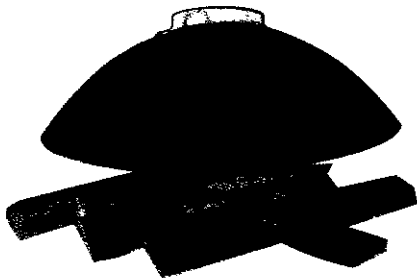


Sabur Restaurant is prepared to make your next catered event an enjoyable one. At your place or ours, we will delight your senses with our menu inspired by the cuisines of the Balkans, Italy, Greece, and Southern France, to North Africa and beyond. The food is sophisticated in flavor, rustic in charm and unpretentious in appeal.

Chef Kane uses seasonal ingredients, whole spices and fresh herbs in interpreting traditional dishes from across the region; he accents the exotic flavors, aromas and perfumes, creating meals that enliven the senses and satisfy the soul. From a simple pick up or delivery, to a fully staffed event, we look forward to helping you create a memorable occasion.

Set your worries aside!



FOR ANY QUESTION ABOUT
OUR CATERING SERVICE AND MENU

PLEASE CALL
617-776-7890

OR INQUIRE WITHIN SABUR RESTAURANT

GENERAL INFORMATION

Notice: To insure the highest level of service and quality of food, we require a minimum of 48 hours notice when placing catering orders. Special items and custom orders may require additional notice.

Service: Service personnel are available to staff your event, including live, on site preparation of food. Rates will be based on the personal requirements of your event. We require a minimum of seven days notice for the service personal.

Tableware & Equipment: Sabur will be able to provide tableware, glassware and linens tailored for your event. We will also procure any item needed, which we do not have ourselves. Prices based on items rented.

Beverages: Beverage arrangements can be structured to your event needs. Please contact the catering manager for pricing and availability.

Decorations & Music: Sabur will be happy to provide you with decoration and live music for your event. Please contact the catering manager for consultation and cost.

Deposit: To confirm your event order, an initial 50% deposit is required. The balance is due the day of the event.

Pricing: Sabur Restaurant and Lounge reserves the right to adjust pricing on menu items based on market fluctuations and availability.

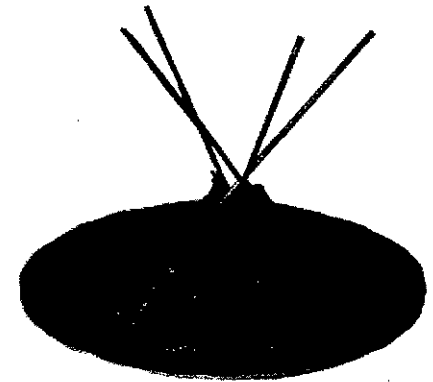
Business meetings: Sabur Restaurant & Lounge is an ideal place for daytime business meetings or casual luncheons. We will be very happy to host your next noontime event Monday through Friday. Free parking available.

Note: Menu does not reflect all ingredients. For details please inquire.

Thank you



CATERING MENU



tel: 617-776-7890

fax: 617-776-2337

saburrestaurant.com

212 Holland Street
Somerville, MA

APPETIZERS: Price Per Dozen Minimum of 1 Order

Potato & Celery Root Cakes.....	15.95
Pear Spiced Relish & Sour Cream	
Balkan Sausages with Thick Pita & Yogurt Sauce.....	14.95
Toasted Coriander & Ginger Chicken.....	17.95
Skewers, Honey Yogurt Sauce	
Shrimp wrapped in Vine Leaves, Saffron Rouille.....	26.95
Savory Crepes with Walnuts, Goat Cheese.....	17.95
Roasted Peppers & Garlic	
Spinach & Goat Cheese Pastries.....	15.95
Crispy Lamb Filo Rolls.....	16.95
Stuffed Grape Leaves.....	11.95

Marinated Olives:	Price Per Pint
(Choice of the following):	
Cracked Green with Garlic.....	8.75
Oil Cured with Herb d'Provence.....	8.75
Calamata with Preserved Lemon & Chilis.....	8.75

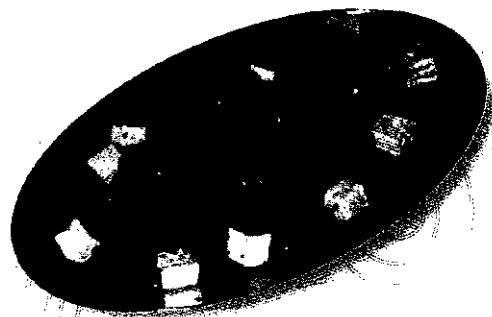
Roast Lamb Soup with Chick Peas &.....	17.95
Harissa Spices (Price Per Quart, Serves 4 to 6)	

PASTA: Price Per Person Minimum of 6 Orders

(Choice of Linguini, Rotini, Fettucini or Penne)	
Tomato Anchovy Sauce.....	7.75
Sun Dried Tomato Pesto Cream.....	9.95
Fresh Herbs, White Wine & Olive Oil.....	7.75
Grilled Chicken with Seasonal Vegetables.....	11.95
Clams, Garlic & Herbs.....	12.95
Spinach, Basil & Walnut Pesto.....	9.95
Garlic Herb Cream with	
Seasonal Vegetables & Grana Parmesan.....	9.95
Three Cheese Ravioli with Sun Dried Tomato Pesto..	8.75
6 Piece Per Order	
Roasted Eggplant Ravioli with Pesto Cream.....	8.75
6 Piece Per Order	
Gnocchi with Artichokes, Roasted Peppers.....	8.75
& Olives, Tomato Anchovy & Grana Parmesan	

MEDITERRANEAN SPECIALTY PLATTERS: Small Large
12-15 ppl. 16-24 ppl.

Charred Eggplant, Peppers & Tomato.....	44.95	54.95
Cous Cous with Peppers, Tomato & Cucumber.....	37.95	47.95
Marinated Cucumbers with Dill & Sour Cream.....	34.95	44.95
Hummus with Warm Pita.....	37.95	47.95
Grilled Chicken with Roasted Peppers, Artichokes... & Garlic Confit, Mixed Greens, Sherry Vinaigrette	54.95	64.95
Chickpea, Lentil & Rice with Bell Peppers & Herbs..	44.95	54.95
Pears, Walnuts & Gorgonzola with Spinach.....	54.95	64.95
Balsamic, Fig & Port Dressing		
Antipasto Platter of Fresh & Marinated Vegetables..	49.95	59.95



DESSERTS: Price Per Person Minimum of 6 orders

Magic Apple.....	4.95
Chocolate Torte.....	5.95
Baklava.....	4.95
Glazed Apricots.....	4.95
White Chocolate Mouse Puffs.....	4.95
Cheesecake.....	4.95
Chocolate Hazelnut Crepes.....	6.95
Biscotti.....	4.95
Chef Kane's Dessert Sampler Platter	
small serves 8 to 10 people.....	39.95
large serves 11 to 15 people.....	54.95
Coffee.....	1.25
Decaffeinated Coffee.....	1.35
Tea.....	1.35

ENTREES: Price Per Person Minimum of 6 Orders

Slow Roasted Lamb, Vegetables & Natural Jus.....	17.75
North African Lamb Stew with Chick Peas.....	13.75
Harissa Spice & Couscous	
Hand Stretched Burek with Beef, Potatoes & Onions.....	8.75
Pan Roasted Cod with Grilled Artichokes.....	mkt.
Tomato, Cured Olives & Polenta	
Salmon with Fragrant Lemon Cilantro Charmoula.....	12.75
Couscous, Vegetable	
Toasted Coriander Chicken Breast.....	11.75
Couscous, Almonds & Sultanas, Vegetable	
Tuscan Roast of Turkey with.....	13.75
Root Vegetable Hash & Pear Spice Relish	
Chicken Hunter's Style with Tomato, Peppers.....	11.75
Mushroom (served with choice of pasta)	
Scallops w/Asparagus, Mushrooms.....	17.95
Sauterne Butter	
Roasted Leg of Lamb with Lemon & Oregano.....	13.75
Served with Potato Lentil Hash, Vegetable	
Charred Eggplant Salad, Saffron Risotto.....	13.95
Roasted Pepper Sauce	
Roasted Garlic Polenta, Wood Grilled Artichokes.....	13.95
Tomato & Olives	
Chick Pea Fritters, Humus & Yogurt.....	13.95

SALADS: Price Per Person, Minimum of 6 Orders

Capri - Tomato, Mozzarella & Basil.....	5.75
Caesar Salad.....	4.75
Greek Salad.....	5.75
Seasonal Field Greens.....	3.75
Spinach Salad.....	4.75
Seasonal Fruits with Honey Yogurt Dip.....	5.75

Consuming raw or undercooked food may increase your risk of food born illness