

**Minimum Order Of 10 People.**  
**Prices are based on per person.**

All Packages are served family style with Fresh Pita Bread, Grilled Vegetables, White Basmati Rice, Basmati Rice Mixed with Fresh Dill and Lima Beans, Hummus, and Choice of Salad (Persian, Caesar, Garden). **Except Package I**

*Add Soft Drink and Baklava  
for \$2.95 per person.*

*Add Falafel \$0.75 per piece.*

## **PACKAGE A**

### **Vegetarian**

Falafel, Baba Ghanoush, Vegetarian Okra and Stuffed Grape Leaves.

**Lunch \$11.95     Dinner \$15.95**

## **PACKAGE B**

Charbroiled Seasoned Ground Beef Koubideh Kabob.

**Lunch \$11.95     Dinner \$16.95**

## **PACKAGE C**

Charbroiled Boneless Chicken Breast Kabob.

**Lunch \$11.95     Dinner \$16.95**

## **PACKAGE D**

Seasoned Ground Beef Koubideh Kabob and Boneless Chicken Breast Kabob.

**Lunch \$11.95     Dinner \$16.95**



Whole Oven Broiled Stuffed Lamb  
Includes Hummus, Yogurt with Cucumber,  
and Stuffing for 25 people. **\$395.00**

## **PACKAGE E**

### **Three-way Combination.**

Filet Mignon Shish Kabob, Boneless Chicken Breast Kabob, and Seasoned Ground Beef Koubideh Kabob.

**Lunch \$14.95     Dinner \$19.95**

## **PACKAGE F**

Filet Mignon Shish Kabob and Boneless Chicken Breast Kabob.

**Lunch \$14.95     Dinner \$18.95**

## **PACKAGE G     \$22.95**

**Barg** (Filet Mignon Flat Cut Kabob)

**Koubideh** (Seasoned Ground Beef Kabob)

**Chicken Kabob**

**Kashkeh Bodemjan** (Eggplant with Caramelized Onions, Whey, and a touch of Garlic and Peppermint)

**Maust Khair** (Yogurt and Cucumber Mix)

## **PACKAGE H**

### **Lamb Mixed Grill**

Seasoned Ground Lamb Koubideh Kabob and Lamb Shish Kabob.

**Lunch \$14.95     Dinner \$18.95**

## **PACKAGE I**

### **Chicken Biryani**

Served Hummus, Yogurt with Cucumber, and Pita.

**Lunch \$12.95     Dinner \$16.95**

## **PACKAGE J**

Seasoned Ground Lamb Koubideh Kabob.

**Lunch \$12.95     Dinner \$17.95**

## **PACKAGE K**

Broiled Filet of Fresh Atlantic Salmon and Chicken Breast Kabob.

**Lunch \$14.95     Dinner \$20.95**

## KABOB BY SKEWER

<b>Beef Koubideh</b>	<b>\$5.95</b>
Avg. 10 oz. (283 g)	
<b>Lamb Koubideh</b>	<b>\$6.95</b>
Avg. 10 oz. (283 g)	
<b>Chicken Koubideh</b>	<b>\$5.95</b>
Avg. 10 oz. (283 g)	
<b>Chicken Breast Kabob</b>	<b>\$5.95</b>
<b>Chicken Thigh</b>	<b>\$5.95</b>

## SAUCES 12 oz.

<b>Yogurt and Cucumber Sauce</b>	<b>\$4.95</b>
<b>Roasted Red Pepper Tahini</b>	<b>\$4.95</b>
<b>Mediterranean Tarator</b>	<b>\$4.95</b>
<b>Cilantro Tahini</b>	<b>\$4.95</b>
<b>Garlic Sauce</b>	<b>\$4.95</b>
<b>Kabobi Hot Sauce</b>	<b>\$3.95</b>
<b>Tahini Sauce</b>	<b>\$3.95</b>

## DESSERTS

<b>Bamieh (each)</b>	<b>\$0.95</b>
<b>Baklava</b>	<b>\$1.50</b>
<b>Zoulbia</b>	<b>\$1.95</b>
<b>Mamoul Cookie</b>	<b>\$0.95</b>
(Walnut or Dates)	

## SOFT BEVERAGES

<b>Assorted Soft Drink</b>	<b>\$1.95</b>
<b>Glass of Doogh</b>	<b>\$2.50</b>
<b>Persian Tea</b>	<b>\$2.50</b>

*Prices Don't Include Delivery Or Servers.  
Prices Subject To Change.*



Assorted Baklava  
**35 PC \$45.00**

*Desserts available in Half and Full Trays.*



Whole Broiled Salmon  
(Market Price)

### Note:

- Koubideh means: **Ground Meat Kabob.**
- Hot Persian Tea available.
- Hummus can be replaced for Baba Ghanoush for additional charge of \$1.00 per person.
- Chicken Breast Kabob can be replaced with
- Chicken Koubideh Kabob or Chicken Thigh Kabob for no additional charge.
- Seasoned Ground Beef Koubideh can be replaced with Ground Lamb Koubideh for an additional charge of \$1.00 per person.
- Lamb Shish Kabob can be replaced with Filet Mignon Shish Kabob for no additional charge.
- Replace Dill or White Rice with either Adas Polo, Cranberry Polo, or Alballo Polo for an additional charge of \$2.95 per person.
- **For Whole Lamb and Whole Salmon, please place your order 3 days in advance.**

DINE-IN | TAKE-OUT | DELIVERY | CATERING



## CATERING MENU



Chicken Breast Kabob

[www.kabobigrill.com](http://www.kabobigrill.com)



**Tel: (773) 583-1400**  
**Fax: (773) 583-8600**

**4748 N Kedzie Ave**  
**Chicago, IL 60625**

**10:30 AM to Midnight**

We used 100% corn oil for our cooking and olive oil for salads. We don't use MSG. or any artificial ingredients in our cooking.