madames, hummus, falafel, pan-fried haloumi cheese, tomato and mint salad, shakshouka, sliced tomatoes and cucumbers, assorted pita bread, fresh fruit, assorted juices, coffee and hot tea.

A LA CARTE

Falafel

Spiced chickpea and parsley

1 PIECE - 1

Soujek

Middle Eastern spiced beef sausage
ORDER 48 HOURS IN ADVANCE

MARKET PRICE

Za'atar and Cheese Flatbread

11 PER FLATBREAD

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.

Fatayer

Baked turnovers with feta, white cheeses and parsley
ORDER 48 HOURS IN ADVANCE

2 PER PASTRY

Smoked Salmon

MARKET PRICE

Assorted Olives (SERVES 12-15)

28

LUNCH ON

BUILD YOUR OWN LUNCH BUFFET

from 11:00am - 2:00pm

All options include pita bread and yogurt-garlic dip

1 salad option, 1 meat option,
1 side option

10 PER PERSON

1 salad option, 2 meat options,
2 side options

13 PER PERSON

2 salad options, 2 meat options,
2 side options, all dips

16 PER PERSON

2 salad options, 3 meat options,
3 side options, all dips

22 PER PERSON

Salad Choices

Greek, Tabouli, Caesar, Mandarin Orange, Moroccan Mango Couscous (For additional salad options refer to page 6. Additional price may apply.)

Sides

Rice, Feta Cheese Pasta, Grilled Vegetables, Mashed Potatoes, Couscous, Greek Olives, Fried Cauliflower (For additional side options refer to page 8. Additional price may apply.)

Dips

Hummos, Hot Sauce, Garlic Sauce, Tahini Sauce (Additional \$2 per person)

Meat Choices

Gyro, Chicken Kabob, Kofta Kabob, Filet Mignon Kabob (add \$7 per person), Lamb Kabob (add \$8 per person), Lamb Shank, Roast Lamb (add \$7 per person), Lamb Rack or Lamb Chops (add \$8/person), Shrimp (add \$4 per person)

Pastas/Stir-Frys

(For pasta and stir-fry options, refer to page 6. Additional price may apply.)



BOXED LUNCHES



12.95 per box lunch

Gyro Wrap

(either chicken or beef)

Gyros with lettuce, tomatoes, onions, garlic dip and hummus rolled in a wrap. Served with yogurt garlic sauce.

Gyro Sandwich

(either chicken or beef)

Your choice of a full pocket pita or flat pita (Chicago-Style) stuffed with gyros, lettuce, tomatoes, cucumbers and hummus. Served with yogurt garlic sauce.

Caprese Wrap

Sliced tomatoes, mozzarella, lettuce and basil pesto rolled in a wrap.

Chicken Shawirma Wrap

Arabic salad, onions, pickles, garlic mayo.

Falafel Wrap

Falafel, hummus, sliced potatoes, eggplant, lettuce, tomatoes and onions rolled in flatbread. Served with tahini sauce.

Falafel Sandwich in a Pocket Pita

A full pocket pita stuffed with falafel, hummus, sliced potatoes and eggplant. Garnished with lettuce, tomatoes and tahini sauce.

Chicken Caesar or Greek Wrap

Grilled chicken with either Caesar or Greek salad rolled in a wrap.

Kufta Wrap

(spiced ground beef)

Kufta meatballs with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

Steak Wrap

Tender sliced steak with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

Sides (pick 2): Greek Salad or Caesar Salad, Hummus and Fried Pita, Fresh Fruit or Baklava

HORS D'OEUVRES



HORS D'OEUVRES *Cold*

Serves 12-15 (Unless Specified)

Baba Ganouje

A Middle Eastern pureed dip with eggplant mixed with tahini, garlic and olive oil. Accompanied with pita bread.

30

Hummus

A Middle Eastern pureed dip with garbanzo beans mixed with garlic, lemon and tahini. Accompanied with pita bread.

30

Mediterranean Salsa

Homemade Mediterranean salsa served over hummus with seasoned toasted pita bread.

30

Feta Cheese Platter

A fresh assortment of cucumbers, tomatoes, olives, feta cheese and hummus dip. Accompanied with pita bread.

30

Lemon Basil Shrimp Salad Boat

Lemon basil shrimp, tomato, red onion, and avocado served in a lettuce leaf.

3 PER PIECE

Dolmas

Grape leaves stuffed with rice and spiced vegetables.

1.50 PER PIECE

Shrimp Cocktail

Jumbo shrimp on a blanket of romaine lettuce, complemented by carved lemon and zesty cocktail sauce.

50 PIECES /60

Mediterranean Bruschetta

With tomatoes, feta and basil.

2 PER PIECE

Fruit Kabobs

Seasonal fresh fruit on skewers. Accompanied with a yogurt honey dipping sauce.

2.50 PER SKEWER

Cucumber Hummus Bites

Our homemade hummus on a crisp cucumber topped with a cherry tomato, feta cheese, and parsley.

1.50 PER PIECE

Marinated Almond Stuffed Olives

Assorted marinated olives. (serves 12 / 15)

35

Mediterranean Appetizer Bites

Greek plain yogurt, lemon, basil, tapenade, grape tomato, and feta cheese in a mini phyllo cup.

2 PER PIECE

HORS D'OEUVRES *Hot*

Serves 12-15 or 24-30 (Unless Specified)

Grape Leaves

Grape leaves stuffed with rice and spiced ground beef.

1.50 PER PIECE

Spanakopita

Filo dough stuffed with feta cheese and spinach.

1.50 PER PIECE

Samosas

Pastry stuffed with potatoes, green peas, spices and delicately fried.

1.50 PER PIECE

Arayes "Middle Eastern Sliders"

Toasted pocket pita stuffed with spiced ground beef, caramelized onions, garlic-mayo and cilantro.

3.50 PER PIECE

Stuffed Mushrooms

With basil pesto, parmesan, mozzarella and bread crumbs.

2 PER PIECE

Mediterranean Flat Bread

Flat bread topped with slices of gyros, mozzarella cheese, mushrooms, onions, tomatoes and feta cheese.

13 PER FLATBREAD

Coconut Shrimp

Coconut breaded shrimp with sweet chili sauce.

24 PIECES - 30

Zucchini & Cheese Roulades

Ricotta cheese, parmesan cheese, and olives in a grilled zucchini.

1.50 PER PIECE

Kufta Bites

Spiced ground beef meatballs drizzled with a red marinara sauce.

1.50 PER PIECE

Fatayer

Baked turnovers stuffed with feta, white cheeses and parsley.

ORDER 48 HOURS IN ADVANCE

2 PER PIECE

Pesto Shrimp with Toasted Pita Bread

Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and parmesan.

3 PER PIECE

Lahme Bajeen

Baked mini meat pies with spiced ground beef and vegetables.

ORDER 48 HOURS IN ADVANCE

2 PER PIECE

Mini Kabobs

Garlic Shrimp Skewer

Grilled shrimp skewers seasoned with garlic and lemon. Accompanied by cucumber yogurt sauce.

4 PER SKEWER

Chicken Shish Tawook Kabobs

Middle Eastern spiced chicken kabobs seasoned with herbs, onions and tomatoes. Accompanied by cucumber yogurt sauce.

4 PER SKEWER

Rosemary Garlic Beef Kabobs

Char-broiled filet of tenderloin skewers marinated in rosemary and garlic. Accompanied by cucumber yogurt sauce.

5 PER SKEWER

Lamb Kabobs

Char-broiled tender lamb skewers marinated in spices rosemary and garlic. Accompanied by cucumber yogurt sauce.

5 PER SKEWER

Kufta Kabobs

Lean ground sirloin spiced and mixed with onions and parsley on skewers. Accompanied by cucumber yogurt sauce.

4 PER SKEWER

Vegetable Kabobs

Assorted seasoned grilled vegetable kabobs with garlic yogurt sauce.

3 PER SKEWER

SALADS ♦ STIR-FRYS & PASTAS ♦ PLATTERS



SALADS

Serves approximately 12-15

Greek Salad

Romaine lettuce, tomatoes, cucumbers, onions, feta cheese and olives, with a lemon-olive oil vinaigrette.

25

Tabouli Salad

Diced tomatoes, cucumbers, onions, parsley, mint leaves and cracked wheat, over romaine lettuce. Seasoned with lemon-olive oil vinaigrette.

30

Fatoush Salad

Toasted pita bread, tomatoes, cucumbers, onions, olives and mint tossed in a lemon-olive oil vinaigrette.

30

Mandarin Orange Mango Salad

Spring mix lettuce tossed with mango dressing, walnuts, almonds and mandarin oranges.

25

Tahini Salad

Diced tomatoes, cucumbers, onions, parsley and mint in a tahini dressing.

25

Chickpea Salad

Cabbage, garbanzo beans, tomatoes, red onions, peppers and mint with a lemon-olive oil vinaigrette.

30

Couscous Salad

Moroccan pearl couscous, walnuts, garbanzo beans, cranberry raisins, tomatoes and red peppers. Topped with a mango dressing and mandarin oranges.

35

Caesar Salad

Romaine lettuce mixed with creamy Caesar dressing. Topped with parmesan cheese and croutons.

25

Beet & Goat Cheese Salad

Beet, goat cheese, spring greens and toasted almonds tossed in a citrus vinaigrette.

35

Orzo Shrimp Salad

Orzo, shrimp mixed with grape tomatoes, diced cucumbers, feta cheese, dill, mint and a lemon vinaigrette.

40

PLATED STIR-FRYS AND PASTAS

Comes with your choice of Vegetarian, Gyro, Chicken, Lamb, Beef, or Shrimp

Vegetarian 18 Gyro 24 Chicken 24 Lamb 28 Filet Mignon 28 Shrimp 26

Casablanca

Garlic, onions, mushrooms and pine nuts in our house, savory-sweet sauce over rice.

Stir Fry Pasta/Rice

Seasonal vegetables sautéed in our honey savory sauce and mixed with your choice of pasta or rice.

Pesto Pasta

Sautéed seasonal vegetables, sun dried tomatoes, pine nuts and feta cheese mixed with a creamy basil pesto sauce over angel hair pasta.

Couscous

Sautéed seasonal vegetables and pine nuts and stirred with our honey savory sauce over couscous.

Feta Cheese Pasta

Thin angel hair pasta mixed with feta, diced tomatoes, pine nuts and basil.

Curry

Mixed seasonal vegetables sautéed in our creamy, curry sauce over penne pasta.

Lamb Pappardelle

Braised lamb, butter, parsley, and pappardelle pasta.

DISPLAY PLATTERS

Cheese Platter

Mozzarella, cheddar, gouda, pepperjack, tomato slices, crackers, and a balsamic reduction.

12/15 PEOPLE 70

Cured Meat Platter

Prosciutto, salami, pastrami, pepperoni, assorted crackers, cucumbers, and garlic dip.

12/15 PEOPLE 95

Vegetable Platter

Broccoli, cauliflower, carrots, cucumbers, tomatoes, and celery served with our house dipping sauces.

12/15 PEOPLE 30

Grilled Vegetable Platter

Zucchini, cauliflower, bell peppers, and mushrooms served with yogurt garlic sauce and pita bread.

12/15 PEOPLE 50

Served with your choice of Greek or Caesar salad, rice or mash potatoes, and grilled vegetables and fresh pita bread. Add \$2 for substitution of salad

PLATED ENTREES

Lamb Rack Frenched

Grilled rack of lamb seasoned with garlic and herbs.

35

Lamb Chops

Seasoned tender lamb chops char-broiled to perfection.

37

Lamb Shank

The most tender part of the lamb leg seasoned with mixed herbs and slowly baked with green beans and carrots.

30

Filet of Roast Lamb

Boneless leg of lamb slowly baked and spiced with rosemary, oregano, olive oil and garlic.

30

Filet Mignon

9 oz. Filet Mignon Steak accompanied by roasted asparagus.

MARKET PRICE

Roast Beef

Tender filet of roast beef seasoned with garlic and herbs and slowly baked.

26

Tomaties

Beef tenderloin mixed with sautéed tomatoes, garlic and zucchini. Seasoned with olive oil, oregano and rosemary.

28

Moussaka

Layers of sliced potatoes, eggplant, ground beef, béchamel white sauce and rich tomato sauce.

25

New York Strip or Rib Eye

Grilled 10 oz. New York Strip or Rib Eye steak seasoned with garlic and herbs

35

Lemon Garlic Chicken

Chicken breast marinated in garlic, lemon and spices accompanied by roasted asparagus.

26

Chicken Imhamas

1/2 roasted chicken marinated in Middle Eastern spices and slowly baked to perfection. Accompanied with spiced rice with ground beef topped with pine nuts and almonds.

27

Shish Kabobs

Fire roasted kabobs. Choose a combination of Chicken, Filet Mignon (add \$5), Lamb (add \$7), Kofta, Shrimp, Gyro or Vegetable.

2 Kabobs 25

3 Kabobs 32

SEAFOOD

Baked Garlic Lemon Salmon

Alaskan Salmon spiced and dressed with lemon, garlic and butter.

31

Garlic Broiled Shrimp

Jumbo shrimp sautéed in garlic and olive oil.

30

Shrimp and Lamb Rack

Grilled shrimp kabob seasoned with garlic and lemon accompanied by grilled lamb rack.

38

Salmon and Filet Mignon

Baked lemon garlic salmon accompanied by a filet mignon kabob.

MARKET PRICE

Lobster and Filet Mignon

Broiled garlic lobster tail accompanied by a filet mignon kabob.

MARKET PRICE

Lobster and Lamb Rack

Broiled garlic lobster tail paired with grilled lamb rack.

MARKET PRICE

SPECIALTY LARGE ENTREES

If interested in a carving station, please inquire for more information.

Roasted Leg of Lamb (7 lb.)

Marinated in herbs and spices, slowly baked.

110

Roast Whole Lamb (30 lb.)

Marinated in herbs and spices, slowly baked. Must order 1 week in advance.

MARKET PRICE

Whole Roast Beef (4 lb.)

Marinated in herbs and spices, slowly baked.

MARKET PRICE

Whole Baked Salmon

Marinated in herbs, butter and lemon, baked.

99

Lamb Rack (4 lb.)

Marinated in herbs and spices, grilled.

99

B ♦ U ♦ F ♦ F ♦ E ♦ T ♦ S

BUFFET STYLE ENTREES

(Minimum of 20 People for Buffet)

Royal

40/PERSON

Chicken kabobs, shrimp kabobs, baked salmon, filet of roast lamb, grape leaves, spanakopita, rice, feta cheese pasta, grilled vegetables, Greek and tabouli salad, assorted bread, assorted desserts and fresh fruit.

House Favorite

24/PERSON

Greek salad, hummus, spanakopita (spinach pies), gyros, chicken shish kabobs, feta cheese pasta, rice, pita bread, fresh fruit and baklava. Add: Shrimp 2; Salmon 4; Filet Mignon 5;

Carving Station

MARKET PRICE

(YOUR CHOICE OF BEEF, PRIME RIB, ROAST LAMB)

Seafood

30/PERSON

Baked salmon, shrimp skewers, Mediterranean bruschetta, crab alfredo pasta, mash potatoes, seasonal grilled vegetables, Caesar salad, assorted bread, assorted desserts and fresh fruit.

Pasta - Stir Fry

25/PERSON

Curry chicken stew, shrimp Casablanca, gyro stir-fry, Mediterranean bruschetta, Greek salad, grilled vegetables, feta cheese pasta, rice, assorted bread, assorted desserts, and fresh fruit.

Vegetarian

17/PERSON

Curry vegetarian stew, spanakopita (spinach pies), falafel, hummus, feta cheese pasta, rice, grilled vegetables, Greek salad, assorted bread, assorted desserts, and fresh fruit.

Arabian

25/PERSON

Hummus, Baba Ganouje, falafel, fried kibbe, grape leaves, tabouli salad, fatoush salad, basmati rice, chicken kabob, kufta kabob, assorted olives and dips.

BUILD YOUR OWN

Work with us to build your own customized buffet for your event.

FROM 5-10PM

- 1 salad option, 2 meat options, 2 side options 17/PERSON
- 2 salad options, 3 meat options, 2 side options, all dips 22/PERSON
- 3 salad options, 4 meat options, 4 side options, all dips 32/PERSON

Salad Choices

Greek, tabouli, Caesar, mandarin orange, Moroccan mango couscous, (additional options refer to salad page in al la carte menu choices. Additional price may apply.)

Meat Choices

Gyro, chicken kabob, kufta kabob, beef kabob (add \$5 per person), lamb kabob (add \$8 per person), lamb shank or roast lamb (add \$7 per person), lamb rack or lamb chops (add \$8 per person), shrimp (add \$4 per person), salmon (add \$4 per person).

Sides

Rice, feta cheese pasta, grilled vegetables, mash potatoes, couscous, greek olives, fried cauliflower, pastas/stir-frys (refer to plated entree page in al la carte menu choices. Additional price may apply.)

Dips

Hummus, hot sauce, garlic sauce, tahini sauce, yogurt garlic sauce (additional \$2 per person).

SIDES DISHES

Saffron Rice
Couscous
Fried Potatoes
Mash Potatoes

Pocket Pita Bread
Greek Pita Bread
Lebanese Flat Bread
Yogurt Garlic Sauce

Grilled Vegetables
Glazed Vegetables
Garlic Roasted Asparagus
Fried Cauliflower

Greek Olives
Signature Garlic Dip
Signature Hot Sauce
Tahini Sauce

GROUP APPETIZERS

Buffet-Style or Family-Style

Option 1

\$8/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Mini Chicken Kabobs, Pita Bread and Yogurt Garlic Dip

Option 2

\$10/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Mini Chicken Kabobs, Chicken Wings, Pita Bread and Yogurt Garlic Dip

Option 3

\$12/PERSON

Hummus, Spanakopita (spinach pies), Falafel, Gyros, Grape Leaves, Tabouli Salad, Yogurt Garlic Dip, Hot Sauce and Pita Bread

Option 4

\$15/PERSON

Hummus, Spanakopita (spinach pies), Falafel, Gyros, Grape Leaves, Tabouli Salad, Mini Chicken Kabobs, Yogurt Garlic Dip, Hot Sauce and Pita Bread

Option 5 - Vegetarian

\$16/PERSON

Hummus, Baba Ganouje, Falafel, Spanakopita (spinach pies), Tabouli Salad, Avocado Margarita Flat Bread, Assorted Olives, Yogurt Garlic Dip, Hot Sauce and Pita Bread

Option 6 - Create Your Own

We'll help you create your own menu based on your budget whether it be buffet-style or family style. Inquire for more information.

For create your own menu, our most popular choices are:

Hummus • Spanakopita (spinach pies) • Gyros • Mini Chicken Kabobs
Chicken Wings • Bruschetta • Falafel • Grape Leaves • Tabouli Salad
Pita • Assorted Olives • Dips (yogurt garlic sauce, garlic dip, hot sauce)

Other options include:

Baba Ganouje • Dolma • Fried Kibbe • Coconut Shrimp • Greek Salad
Moroccan Mango Couscous Salad • Mini Kofta Kabobs • Mini Shrimp Kabobs
Mini Beef Kabobs • Any of our Flatbread pizzas: Margarita, Avocado Margarita,
Mediterranean, Za'atar Flatbread, Beef Pepperoni Pizza or build your own
(choices include: Beef Pepperoni, Grilled Chicken, Steak, Red or Green
Peppers, Feta Cheese, Onions, Mushrooms)

Prices will vary from option to option.

We'd be happy to sit down with you and discuss creating your own menu.

FAMILY-STYLE LATE NIGHT BITES

Family-Style

All Family-Style Includes Yogurt-Garlic Sauce, Pita Bread and Coffee

Lemon-Herb Chicken

\$26/PERSON

Greek or Caesar Salad, Hummus, Lemon-Herb Chicken Kabobs or Chicken Filet, Basmati Rice and Roasted Vegetables

Rosemary-Garlic Filet Mignon

\$30/PERSON

Greek or Caesar Salad, Hummus, Rosemary-Garlic Filet Mignon Kabobs, Basmati Rice and Roasted Vegetables

Baked Salmon and Lemon-Herb Chicken

\$34/PERSON

Greek or Caesar Salad, Hummus, Baked Salmon and Lemon-Herb Chicken Kabobs, Basmati Rice and Roasted Vegetables

Mix Grill

\$35/PERSON

Greek or Caesar Salad, Hummus, Chicken, Filet Mignon and Shrimp Kabobs, Basmati Rice and Roasted Vegetables

Late Night Bites

Gyro Bar

\$7/PERSON

Gyros, Lettuce, Tomatoes, Onions, Jalapenos, Sautéed Mushrooms, Feta Cheese, Pita Bread, Tortillas, Hummus and Garlic-Yogurt Sauce

Falafel & Hummus Bar

\$6/PERSON

Falafel, Lettuce, Tomatoes, Onions, Jalapenos, Fried Eggplant, Pita Bread, Hummus and Tahini Sauce

Flatbreads

\$14/FLATBREAD

Choose from Margarita, Pepperoni, Avocado and Mediterranean (with gyros, vegetables and feta cheese)

Hummus & Pita Bar

\$5/PERSON

Hummus (classic, red pepper and avocado) and Mediterranean Salsa with assorted chips, pita bread, and assorted vegetables

Wings

\$1.25/WING

Our signature crunchy, spicy wings with your choice of dipping sauces: buffalo, ranch or blue cheese

DESSERTS ♦ BEVERAGES

DESSERTS

Baklava

Rich, sweet dessert pastry with layers of filo filled with chopped nuts and topped with honey syrup.

2.50 PER PIECE

Chocolate Mousse Cups

With whipped cream center.

3 PER PIECE

Petit Fours

Assorted flavors. (ask for details)

1.75 PER PIECE

Deconstructed Baklava Cups

Our wonderful Baklava deconstructed in a cup.

3 PER PIECE

BEVERAGES

American Coffee

Turkish Coffee

Mint Tea

Ice Tea

Lemon-Cucumber Water

Local water with fresh cucumber and lemon slices

LINENS & CHINA

Various options available.

Table Linens - 5 per table (additional prices may apply).

Linen Napkins - 1 per person

China - 1.25 per person

Glasses - 1.25 per glass

Cutlery - 1.25 per person

Coffee/Tea Station - 2.99 per person

Inquire for more information.

Baba's Catering

By The Mediterranean Cruise Cafe

We have many bar options for you to choose from. We can accommodate all group sizes and budgets.
NO MINIMUMS REQUIRED!

LIQUORS

FIRST TIER 5.00

Vodka - Smirnoff
Vodka - Stol
Rum - Bacardi
Rum - Bacardi Limon
Rum - Castillo
Rum - Captain Morgan
Rum - Malibu
Gin - Tanqueray
Gin - Beefeater
Tequila - Hornitos
Tequila - Jose Cuervo
Brandy - Korbel
Whiskey - Windsor

SECOND TIER 6.00

Vodka - Absolut
Rum - Bacardi 8
Whiskey - Bulliet or Bulliet Rye
Whiskey - Jameson
Gin - Bombay Sapphire

THIRD TIER 7.00

Vodka - Grey Goose
Rum - Appleton Reserve
Tequila - Patron
Whiskey - Makers Mark
Scotch - Glenlivet 12 Yr.

WINES BY THE BOTTLE

Pick two from the Tier of your choosing

FIRST TIER 25.00

Cypress Brand
Merlot
Chardonnay
Cabernet
Sauvignon Blanc

SECOND TIER 35.00

Kendall Jackson Brand Chardonnay
Merlot
Cabernet
Riesling

THIRD TIER 45.00

La Crema Brand
Pinot Noir
Cabernet
Merlot
Chardonnay

SPARKLING WINE

Chateau Napoleon Brut	25.00
Korbel Brut	40.00
Three Daughters Moscato	30.00

Plastic cups, napkins, and straws are included with all bar services.
Additional glassware can be purchased at \$1.00 per glass.



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BEER KEGS

FIRST TIER 315.00

Coors Light
Miller Light
Bud Light
Budweiser

SECOND TIER 360.00

Surley Hell
Blue Moon
Summit EPA
Liene's Honeyweiss
Sam Adams

THIRD TIER 400.00

Stella
Heineken
Surley Furious
Indeed Day Tripper
Lift Bridge Farm Girl

BOTTLED BEERS

Pick two from the Tier of your choosing

FIRST TIER 5.00

Miller Light
Michelob Golden Light
Budweiser
MGD
O'Doul's Amber
Coors Light

SECOND TIER 7.00

Mythos (Greek Beer)
Surley Cans
Blue Moon

THIRD TIER 8.00

Stella
Indeed Cans
Heineken
Dos Equis

Anything not on this list may be requested.

Plastic cups, napkins, and straws are included with all bar services.
Additional glassware can be purchased at \$1.00 per glass.





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