

TURQUOISE

CATERING





FOLLOW US!

A SLICE OF TURKEY
IN YOUR CITY

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TURQUOISE
CATERING



ABOUT US

TURQUOISE CATERING – AUTHENTIC HALAL TURKISH CUISINE FOR EVERY OCCASION

AT TURQUOISE CATERING, WE BRING CHERISHED HALAL TURKISH RECIPES—PASSED DOWN THROUGH GENERATIONS—DIRECTLY TO YOUR EVENT. WHETHER YOU'RE PLANNING A CORPORATE GATHERING, WEDDING, FAMILY CELEBRATION, OR COMMUNITY EVENT, OUR DISHES ARE CRAFTED WITH AUTHENTIC FLAVOURS, FRESH INGREDIENTS, AND THE CARE THAT DEFINES TURKISH HOSPITALITY.

WITH OUR SKILLED CHEFS AND ATTENTIVE SERVICE TEAM, WE OFFER A CATERING EXPERIENCE THAT GOES BEYOND THE PLATE—CREATING A WARM, MEMORABLE ATMOSPHERE FOR YOU AND YOUR GUESTS. EVERY BITE REFLECTS OUR COMMITMENT TO QUALITY, TRADITION, AND THE JOY OF SHARING FOOD TOGETHER.

LET TURQUOISE CATERING TURN YOUR NEXT EVENT INTO AN UNFORGETTABLE CELEBRATION OF TASTE, CULTURE, AND CONNECTION.



BREAKFAST


TEA POT

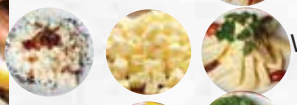

COFFEE POT

TURKISH BREAKFAST **MINIMUM 4**

ISTANBUL SERPME BREAKFAST


Fresh fruit & green leaves


Boiled eggs as per your desire


White cheese – gouda – mozzarella


Olives - sliced cucumber - tomato


3 type jams, Honey & “kaymak”


Turkish tea pot

* For over 4 guests, an additional fee of $30 per person will apply.

OMELETS & EGGS


ANATOLIAN OMELETTE


MUSHROOM OMELETTE


EGG WITH SUJUK


MENEMEN – SHAKSHUKA


SUNNY SIDE UP


BAKERY BITES



BREAKFAST PLATE

White cheese – gouda – mozzarella - olives - sliced cucumber - tomato- 3 type jams, honey and kaymak.





SEASONAL FRUIT PLATE



WAFFLE



PANCAKE **(4 PCS)**



GOZLEME **(CHEESE)**



SIGARA BÖREĞİ **(6PCS)**



HUMMUS WITH BEEF



CHEESE MANAKISH


RECOMMEND
ISTANBUL MEZZE SAMPLER
ZEYTIN YAGLI YAPRAK SARMA
RECOMMEND
CİG KÖFTE
BEYAZ PEYNIR VE KAVUN
ACILI EZME

COLD STARTER



ISTANBUL MEZZE SAMPLER
Lentil kofta, Hummus, Acili Ezme, Haydari beetroot kisir, Nazuktan, Muhammara served with pita bread.



HAYDARI
Strained yogurt blended with butter-fried mint, garlic, and olive oil.



BEETROOT KISIR
Cracked wheat (bulgur) with beetroot, fresh herbs, orange sauce, sumac molasses and hazelnut.



MUHAMMARA
Crushed walnuts, stale bread blended with tahini, olive oil, garlic and lemon juice.



NAZUKTAN
Roasted onion, eggplant, mixed with clotted cream, tahini and yogurt.



BEYAZ PEYNIR VE KAVUN
Fresh feta cheese served with slices of sweet melon.



HUMUS
Creamy chickpea dip with tahini, fine cumin and olive oil.



ACILI EZME
A spicy tomato and pepper dip, onions, fresh herbs, seasoned with olive oil and garlic.



CİG KÖFTE
Cracked wheat (bulgur), pomogranate syrup, extra virgin olive oil, tomato paste, herbs, and spices .



ZEYTIN YAGLI YAPRAK SARMA
Grape leaves stuffed with herbed rice, gently cooked and added extra virgin olive oil. (6pcs).

SOUP



LENTIL SOUP
Traditional lentil soup served with garlic-butter crunchy pide bread.



CHICKEN BROTH SOUP
Rich chicken broth with butter-sautéed carrots, chicken pieces, red and green peppers, and vermicelli pasta. Lightly thickened with flour.



KELLE PACHA
Rich soup made with beef tongue and lamb in a hearty bone broth, served with a mini salad.



HOT APPETIZERS



SIGARA BOREK **6PCS**
Crispy feta cheese rolls served with a dip sauce.



BODRUM FRIED CALAMARI
Golden calamari rings with tartar sauce and caramelized lemon.



IÇLI KOFTE (FRIED) PER PIECES
Crispy bulgur shell stuffed with spiced roasted beef mince, glazed walnut, and onions.



LEBANON FALAFEL
Served with tahini sauce and fries.



FRENCH FRIES
Crispy fries, lightly salted.



CRUNCHY CHICKEN FINGERS
Tender chicken strips served with fries and your choice of hot sauce or garlic sauce.



BUTTER SEARED SHRIMPS
Shrimps cooked in a spicy butter sauce with diced tomatoes and onions.

SALADS



GAVURDAĞI SALAD
Finely diced tomatoes, peppers, sumac, onions, and parsley, tossed with walnuts, olive oil, and pomegranate syrup.



BABY ARUGULA SALAD
Baby arugula, sun-blushed tomatoes, aged kashar cheese, and pomegranate dressing.



GREEN GARDEN SALAD
Lettuce, arugula, parsley, tomatoes, feta cheese, and a light lemon dressing.



COBAN SALAD
Tomatoes, green peppers, onions, parsley, olive oil, and lemon vinaigrette.



CLASSIC CAESAR SALAD
Romaine lettuce, caesar dressing, and parmesan.
Add Smoked Salmon $5 - Add Chicken Breast $5 - Add Tiger Shrimp $8



AVOCADO & QUINOA SALAD
Black quinoa, avocado, chickpeas, field greens, cucumber, and tomatoes.



GOAT CHEESE SALAD
Goat cheese on garden greens, with sun-dried tomatoes, turnip, and cucumber.



MAIN COURSES



ADANA KEBAB
Knife minced lamb and beef mix mixed with chili and herbs. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers.



URFA KEBAB
Knife minced lamb and beef mix mixed with herbs. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers.



BEYTI SARMA
Adana kebab wrapped in flatbread, topped with yogurt sauce. Served with salad, grilled tomatoes and peppers.



TURQUOISE SPECIAL BEYTI
Lavash-wrapped Adana kebab with yogurt, acili ezme, parsley, mushrooms, cheese, tomato, and pepper.



ALINAZIK KEBAB
Tender sautéed marinated beef with veggies served over creamy, smoky eggplant puree, Served with grilled tomatoes and peppers.



GRILLED CHICKEN BREAST
Juicy chicken breast, perfectly grilled. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers



FIRUZAN KEBAB
Adana-style kebab blended with melted cheese, grilled and topped with sautéed mushrooms, onions, mixed peppers, and garlic



LAMB CHOPS **4 PCS**
Tender, juicy lamb chops grilled for a smoky finish. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers

MAIN COURSES



VEAL TENDERLOIN **(12OZ)**
Perfectly cooked veal tenderloin. Served with a mini rocket salad, creamy mashed potatoes, and peppercorn sauce.



RIB-EYE STEAK **(14OZ)**
A premium steak cut marinated with fresh herbs grilled to your preference. Served with a mini rocket salad, creamy mashed potatoes, and peppercorn sauce



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ROLLED CHICKEN BREAST
Stuffed and rolled chicken breast, grilled for a savory surprise. Served with creamy mashed potatoes, crisp asparagus, and mustard and cream sauce.



CHICKEN SKEWERS
Juicy chicken cuts, grilled to lock in flavor. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers.



KAYSERI MANTI
Turkish dumplings filled with ground meat, topped with garlic yogurt and butter sauce.



RIB-EYE SKEWERS
Marinated rib-eye chunks skewered and grilled for a juicy, smoky bite. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and peppers.



KIREMITTE KÖFTE (MEATBALLS IN CLAY PAN)
Grilled meatballs baked in a buttered clay dish with tomatoes and peppers, topped with melted cheese.


CHICKEN SAC TAVA
ALTI EZMELI
RIB-EYE SKEWERS
CHICKEN ADANA
RECOMMEND
TEKIRDAG BUTCHER KOFTE

MAIN COURSES



ALTI EZMELI
Adana kebab served over a smoky eggplant and roasted red pepper purée. Accompanied by grilled tomato and pepper.



ARNAVUT CIGERI (LAMB)
Sauteed lamb liver, served with red onion salad, grilled tomato, and green pepper.



ARNAVUT CIGERI (BEEF)
Sautéed beef liver, served with sautéed potato, grilled tomato,red onions salad, and a side of traditional salad.



KUZU LOKUM
Tender lamb rolls grilled on skewers, served with rice, sprinkled with oregano



LAMB SHISH (KUZU KUŞLEME)
Grilled tender lamb pieces served with rice, grilled tomato, and pepper.



TEKIRDAG BUTCHER KOFTE 6 PCS
Knife-minced seasoned lamb and beef meatballs. Served with rice or bulgur, salad, buttered pita, grilled tomatoes and pepper.



CHICKEN ADANA
Chicken seasoned with spices and skewered. Served with rice, salad, grilled tomatoes and peppers.



CHICKEN SAC TAVA
Sautéed chicken with butter-fried red and green peppers, tomatoes, onions, chili flakes, and mint. Served with basmati rice and grilled pepper.



BEEF SAC TAVA
Perfectly cooked veal with ripe tomatoes, white onions, green and red peppers, seasoned with ground white pepper and fragrant thyme leaves.

FAMILY PLATES

Served with salad, fresh bread, butter rice and bulgur



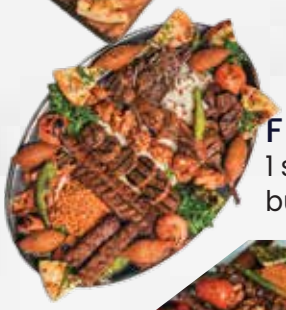
MIXED FOR ONE

1 skewer Adana kebab, 1 skewer chicken, 1pc lamb chop, 1pc butcher köfte and doner.



MIXED FOR TWO

1 skewer Adana kebab, 1 skewer chicken, 2pcs lamb chops, 2pcs butcher köfte, 2pcs içli köfte and doner.



FAMILY FRIEND FOR **3-4 PEOPLE**

1 skewer Adana kebab, 1 skewer Urfa kebab, 4pcs lamb chops, 4pcs içli köfte, 4pcs butcher köfte, 1 skewer chicken, 1 skewer beef and doner.



FAMILY FRIEND FOR **5-6 PEOPLE**

2 skewers Adana kebabs, 2 skewers Urfa kebabs, 6pcs lamb chops, 6pcs içli köfte, 6pcs butcher köfte 2 skewers chicken, 2 skewer beef and doner.





FISH



SEA BASS
A fresh sea bass fillet, lightly seasoned and served with field green salad, seared red onion and fries.



GRILLED SALMON FILLET
A fresh salmon fillet, lightly seasoned and grilled, served with field green salad, seared red onion and fries.



MASTIC SEABASS
A fresh mastic sea bass, served with mashed potatoes, asparagus, mustard and cream sauce.



STUFFED BABY LAMB
$399.00

Shoulder and Ribs Lamb stuffed with aromatic rice, herbs, pine nuts, currant and cinnamon then slow-roasted until tender. Serves minimum 6 people, must be ordered 48hrs in advance.

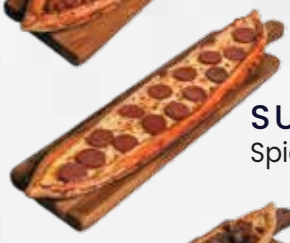
STONE OVEN PIDE



MIXED PIDE
Ground beef, sucuk, lamb, cured beef, and mozzarella cheese.



KUŞBAŞILI PIDE
Fresh minced beef, onions, tomatoes, parsley, garlic, and peppers.



SUCUKLU PIDE
Spicy Turkish sausage (sucuk) with mozzarella cheese.



DONER PIDE
Beef or chicken doner and mozzarella cheese.



KIYMALI PIDE
Diced beef tenderloin, green peppers, red bell peppers, and tomatoes.



VEGGIE PIDE
Wilted spinach, feta cheese, roasted eggplant, and peppers.



EGG AND CHEESE PIDE
Free range eggs paired with mozzarella cheese.



CHEESE PIDE
With mozzarella cheese.



KARADENIZ PIDE
Traditional Turkish flatbread baked with melted cheese, egg yolk, and butter



LAHMACUN
Thin Turkish flatbread topped with seasoned minced meat, onions, tomatoes, parsley, and peppers.



BREAD
Perfectly crispy and soft



LAVASH
Soft, thin, and freshly baked


DONER PIDE
KUŞBAŞILI PIDE
RECOMMEND
MIXED PIDE
RECOMMEND
LAHMACUN

DONER PLATES



ISKENDER KEBAB
Layers of beef doner over toasted bread, topped with tomato sauce, served with yogurt, salad and grilled vegetables.



BEEF DONER PLATE
Thinly sliced beef doner, served with rice or bulgur, salad and buttered pita.



CHICKEN DONER PLATE
Marinated chicken doner, served with rice or bulgur, salad and buttered pita.



MIXED DONER PLATE
A mix of veal and chicken doner slices, served with rice or bulgur, salad and buttered pita.



CHICKEN DONER 1KG (TAKEAWAY)
One kilogram of marinated chicken doner, perfect for sharing.



BEEF DONER 1KG (TAKEAWAY)
One kilogram of succulent beef doner, perfect for sharing.



WRAPS & SANDWICHES

All Wraps served with French Fries



BEEF MEATBALL WRAP
Lettuce, tomatoes, onions, and sauce.



ADANA WRAP
Lettuce, tomatoes, onions, and sauce.



URFA WRAP
Lettuce, tomatoes, onions, and sauce.



CHICKEN DONER WRAP
Lettuce, tomatoes, onions, and sauce.



BEEF DONER WRAP
Lettuce, tomatoes, onions, and sauce.



FALAFEL WRAP
Lettuce, tomatoes, onions, and sauce.



LAHMACUN WRAP
Lettuce, tomatoes, onions, and sauce.



TOMBIK DONER SANDİWCH - BEEF
Soft round bread stuffed lettuce, tomatoes,onions, and sauce.



TOMBIK DONER SANDİWCH -CHICKEN
Soft round bread stuffed lettuce, tomatoes, onions, and sauce.



ADANA BURGER
Lettuce, tomatoes, onions, and sauce in a Tombik bun.





DESSERTS



TIRAMISU
Layers of mascarpone, whipped cream, and coffee-soaked ladyfingers.



ANTEP BAKLAVA
Homemade phyllo pastry filled with Antep pistachios, served with vanilla ice cream.



TURQUOISE HOT CAKE
A warm cake infused with butter chestnuts, bitter and milky chocolate, topped with vanilla ice cream.



KUNEFE
Shredded pastry layered with soft cheese, soaked in sweet syrup, and served warm with kaymak.



MARAS KESME ICE-CREAM
Traditional Turkish goat-milk ice cream, known for its chewy texture and rich flavor, served with cotton candy and strawbery



FIRIN SUTLAC
Baked Turkish rice pudding topped with walnut and pistachio.



ICE CREAM (PER SCOOP)
Classic vanilla ice cream.



TRES LECHES CAKE
Soft, creamy sponge cake soaked in three types of milk.



PISTACHIO KATAIFI
Wheat flour, vegetable margarine, butter, pistachios, salt, sugar, water, lemon salt



HALVA WITH ICE CREAM
Warm halva prepared with roasted flour and butter, served with walnuts and vanilla ice cream.



SAN SEBASTIAN CHEESECAKE
A classic burnt cheesecake with a caramelized top and a rich, creamy center. Topped with warm chocolate sauce and a sprinkle of crushed pistachios for a delightful finish.


KUNEFE
FIRIN SUTLAC
ANTEP BAKLAVA

Choose Your Favorite



DRINKS



TURKISH COFFEE



SALGAM



AYRAN



HOMEMADE AYRAN



WATER



FRUIT JUICE



TURKISH TEA



PERRIER



GAZOZ (TURKISH SPRITE)



TURKISH SODA



DIET COKE



COKE



COKE ZERO



GINGER-ALE



NESTEA



FANTA



FRESH-SQUEEZED ORANGE JUICE



HOMEMADE LEMONADE

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