


## Menu:



### CATERING

Please mention any allergies and inquire about any substitutions of ingredients

Some options include but not not limited to:

<u>Main</u>	<u>Sides</u>
<ul style="list-style-type: none"><li>• Beef/Vegetarian Lasagna</li><li>• Cheesy, Creamy Pasta</li><li>• Chicken Wings (Turkish style, Buffalo, Parmesan Herb and more)</li><li>• Beef Eye Round</li><li>• Whole Roasted Herb and Citrus Chicken</li><li>• Vegetarian, Shrimp, Beef, or Chicken Fried Rice</li><li>• Pan seared Salmon</li></ul>	<ul style="list-style-type: none"><li>• Mashed Potatoes</li><li>• Macaroni and Cheese</li><li>• Roasted Vegetables</li><li>• White or Brown Rice</li></ul>
	<u>Salads</u>
	<ul style="list-style-type: none"><li>• Beet and Goat Cheese with Balsamic Vinaigrette</li><li>• Classic Garden Salad with Citrus Vinaigrette</li><li>• Caesar Salad</li></ul>

## Chef Juburi's Bio:

Ayman has been passionate about cooking and the Culinary Arts from a young age. He has years of experience in some great restaurants in the Washington, DC area. Ayman takes inspiration from his favorite restaurants, chefs, and his own travels. Now he is the owner and chef of Calor Food, which provides Halal meat preparations, catering, and personal chef services. His goal is to open and run his own Halal fine dining restaurant inshaAllah.

**Dates of Availability:** April 17, 18, 25



**IG:** @calorfood