



Specialties Tray

Shawarma	Grilled marinated sliced, tender beef & grilled tomato served with white rice & mixed vegetables.	4.50
Kafta	Charbroiled ground sirloin beef with parsley, onion, & Lebanese spices served with white rice & mixed vegetables.	4.90
Ouzi	Baked leg of lamb with roasted almonds & pine nuts served with white rice & mixed vegetables.	5.25
Sheikh Al Mihshi	Stuffed Italian eggplant, baked with ground beef, pine nuts, and tomato sauce served with white rice.	4.50
Moujadrah	Mix of cooked rice & lentil, with Lebanese spices topped with salad & golden fried onions.	2.75
White Rice	Cooked with vermicelli noodle	2.00



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Nora Salad	Mixed greens, green apple, kiwi, grapes, oranges, feta cheese, dried plums & walnuts.	2.50
Pickles	Turnips, cucumbers, & Kalamata olives.	1.50



Dessert Tray

Burma	Shredded wheat & pistachio	1.50
Lady fingers	Filo dough with pistachio.	1.50
Diamond	Filo dough & walnuts.	1.50
Bird's Nest	Filo dough & pistachio.	1.50
Namoura	Semolina flour cake with rose water & sugar syrup.	1.50



Catering Menu

AT NORA
TASTE OF LEBANON

EAT FRESH, EAT HEALTHY
& AS ALWAYS
EAT DELICIOUS

14674 Lee Highway
Gainesville, VA 20155

Phone: (703) 753-0233
Fax: (703) 753-0344

- Prices displayed are *per* guest.
- Minimum catering order is for 15 *guests!*
- Free Delivery is available. (Please ask a manager for details).



Soups

Lentil Soup Lentil, Swiss-chard, celery, & potatoes. **2.25**

Vegetable Soup Carrots, string beans, celery, tomatoes, zucchini, & yellow squash **2.25**



Finger Food Tray

Grape Leaves Stuffed with rice, tomato, parsley, lemon juice & olive oil **0.75**

Spinach Pie Spinach, onion, & Lebanese spices. **1.10**

Sambusek Deep fried pie filled with ground sirloin beef, tomato, onion, & pine nuts. **1.25**

Cheese Pie Baked mini-pie stuffed with feta, tomato, onion, olive oil & Lebanese spices. **1.20**

Kibbie Deep fried shells of ground sirloin beef & Cracked-wheat stuffed with ground sirloin beef, onions & pine nuts. **1.70**

Falafel Deep fried mix of chickpeas, fava beans & Lebanese spices. **0.75**



Appetizers Tray

Taboule Salad Chopped parsley, tomato, Cracked wheat, olive oil & lemon juice. **2.50**

Fettoosh Salad Mixed greens, tomato, green pepper, cucumber, scallion, toasted pita & Lebanese spices. **2.50**

Hoummos Puree of chickpeas with tahini, garlic & lemon juice. **2.25**

Baba Ghannouj Puree of charbroiled eggplant with tahini, garlic & lemon juice. **2.50**

Shanklishe Feta cheese, tomato, scallion, zaatar, Lebanese spices & olive oil. **2.50**

Foul Moudamas Fava beans, garlic, lemon juice & olive oil. **2.50**

Lubieh Bel Zeit Simmered Italian string beans, tomato sauce & garlic **2.50**

Makanek Lebanese sausages sautéed with lemon juice. **2.75**

Soujok Spicy Lebanese sausages simmered with tomatoes. **2.75**

Yogurt Salad With cucumbers, garlic & dry mint. **1.75**

Labneh Creamy strained yogurt with olive oil. **2.25**



Specialties Tray

Shish Kebab Charbroiled marinated beef tenderloin served with white rice & mixed vegetables. **5.25**

Lamb Kebab Charbroiled marinated lamb tenderloin served with white rice & mixed vegetables. **5.75**

Chicken Kebab Charbroiled marinated boneless chicken breast served with white rice & mixed vegetables. **4.25**