

COOKING WITH REFUGEE WOMEN SINCE 2017

food 4 good



SCAN ME

**BREAK
BREAD,
BREAK
BORDERS™**

POWERED BY TMWF

WELCOME TO BREAK BREAD, BREAK BORDERS



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STARTERS

Spinach Fatayars Turnovers
Cheese Fatayars Turnovers
Beef Fatayars Turnovers
Yalanji Grape Leaves
Falafel Fried Chickpeas
Mahshi Rice Stuffed Eggplant
Mahshi Rice Stuffed Zucchini

ENTREES

Chicken Kepsheh with Rice
Chicken Maqluba with Rice
Chicken Shesh Taoq (breast)
Chicken Kabab
Beef Kabab
Beef Hindi in Tomato Sauce
Beef Kubbeh Croquettes

SPECIALITIES

Hara Isa Baou Vegan Casserole
Mujadra Lentils with Rice
Roasted Vegetables Arabic Spices
Chicken Shawarma
Beef Dumplings from Chechnya
Grilled Chicken Special Seasoning
Lamb Chop Special Order

SALADS AND DIPS

Fattoush Salad
Cucumber Salad
Quinoa Salad
Olive Salad
Hummus (with Pita or
Vegetables)
Mutabal
Babaganoush

DESSERTS

Mammoul Cookies (30pcs/60pcs)
Coconut Cookies (30pcs/60pcs)
Barish Shortbread Caramel Cookies
Harissa Semolina Almond Cakes
Basboosa Cakes Coconut Sprinkles
Warbat Sweet Ricotta Pastries
Birds Nest Pistachios Cookies
Rice Pudding

DRINKS

Arabic Coffee with Cardamom
Syrian Cinnamon Hot Tea
Iced Cinnamon Tea
Mint Lemonade
Turkish Apricot Juice
Turkish Yogurt Kefir Drink
Pineapple Float Juicer
Still Water in Dispenser

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WELCOME TO B₄

BREAK BREAD, BREAK BORDERS IS FOOD FOR GOOD. We're a social enterprise economically empowering refugee women, by developing a culinary training program with professional chefs, restaurants and food service mentors to cook together for our neighbors. Through powerful storytelling with food and culture, we break bread with the community, and break down borders at the same time.

INGREDIENTS

BBBB is grateful to have multiple partnerships in our community. What we shared are samples of menu items we've collectively chosen from our home cooks' repertoire to prepare with love for you. We offer Halal ingredients, and we're happy to accommodate dietary restrictions and allergies per your request. Such as gluten-free, dairy-free, nut-free, vegetarian, vegan, no shellfish, and etc.

CONTACT

e: info@food4good.org

c: 469.818.6399

Please take a moment to tell us about your event and we will look forward to curating the special occasion for you. Our international cooks are honored to join hands and lovingly prepare the culinary delights from their world to share with you.

MINIMUM ORDERS & INFO

Minimum catering order is \$300

Half tray serves 10-12 ppl & Full tray serves 20-25 ppl

Delivery is \$50 additional depending on distance

Storytelling with cook is 5 minutes from \$100 & up

Weddings and large event onsite staff labor offerings

Curated topics on workshop programming

Founders Speakers Fees provided upon request

WHO|WHAT|WHEN|WHERE|HOW

- Catering: Date / Set up / Serve Time
- Event style: Casual buffet w/ disposable formal metal chafing tray setup plated service; or cooking class)
- Budget (per ppl/event - quotes are per client needs)
- Number of people: # (est. # ppl, final head count due 3 days prior to event, after notice incurs add'l fees)
- Paper goods: eco-friendly or silverware, ceramics, stemware rentals are available at additional cost

TIMELINES & PAYMENT

Required 50% deposit to confirm the event.

For credit cards, there's a 3.5% electronic payment processing fee in Square app or 1.9% for Venmo and or PayPal electronic payment links.

Repeat customer can use checks or set up Zelle to breakbreadbreakborders@gmail.com direct pay as option.

Thanks in advance for your help.