

Kush Catering Menu 2026

Prepared catering offerings. Subject to availability and chef review. Not an online order cart.

Appetizers

Mini Duck Confit Pastilla

Delicate pastry shell filled with shredded seasoned duck confit, raisins, and crushed almonds.

\$78 per dozen

N

Mini Mushroom Pastilla

Delicate pastry shell filled with seasoned mushrooms, raisins, and crushed almonds.

\$65 per dozen

V · N

Butternut Squash & Za'atar Fritters

Olive tapenade. Tapenade contains anchovies.

\$60 per dozen

V

Sweet Potato & Feta Croquettes

Smoked paprika aioli.

\$60 per dozen

V

Curry Spiced Falafel

Maple tahini and pickled shallot.

\$54 per dozen

VG · GF · S

Mediterranean Crab Cakes

Zesty labneh sauce. Contains shellfish.

\$84 per dozen

SF

Sesame Halloumi Bites with Caramelized Onion Jam

Can be made gluten-free upon request.

\$54 per dozen

V · S

Halloumi and Tomato Skewers

Hara (cilantro) Sauce.

\$54 per dozen

V · GF

Lemon and Za'atar Grilled Shrimp

Curry aioli, crispy shallots, and pomegranate.

\$80 per dozen

GF · SF

Seasonal Crostini

Tomato & Garlic Confit with Whipped Feta OR Roasted Butternut Squash & Whipped Goat Cheese, with assorted toppings.

\$65 per dozen

V

Spiced Kebab Mini Skewers

Beef Kofta with yogurt sauce — \$72

Chicken thighs with Amba sauce — \$72

GF

Chicken Skewers

Choice of Amba (mango) or Hara (cilantro) Sauce.

\$72 per dozen

Lamb Merguez Kofta

Green Goddess Sauce.

\$78 per dozen

GF

Dips and Mezze

Beet Hummus

With pita bread and vegetables.

Bowl — \$60 — serves 8-10

V

Tzatziki

With pita bread and vegetables.

Bowl — \$60 — serves 8-10

V

Mezze Board

Beet Hummus, Tzatziki, Spicy Moutabel, Curry Spiced Falafel, Feta, Olives, assorted vegetables, and pita bread.

Large board — \$110 — serves 10

V

Salads

Mediterranean Salad

Mixed greens, cucumbers, tomatoes, olives, feta, pickled shallots, pita chips, with Za'atar Vinaigrette.

Large salad bowl — \$160 — serves 20-25

Medium salad bowl — \$80 — serves 10-15

V · S

Kush Signature Salad

Arugula, shaved fennel, radish, pomegranate, with Lemon Truffle Vinaigrette.

Large salad bowl — \$160 — serves 20-25

Medium salad bowl — \$80 — serves 10-15

VG · GF

Kale Caesar

Chiffonade of kale and romaine with shaved Parmesan, Za'atar-spiced pita croutons, and Preserved Lemon Anchovy Vinaigrette.

Large salad bowl — \$190 — serves 20-25

Medium salad bowl — \$90 — serves 10-15

Feta, Cucumber, Olive and Tomato Salad

With an Herbed Vinaigrette.

Large salad bowl — \$150 — serves 20-25

Medium salad bowl — \$60 — serves 10-15

V · GF

Beet and Quinoa Tabbouleh

Cumin Citrus Vinaigrette with Whipped Feta.

Large salad bowl — \$200 — serves 20-25

Medium salad bowl — \$100 — serves 10-15

V · GF

Seasonal Salad

Peach, Burrata & Basil Vinaigrette.

Large salad bowl — \$190 — serves 20-25

Medium salad bowl — \$90 — serves 10-15

V · GF

Protein Add-Ons

Seasoned Grilled Chicken

Medium tray — \$100 — serves 10-12

GF

Roasted Salmon

Medium tray — \$180 — serves 10-12

GF

Grilled Shrimp

Medium tray — \$200 — serves 10-12

GF

Curry Spiced Falafel

Medium tray — \$100 — serves 10-12

VG · GF

Entrees

Harissa Brown Sugar Braised Beef

Tender pieces of braised beef in a sweet, savory and spicy sauce with Golden Pearled Couscous and Hara (cilantro) Sauce.

Full Tray — \$300 — serves 20-25

Half Tray — \$150 — serves 10-12

Mediterranean Chicken

Spice-marinated and roasted with feta, olives, and tomatoes over seasoned rice.

Full Tray — \$280 — serves 20-25

Half Tray — \$140 — serves 10-12

GF

Chili and Garlic Stewed Shrimp

Served with seasoned rice.

Full Tray — \$340 — serves 20-25

Half Tray — \$170 — serves 10-12

GF

Oven Roasted Salmon

Olive Pistachio Salsa and Tomato Fennel Ragu.

Full Tray — \$360 — serves 20-25

Half Tray — \$180 — serves 10-12

GF · N

Seasoned Lentils and Rice

Crispy shallots and Cilantro Yogurt Sauce.

Full Tray — \$260 — serves 20-25

Half Tray — \$130 — serves 10-12

V · GF

Kebab Skewers

Chicken Thigh Skewers with a choice of Amba (mango) or Hara (cilantro) Sauce — \$280 — serves 20-25

Lamb Merguez Kofta Kebab with Creamy Herb Yogurt Sauce — \$320 — serves 20-25

Beef Kofta Kebab with Tzatziki — \$280 — serves 20-25

Served with Seasoned Rice

GF

Sides

Spicy Roasted Carrots

Creamy Herbed Yogurt Sauce topped with pumpkin seeds.

Half tray — \$130 — serves 10-12

V · GF

Roasted Green Beans

Shallots, garlic and preserved lemon.

Half tray — \$110 — serves 10-12

VG · GF

Za'atar Roasted Sweet Potatoes

Half tray — \$100 — serves 10-12

VG · GF

Sweet and Spicy Glazed Eggplant

Tahini.

Half tray — \$120 — serves 10-12

VG · GF

Herb and Garlic Roasted Potatoes

Half tray — \$110 — serves 10-12

VG · GF

Desserts

Cardamom White Chocolate Pistachio Cookies

Large tray — \$50

N

Salted Tahini Chocolate Chip Cookies

Large tray — \$50

S
