



ALWAYS ON FIRE

Catering Menu

GTA & Ontario



CATERING MENU

APPETIZERS

Moroccan Cigars

Stuffed Vine Leaves with Yogurt

Mini Kabob with Green Tahini

Mini Chicken Skewers

Fried Kibbeh

Falafel with Green Tahini



CATERING MENU

SALADS

Hummus

Baba Ganoush

Tomato & Eggplant

Mayo Eggplant

Eggplant & Roasted Pepper

Eggplant Platter

Colorful Cabbage Salad

Coleslaw

Beet Salad

Mediterranean Tomato & Herb Salad

Tabbouleh

Cauliflower & Chickpeas with Tahini \$

Roots Salad

Greek Salad \$

Fattoush Salad \$

Market Salad



CATERING MENU

DIPS

Pesto

Coriander Pesto

Amba

Tahini

Green Tahini

Pesto Mayo

Matbucha



CATERING MENU

SIDES

Mediterranean Pilaf with Carrots & Peas

Mujadara (Lentil Rice)

Colorful Rice with Nuts

BBQ Antipasti

Baked Finger Potatoes with Herbs

Potato Salad (Cold)

Potato & Egg Salad (Cold)

Couscous Salad (Cold)



CATERING MENU

MEATS

Our Specials

Kabob

Shish Kabob – Chicken (Skewer)

Shish Kabob – Beef (Skewer)

Chicken Liver (Skewer)

Chicken Thighs (Skewer)

Lamb Kabob

Chicken Souvlaki (Skewer)

Lamb Shish Kabob \$

Our Supreme Cuts

Top Sirloin

Hanger Steak (Butcher Cut) \$

Filet Mignon Tenderloin \$

Sirloin Cap

Ribeye Steak \$

Lamb Rib Chops \$

Our Signatures \$

Arayes

Ribeye Steak with Coriander Pesto

Kabob on Cinnamon Stick

Butterfly Chicken with Pesto Mayo

Marinated Flank Steak with Coriander Pesto

Marinated Miami Ribs

\$ Premium selection · pricing on request

PACKAGES

Every package is served with tahini, coriander pesto, pitas, pickles, olives & hot sauce

The Mangal Skewers I

Choice of 1 — Chicken Thighs, Kabob, Chicken Souvlaki, or Chicken Liver

4 SALADS & DIPS · 1 SIDE

The Mangal Skewers II

Choice of 2 — Chicken Thighs, Kabob, Shish Kabob (Beef), Chicken Souvlaki, Chicken Liver, Lamb Kabob, or Lamb Shish Kabob \$

6 SALADS & DIPS · 2 SIDES

The Mangal Cuts Package

Choice of 2 — Top Sirloin, Filet Mignon Tenderloin \$, Ribeye Steak, Marinated Flank Steak, Hanger (Butcher Cut), Lamb Rib Chops \$, Kabob on Cinnamon Stick, or Marinated Miami Ribs

6 SALADS · 2 DIPS · 2 SIDES

The Mangal Signatures

Choice of 2 — Arayes, Marinated Flank Steak with Coriander Pesto, Kabob on Cinnamon Stick, Marinated Miami Ribs, Butterfly Chicken with Pesto Mayo, or Ribeye Steak with Coriander Pesto

6 SALADS · 2 DIPS · 2 SIDES

\$ Premium selection · pricing on request

TERMS & CONDITIONS



Please review the following before booking your event

EVENT REQUIREMENTS

- The event venue must include a safe and accessible outdoor area suitable for setting up and operating our BBQ grills.
- Our catering service is offered as a buffet only.
- Standard catering service is provided for up to 4 hours from the scheduled serving time.
- A minimum of 25 guests is required for catering services.

FINAL CONFIRMATION

To ensure proper planning and preparation, the following information must be confirmed no later than 10 days prior to the event:

- Final menu selection.
- Final guest count.
- Final number of vegetarian and vegan guests.

Changes requested after this deadline may not be possible and, if accommodated, may be subject to additional charges.

VENUE ACCESS

The client is responsible for ensuring appropriate access to the event location for our team and equipment, including sufficient space and time for event preparation.

CLIENT RESPONSIBILITIES

The client is responsible for providing the following:

- A safe, clean, and accessible area for food preparation and BBQ operation.
- Clear access for our team to unload and transport equipment to the designated cooking area.
- Any required venue permissions or approvals needed for the event.
- Accurate event details, including venue address, event schedule, and any special requirements.
- Adequate parking or loading access for our catering team when required.
- Notification of any venue restrictions, rules, or limitations that may affect catering operations.

Any delays, additional labor, or costs resulting from inaccurate information or lack of access may result in additional charges.

PRICING, PAYMENT & GOOD TO KNOW



PRICING

The quoted menu price includes food only. The following services are not included in the menu price and will be quoted separately based on the specific requirements of your event:

- BBQ chefs and event staff.
- Servers (if required).
- Event manager (for larger events, if required).
- Transportation and delivery.
- Travel fees based on event location and distance.
- Event production and coordination fees for larger or more complex events.
- Additional service hours beyond the standard 4-hour service.
- Applicable taxes (HST).
- Gratuity (if applicable).

PAYMENT TERMS

- A 15% deposit is required to secure your event date.
- The final payment is due 7 days prior to the event date.

CANCELLATION POLICY

- Cancellation up to 30 days before the event: full refund will be provided.
- Cancellation between 30 and 20 days before the event: 50% of the deposit will be refunded.
- Cancellation between 20 and 8 days before the event: the deposit is non-refundable.
- Cancellation within 7 days of the event: the full contracted amount stated in the agreement will be due.

WEATHER POLICY

As our service includes live BBQ cooking, the event requires an outdoor cooking area. In the event of rain or unsuitable weather conditions, and if no covered outdoor area is available at the venue, an additional charge may apply for the rental of a suitable tent or weather protection solution.

ALLERGIES & DIETARY RESTRICTIONS

Clients must inform us in advance of any food allergies, dietary restrictions, or special requirements so we can properly prepare for the event.

A detailed quotation will be provided based on your event size, location, guest count, and service requirements.

We look forward to helping make your event an unforgettable Mediterranean BBQ experience.