



0400 301 272



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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 QUEEN

\$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



JEWELS of PERSIA

exotic dishes from the ancient land

DELIVERY

Our menus can be delivered
to your door, hot and ready
to serve.

PERTH SOUTH \$30

PERTH NORTH \$55

FOOD SERVING

If you require serving we
can provide staff. Please
contact us for more info.

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

Indulge your guests with our exquisite menu selections, created and prepared from scratch

Our passion for fresh local produce shines through in our menu, ensuring optimum flavours from superior ingredients

Sanbouseh

BADEMJOON

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

\$2.95
EACH*

Something Sweet

Mini Chocolate Pomegranate Tarts

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

\$3.40
EACH*

Baklava/Lime Cheesecake Bites

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

\$3.40
EACH*

Mini Fig & Walnut Tarts

Delicious miniature fig & walnut tarts with honey & mascarpone

\$3.20
EACH*

*MINIMUM ORDER OF
20 PIECES APPLIES TO
ALL CANAPÉ ITEMS.
Min spend \$250 + delivery

Mini Frittata

KOOKOO SABZI (v)

Persia's favourite classic.
A fresh-herb frittata with barberries

or
BAGHALI (v)

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

\$2.50
EACH*

Roll-Ups

SALAD OLIVIEH

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

\$2.50
EACH*

Individual Rice Pilaf Cakes

TAH CHIN

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

\$3.20
EACH*

Chicken, Walnut & Pomegranate Cups

FESENJOON

Slow-cooked chicken in a traditional Persian sauce made from crushed walnuts & pomegranate molasses. Served in crispy filo cups

\$2.95
EACH*

Mini Gourmet Pies

GHORMEH SABZI

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

or
GHEIMEH

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

\$3.20
EACH*

Prawn Pizzak

GHALIEH MEYGOO

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

\$3.20
EACH*

Crostini

MIRZA GHASSEMI

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

\$2.45
EACH*

Persian Surprise Meatballs

MINI 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

\$2.50
EACH*