

PACKAGES

MARKET MENU PACKAGE - AN ALL INCLUSIVE MENU. WE BRING OUR FULL MARKET RANGE AND YOUR GUESTS GET TO CHOOSE FROM: (RECOMMENDED FOR CORPORATES) **34 PP**

- Chicken Tajine Stew or our Poached Egg Slow Roast Tomato Shak Shuka. Each accompanied by:
 - Fluffy couscous
 - Crusty baguette
 - House cabbage pickle
 - House spicy harissa dip

OR

- Pita Pockets (Choice of One):
 - Pulled Lamb
 - Marinated Grilled Chicken Shawarma
 - Vego Pocket
 - all Stuffed with salad, house pickles, hummus, tahini

2 CANAPES, 1 MAIN **39 PP**
(PERFECT FOR WEDDINGS & BIRTHDAY)

Choose any two canapes and one main from the list below

- *additional canape \$5.50 pp*
- *any lamb dish is an extra \$4 pp*

32 PP

MOROCCAN COMBO
(PERFECT FOR FAMILY FUNCTIONS AND BIRTHDAYS)

A choice of either our poached egg Shak Shuka with slow roasted tomatoes, or our Chicken Tajine slow cook stew or a combination of both! all served on fluffy couscous with a side of spicy house harissa dip, house cabbage slaw, sliced crusty baguette

- *veg, vegan and GF options available*

BREAKFAST COMBO **32 PP**
(GREAT FOR MORNING EVENTS)

Your choice of our poached eggs 'Shak Shuka' cooked in slow roasted tomatoes, served w/ optional chorizo sausage, all served on fluffy couscous with a side of spicy harissa dip and sliced crusty baguette or our Gourmet bacon and egg burgers.

- *veg, vegan and GF options available*

CANAPES

BUREKHAS

Golden baked, stuffed pastry, potato, feta, red onion, parmesan

PRAWN SKEWERS

WA fresh prawns, lightly marinated, grilled

LAMB KOFTA

Moroccan skewered kebabs with spicy harissa mayo

CHICKEN TENDERS

Buttermilk infused chicken strips, marinated, crispy fried

STUFFED MUSHROOMS

Ricotta, sundried tomato, crumbed and baked

SALADS - MIN 30 GUESTS

BEETROOT SALAD 10PP

Beetroot, rocket, feta, hazelnut

OVEN BAKED EGGPLANT 10P

Roaster, butterflied eggplant, parsley, olive oil P

BAKED CAULIFLOWER 10PP

Baked cauliflower served with tahini, roast hazelnuts, celery

MAINS

GRILLED CHICKEN

SHAWARMA OR PULLED LAMB

Pita pocket stuffed with meat of your choice (Lamb \$2 extra), salad, house tahini and hummus

SHAK SHUKA (V)

Two eggs, poached in slow roast tomatoes, served with chorizo (\$3) on a bed of couscous, side of baguette and harissa dip

- GF option available

TAJINE

Lamb Tajine or Chicken slow-cooked lamb shoulder with homemade chermoula marinade on a bed of couscous

- chicken, lamb, or veg/vegan options available. Lamb \$4 extra per guest

ADD ONS

CHORIZO SAUSAGE 5

Extra chorizo to any main dish PP

RICE 3

Alternative for couscous PP

AUTHENTIC MOROCCAN

SHAK SHUKA
MOROCCAN EXPERIENCE

T &C's

All terms and conditions will be included in your full quote. 1 manager is included in the price of your quote. Staffing and travel costs may be charged depending on the size and location of your event at the discretion of Shak Shuka. We are also able to provide delivery services.

WAITSTAFF

At Shak Shuka we strive to offer a unique catering service complete with the Moroccan Experience. We set up our marquee which is fully self sufficient to cater your event, and bring our amazing Moroccan cuisine to you, so that you can simply enjoy your event. Please inquire if you require waitstaff to walk around Canapes.

Some things to consider;

- what is the date of your event?
- what is the occasion?
- what is the location?
- how many people do you anticipate?
- do you have a budget?
- any special details (surprises)?
- your contact details and address of the event?
- what time would you like your canapes/mains served?

Please email your inquiry to info@shakshuka.com.au or call Elli Kaspi on 0437 440 847

