



Hello Falafel Pick-Up Catering

Thanks for choosing Hello Falafel for your special event!

Catering orders must be placed 36 hours in advance to ensure your order can be prepared. Please email info@hellofalafelmke.com or call 414-509-5924 to place your catering order.

All items will be ready for you to pick up at Hello Falafel, 2301 S Howell Ave, between the hours of 10am and 9pm - just pick up your order and put it out on your buffet! Disposable buffet serving utensils included in every order. Disposable plateware/silverware/glassware available for an additional charge.

Fee based delivery available on orders over \$150 within the designated delivery area.

*All items are vegetarian.
V=Available Vegan
GF=Available Gluten Free*

*All orders require a credit card number to confirm.
All orders subject to 6.1% sales tax and 5% service charge.*

Falafel Sandwich Platters (V)

Small / \$40 / Feeds approximately 8-10 people
Large / \$80 / Feeds approximately 16-20 people

*All sandwiches served on our Homemade Laffa Bread. Choices include:

-**Beet:** Falafel, Goat Cheese, Fennel, House Roasted Beet Spread, Cucumber Salad, Green Tahini, Sumac Onion

-**Red:** Falafel, Roasted Red Pepper Spread, Cured Olives, Feta Cheese, Tahini, Harissa Sauce, Pickled Vegetables, Radish

-**Sabih:** Falafel, Charred Eggplant Spread, Hard Boiled Egg, Cucumber Salad, Lemon Tahini, Zhoag

-**Classic:** Falafel, Hummus, Pickled Cabbage, Mixed Pickled Vegetables, Lemon Tahini

*Each platter served with extra house hot sauce & tahini sauce

*Can do up to two types of sandwiches on each platter (i.e. One platter could have both Beet and Red, a second platter could have Sabih and Classic so you get all four sandwiches)

Large Salad Bowl

\$40 / Feeds approximately 20 people

*Choices Include:

-**Salad Fattoush (V):** Butter Lettuce, Radish, Pickled Mushrooms, Crispy Pita, Feta Cheese, Herbed Vinaigrette

-**Kale Tabbouleh (V) (GF):** Kale, Apple, Quinoa, Toasted Walnut, Sumac Onion, Fresh Herbs, Preserved Lemon Vinaigrette

-**Cucumber Salad (V) (GF):** Cucumber, Tomato, Pickled Mango, Fresh Herbs, Lemon, Sumac Onion, Baby Greens

Additional Sides

***Roasted Moroccan Carrots (V)** **\$50 / Feeds approximately 20 people**

Served with Couscous salad, Charred Eggplant, Dates, Golden Raisins, Fresh Herbs, Lemon Tahini, Pistachio

***Lentil Soup (V) (GF)** **\$35 / gallon – Feeds approximately 15 people**

Served with Lemon, Yogurt, Pita Chips

***Watermelon Salad (V) (GF)** **\$40 / Feeds approximately 20 people**

Watermelon, Feta, Mint, Pistachio, Pomegranate Molasses, Cured Olive

***Pita Chips & Dip (V)** **\$25 / Feeds approximately 20 people**

House Spiced Pita Chips, with Choice of 2 Dips (Eggplant, Beet, Hummus, Red)

***Carrot Saffron Rice Pilaf (V) (GF)** **\$20 / Feeds approximately 15 people**

Topped with Pistachio & Tahini

***Falafel Balls (V) (GF)** **\$12 / dozen**

Served with lemon tahini & harissa

***Tahini Shortbread Cookies** **\$15 / dozen**

Various toppings including plain, pistachio, sumac, etc

Beverages

\$15 / gallon

***Homemade Lemonade**

***Homemade Limeade**

***Rishi Summer Lemon Iced Tea**

***Anodyne Coffee – Regular or Decaf (creamers and sugar included)**