## IMIZINOIN CATERED EVENTS

BRINGING THE MAGIC OF MIZNON TO YOU!



### CATERED EVENTS:

### MAGIC SHOW

A perfect date with Miznon. Invite your guests for a dinner (or lunch) and a show!

Our very own chefs arrive and build you a custom lunch/dinner, assembling our pitas, veggies and plated dishes in front of your eyes, with all of Miznon's vibe and magic.

### STARTING AT \$75 PER GUEST

- Price includes kitchen staff.
- All prices are prior to tax and fees: 20% service & gratuity and a 10-15% delivery fee (location based).

### How it works:

- Buffet-style event were the food is the main attraction.
- Minimum of 30 guests.
- Our chefs will arrive on-site to create the perfect event for you.
- No kitchen needed!

- Price includes compostable serving dishes and cutlery.
- Please specify any dietary restrictions.
- Menu items are dependent upon season and availability.



### Step 1: Duilt a Buffet

INCLUDED IN PRICE

Our events start with a beautiful sharable spread buffet where we set the a magnificent buffet with or mezze and signature vegetables, all beautifully displayed in a way that will WOW your guests:

### MEZZE TO START:

Vegetable crudités • Crispy Za'atar Pita Chips • Baba-Ganoush

Miznon Tahini & Spicy sauce • Rolled Sour-cream

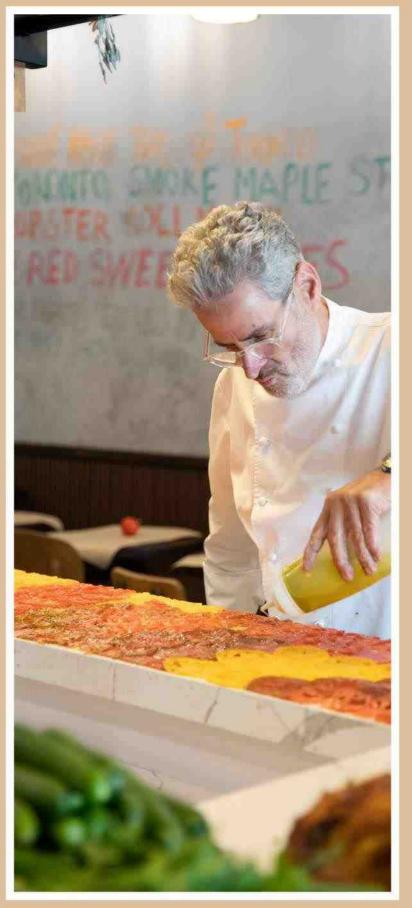
### CHOOSE 2 VEGGIES:

Whole Roasted Baby Cauliflower. The world-famous Miznon's signature.

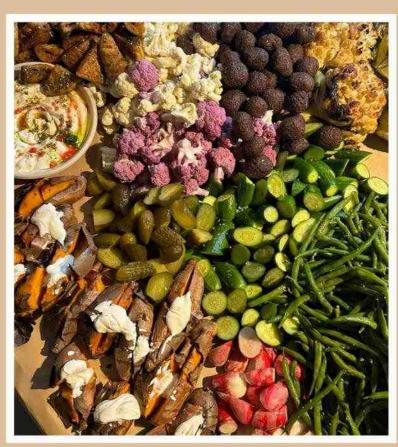
Batata. Whole sweet potato roasted to perfection, served with sour cream.

A Pile of Green Beans. Perfumed with olive oil, lemon, salt & garlic.

Run-Over Potato. Baked potato smashed over sour cream, garlic, dill & scallions.







+ MORE AMAZING SHARABLES SEE NEXT PAGE



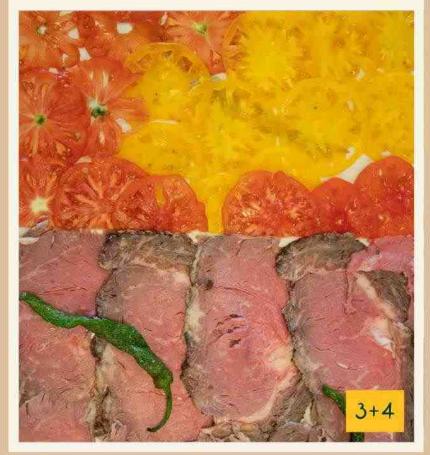
### Step 2: Add to the Buffet

PRICES PER GUEST

Amaze your guests with more of our spectacular family-style starters and sides:

1 Falafel Feast	
Available only for catered events! Our beloved falafel, served out of the pita, for all to	
	\$4
The Best Hummus You Will Ever Eat	
Fresh hummus, topped with chickpeas, tahini, tomato seeds & spicy*. vegan	\$6
Heirloom Tomato Mosaic Ontario heirloom tomatoes, thinly sliced and layered like a big mosaic. Seasoned with	
	\$8
Roastbeef Magic Carpet  A spread of Ribeye Roastbeef Carpaccio. Topped with olive oil, salt, tomato seeds, blapepper & our spicy sauce. gluten-free	ıck \$10.





### Step 3: Choose your Pitas

INCLUDED IN PRICE

Our chef will built a Pita Station where they serve half-size pitas assembled live, to order:

### CHOOSE 2-3 PITAS:

Lavan. Cauliflower inner parts tossed with tahini, tomato, spicy, scallions. vegan

Wild Mushrooms. A whole forest seared on hot steel; scallions, sour cream & spicy.

Falafel Burger 2.0. Tahini, tomato, pickles & spicy. vegan

Lamb Kebab. A long juicy one; Grilled tomato and onion, tahini, pickles & spicy.

Rotisserie Broken Chicken. Seared with scallions & za'atar; tahini & spicy.

+ NON-PITA, PLATED DISHES SEE NEXT PAGE







<sup>\*\*</sup> While no kitchen is required for the event, if there is a kitchen or outdoor grill on site that our team can use, we may be able to consider additional pita options.

### MIZNON MAGIC SHOW

### Step 4: Add Plated Dishes & Desserts

PRICES PER GUEST

In addition to the pitas you selected, offer your guests the option for plated main dishes served by our chefs:

# Middle-Eastern Ratatouille Golden eggplants, green zucchinis, tomatoes & onions roasted in tomato perfume; topped with tahini, spicy\*, chopped egg. vegetarian \$8 Sac de Coq: Chicken Salad A big pile of fresh chicken salad, made to order with our signature rotisserie chicken, fresh herbs, vegetables, and onions. gluten-free \$9.5 Spicy Fish for Shabbat Dinner Wild Cod fillets in a stormy tomato sauce; topped with tahini, & spicy\*. gluten-free \$13

For the grande finale, our chefs will assemble a colourful spread of desserts:

Dessert Show

Malabi (Middle-eastern pana cota), Carmalized Bananas in Dulce de leche, Sage butter cookies, and seasonal fruits. nut-free optional\*

\$6.5









