

A Taste of Persia

TASTE THE FAVOURITES

\$25 per head*

Mini Frittata (KOOKOO SABZI) - 1 per guest

Roll-Ups (SALAD OLIVIEH) - 2 per guest

Individual Rice Pilaf Cakes (TAH CHIN) - 1 per guest

Mini Gourmet Pies (GHORMEH SABZI) - 2 per guest

Chicken, Walnut & Pomegranate Cups (FESENJOON) - 2 per guest

Mini Chocolate Pomegranate Tarts - 1 per guest

*Includes FREE delivery. Min 20 guests

*A MINIMUM OF 20 GUESTS APPLIES TO ALL PACKAGES.

The Jewels

FIT FOR A KING OR OUEEN

\$36 per head*

Crostini (MIRZA GHASSEMI) - 2 per guest

Roll-Ups (SALAD OLIVIEH) - 2 per guest

Mini Frittata (KOOKOO SABZI) - 1 per guest

Chicken, Walnut & Pomegranate Cups (FESENJOON) - 1 per guest

Sanbouseh (BADEMJOON) - 2 per guest

Prawn Pizzak (GHALIEH MEYGOO) - 1 per guest

Persian Surprise Meatballs (MINI KOOFTEH TABRIZ) - 2 per guest

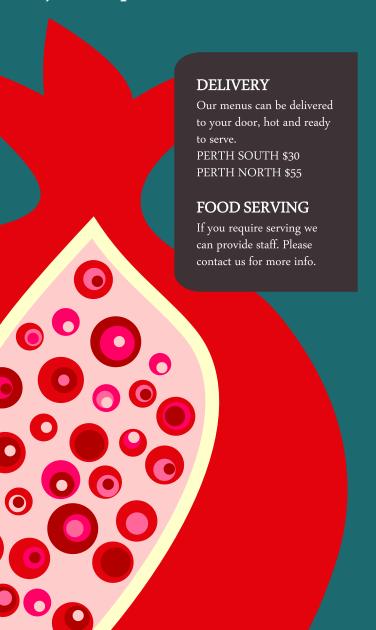
Mini Chocolate Pomegranate Tarts - 1 per guest

Baklava/Lime Cheesecake Bites - 1 per guest

*Includes FREE delivery. Min 20 guests



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CANAPÉ MENU

Engage your senses and try our unique style of finger-food catering.

A luxurious modern twist on age-old,

Persian traditional recipes, that can be eaten in 1 or 2 bites.

FREE DELIVERY WITH ORDERS OVER \$450*

*within 40km of Perth CBD

Dudulge your quests with our exquisite menu selections, created and prepared from scratch



Mini Frittata

\$2.50 EACH*

Persia's favourite classic.

A fresh-herb frittata with barberries

or BAGHALI (v)

A scrumptious miniature frittata, made with broad beans, herbs & dill



Roll-Ups

\$2.50 EACH*

A traditional Persian chicken,
potato & egg salad with gherkins. It somes
rolled up in a bread casing & garnished with a
cherry-tomato half & basil leaf



Individual Rice Pilaf Cakes

\$3.20 EACH*

TAH CHIN

Another favourite Persian classic. Individual rice-pilaf cakes with chicken barberries, saffron, rosewater & yoghurt



Chicken, Walnut & Pomegranate Cups

\$2.95 EACH*

FESENJOON

Slow-cooked chicken in a traditional Persian sauce made from crushed walnuts & pomegranate molasses. Served in crispy filo cups Our passion for fresh local produce shines though in our menu, ensuring optimum flavours from superior ingredients



Mini Gourmet Pies

\$3.20 EACH*

EACH*

\$2.50

SHORMEH SABZI

Slow-cooked lamb, dried limes & red kidney beans, in fresh herb sauce

GHEIMEH

Slow-cooked lamb, tomato & split-peas in open top pies with a crisp potato garnish



Prawn Pizzak

GHALIEH MEYGOO

Garlic prawn with a classic Persian sauce made from coriander & tamarind, served on an individual pizza base



MIRZA GHASSEMI

Home-made mixed spice crostini, topped with a puree of smoky eggplant, tomato & egg





Persian Surprise Meatballs

IINI KOOFTEH TABRIZ

Slow-cooked meatballs made from a mixture of lamb & beef, with centres of caramelised onion, walnut, apricot & barberries, served in a tangy barberry sauce

Sanbouseh

BADEMIOON

Crescent-shaped, puff pastry morsels, stuffed with a filling of slow-cooked lamb, eggplant & verjuice



Something Sweet

Mini Chocolate Pomegranate Tarts



Decadent little tarts with a velvety-smooth ganache filling, garnished with a single pomegranate jewel

Baklava/Lime Cheesecake Bites

\$3.40 EACH*

A tangy twist on a classic cheesecake, complete with pistachios & flaky baklava pastry

Mini Fig & Walnut Tarts

Delicious miniature fig & walnut tarts with honey & mascarpone



