

pita pocket five pack \$35

authentic

hummus, israeli salad, homemade pickles

mid-eastern

grilled tomatoes, grilled onions, parsley, tahini amba sauce

southwest-mex

grilled corn, grilled tomato, cilantro, tortilla chips, chipotle aioli

caprese

mozzarella, arugula, grilled tomato, basil avocado vinaigrette

greek

traditional greek salad with feta and olives, roasted cauliflower with yogurt tsaziki

african

grilled corn, grape tomatoes with cilantro, sweet potato chips, african peanut sauce

pita pack protein selection

falafel

grilled chicken

shawarma

impossible meat kofta add \$5 per platter 

crispy panko crusted tofu 

crispy chicken

chopped steak

salad platters

greek salad

fresh greens, cucumbers, tomatoes, red peppers, red onion, feta cheese, kalamata olives, red wine vinaigrette

israeli salad

cucumbers, tomato, green cabbage, parsley, lemon juice, olive oil

mexican salad

fresh greens, grilled corn, grape tomatoes with cilantro, tortilla chips, chipotle aioli

moroccan salad

minty carrots, beets, cauliflower, over fresh greens, drizzled with pomegranate vinaigrette

african salad

grilled corn, sweet potato chips, grape tomatoes, over fresh greens with african peanut sauce

kale tabulle

chopped fresh kale, couscous, cucumbers, tomato, parsley, lemon olive oil dressing

arugula salad

fresh arugula, grilled tomatoes, mozzarella cheese, basil avocado vinaigrette

garden salad

fresh greens, tomatoes, cucumbers red peppers with red wine vinaigrette

small feeds apx. 2-4 diners \$26

medium feeds apx. 4-6 diners \$36

large feeds apx. 6-8 diners \$46

dipping platters

fresh hummus

homemade, creamy and delicious, served with warm chickpeas, olive oil and parsley

red pepper hummus

fresh hummus blended with red peppers and herbs, topped with olive oil and parsley

jalapeno hummus

fresh hummus blended with jalapenos, cilantro and spices, topped with olive oil and parsley

babaghanouch

roasted eggplant puree, sesame tahini, garlic, lemon and spices, topped with olive oil and parsley

labane with zaatar

tangy creamy kefir cheese sprinkled with zaatar and drizzled with olive oil

small feeds apx. 2-4 diners \$26

medium feeds apx. 4-6 diners \$36

large feeds apx. 6-8 diners \$46

* pita sold seperately

baked at CRISP fresh pita platters

may be cut into halves or quarters

original wheat pita

sesame wheat pita

zaatar wheat pita

small \$10

medium \$14

large \$18

side platters

basmati rice with quinoa

waffle fries

falafel

small feeds apx. 4-6 diners \$16

medium feeds apx. 6-8 diners \$26

large feeds apx. 8-10 diners \$36

protein platters

grilled chicken

marinated sliced grilled chicken

shawarma

spice rubbed and grilled chicken with lamb

chopped steak

100% fresh ground beef grilled patties

fried chicken fingers

crispy panko crusted chicken strips

crispy tofu fingers

crispy panko crusted marinated tofu

impossible meat kofta*

vegan minced plant based beef, traditionally spiced and grilled

small feeds apx. 2-4 diners \$26

medium feeds apx. 4-6 diners \$36

large feeds apx. 6-8 diners \$46

*additional charge will apply

homemade dessert platters \$44

brownies

chocolate chip cookies

halva cookies

fresh fruit 

8oz. sauce bottles

our house made sauces conveniently packaged in squeezer bottles to dispense on your favorite menu selection

tahini

amba tahini 

creamy jalapeno

yogurt tsazki

chipotle aioli

african peanut 

pomegranate vinaigrette 

basil avocado vinaigrette 

for orders and questions 212-661-0000 or catering@eatatcrisp.com

