



THE Y^s CATERING

Iftar Menu

A minimum of 20 PAX required



Iftar Menu

Basic Package

1,390++ EGP/Person

SOUP

Dried Mushroom Soup

APPETIZERS

Vine Leaves

Cheese Sambosek

Muhammara Eggplant Roll

SALADS

Taco Salad

Apple, Pecan & Beetroot Salad

Hummus

MAIN DISHES

Tenderloin Steak (Mushroom and Hibiscus Sauce)

Chicken with Sun-dried Tomatoes

Or

Chicken Fatteh

SIDE DISHES

Signature Pink Sauce Pasta

Khalta Rice

Cream Potatoes







Iftar Menu

Standard Package

1,690++ EGP/Person

SOUPS

Dried Mushroom Soup
Orzo Soup

APPETIZERS

Vine Leaves
Cheese Sambosek
Eggplant Fatteh Cups
Mussakhan Rolls

SALADS

Taco Salad
Rocca Salad
Fattoush
Raheb Dip

MAIN DISHES

Tenderloin Steak (Mushroom & Hibiscus Sauce)
Chicken with Sun-dried Tomatoes
Peruvian Chicken with our Signature Sauces
OR
Chicken Mussakhan

SIDE DISHES

Signature Pink Sauce Pasta
Lebanese Minced Beef Rice
Cream Potatoes







Iftar Menu

Premium Package

1,990++ EGP/Person

SOUPS

Dried Mushroom Soup
Smoked Tomato Soup

APPETIZERS

Vine Leaves
Mussakhan Rolls
Mix of Beef & Cheese Sambossek
Shrimp Dim sum
Roqqa Bites

SALADS

Taco Salad
Kunafa Burrata with Qamar El-Deen Glaze
Lentil Pomegranate Salad
Muhammara & Labneh Dip

MAIN DISHES

Tenderloin Steak (Mushroom & Hibiscus Sauce)
Slow Cooked Lamb Shanks in a Sweet & Tangy Orange Glaze
Chicken Fattah
Peruvian Chicken with our Signature Sauces
OR
Chicken Mussakhan

SIDE DISHES

Shish Barak
Lebanese Minced Beef Rice
Cream Potatoes
Corn Ribs







ADDITIONAL
ITEMS
UPON REQUEST

French Duck

Whole Roasted Turkey

Your choice of boneless turkey cut:
thighs or breasts.

Lamb Thigh (Side)

Served with a choice of Steak Sauce, Chimichurri, or Asian Sauce.

Veal Thigh (Side)

Served with a choice of Steak Sauce, Chimichurri, or Asian Sauce.

Slow Cooked Lamb Shanks in a Sweet & Tangy
Orange Glaze

Lahm Ras Asfour

Veal Liver Skillet

Baby Chicken with Velouté Sauce

Eggplant Mussakha with Minced Beef

Beef braised with prunes & nuts.

Rice Moamar

Sheikh El Mahshy

Stuffed Cabbage

Shish Barak





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Terms & Inclusions

Packages include:

Food, Welcome Drink, Cutlery, & Serving plates.

Event Timings & Duration

Iftar: 4:00 PM – 8:00 PM

Sohour: 11:00 PM – 2:00 AM

Please note that events exceeding these timings are subject to operational pricing adjustments.

All prices are subject to a 12% service charge.

Beverages: 200 EGP per person

(Water & Soft Drinks)

250 EGP per person

(Water, Soft Drinks & Hot Drinks)

Please note that we do not collaborate or combine our catering services with any other Catering company, Food or Beverages not provided by The Y'S CATERING

Transportation will be calculated based on the event location.

Events held outside Cairo are subject to an additional charge starting at 15%, depending on the location.

In case of unforeseen circumstances (such as severe weather or government restrictions), the deposit can be transferred to a new date, subject to availability.

Custom menus are available upon request for your special event

A 50% deposit is required to confirm your booking. Please note that the deposit is non-refundable.

If you cancel more than 7 days before the event, you can reschedule to another available date, but no refund will be issued.

For cancellations within 7 days, the deposit will be forfeited.

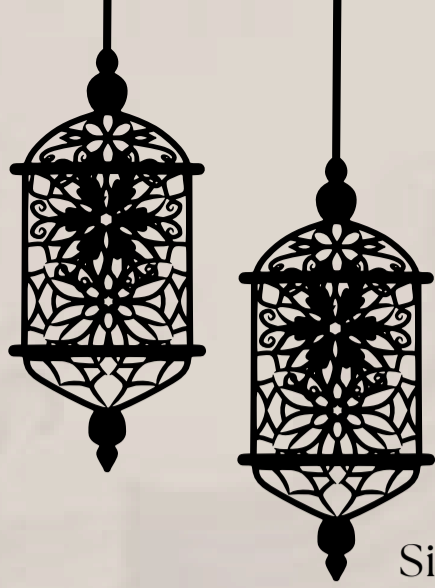
The remaining 50% is due 3–5 days before the event.





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Menu Items Descriptions



SOUPS

Dried Mushroom Soup

Simmered dried mushrooms, blended until smooth with rich cream for a deep, earthy flavor.

Orzo Soup

Orzo pasta simmered in a fragrant chicken & vegetable stock, finished light & comforting.

Smoked Tomato Soup

Slow-roasted tomatoes blended until velvety smooth, finished with a delicate smoky aroma.

STARTERS

Vine Leaves

Hand-rolled grape leaves stuffed with fragrant herbed rice, slowly simmered in a rich, tangy pomegranate molasses

Cheese Sambosek

Flaky pastries filled with a rich, creamy melted cheese blend.

Muhammara Eggplant Roll

Golden, crispy pita filled with tender eggplant & velvety muhammara cream.

Eggplant Fatteh Cups

Tender eggplant layered in crispy bread cups, topped with creamy garlic yogurt tahini, red sauce, & toasted nuts.

Mussakhan Rolls

Juicy, sumac-spiced chicken with sweet caramelized onions, wrapped in delicate saj bread & baked to perfection.

Mix of Beef & Cheese Sambosek

Crisp, golden pastries stuffed with savory spiced beef & a smooth, melted cheese blend.

Shrimp Dim um

Shrimp shaped into delicate balls, coated with a crisp, golden exterior for a perfect crunch.

Roqaq Bites

Roqaq pastry baked to perfection, stuffed with flavorful shredded beef & sweet caramelized onions, crisp on the outside & melt-in-your-mouth tender inside





SALADS

Taco Salad

Crisp mixed greens layered with red beans, colorful bell peppers, sweet corn, & crunchy tortilla strips, finished with a light, zesty dressing.

Apple, Pecan & Beetroot Salad

Crisp apples, roasted beetroot, & toasted pecans tossed with mixed greens & a balsamic dressing.

Hummus

Creamy chickpeas whipped with tahini, zesty lemon, & a touch of garlic, finished with a drizzle of olive oil.

Rocca Salad

Peppery rocca paired with tender mushrooms, sweet onions, toasted walnuts, & a delicate balsamic vinaigrette.

Fattoush

Fresh rocca & crisp lettuce tossed with cucumber, radish, tomatoes, & crunchy pita, finished with a zesty lemon & pomegranate molasses dressing.

Raheb Dip

Smoky roasted eggplant combined with ripe tomatoes, crisp onions, & a drizzle of fresh lemon & olive oil.

Kunafa Burrata with Qamar El-Deen Glaze

Golden, crispy kunafa layered with creamy burrata & finished with a luscious Qamar El-Deen glaze.

Lentil Pomegranate Salad

Hearty lentils tossed with fresh vegetables & juicy pomegranate seeds.

Muhammara & Labneh Dip

Smoky roasted red pepper & walnut muhammara paired with velvety Labneh for a smooth, flavorful combination.





MAIN DISHES

Tenderloin Steak (Mushroom & Hibiscus Sauce)

Succulent tenderloin cooked medium, paired with earthy mushroom sauce & a subtly floral hibiscus sauce.

Chicken with Sun-dried Tomatoes

Grilled chicken accompanied by tangy sun-dried tomatoes & a velvety Parmesan & fresh basil cream sauce.

Chicken Fatteh

Char-grilled chicken served over crispy pita, finished with a smooth garlic yogurt sauce & toasted nuts.

Peruvian Chicken

Succulent marinated roasted chicken accompanied by a selection of rich, boldly spiced sauces.

Chicken Mussakhan

Chicken topped with sweet caramelized onions & a sprinkle of tangy sumac, served on a bed of warm Tanour Bread.

Slow Cooked Lamb Shanks in a Sweet & Tangy Orange Glaze

Succulent lamb shanks, slow-braised to perfection, glazed with a luscious sweet-and-tangy orange sauce infused with aromatic spices.





SIDE DISHES

Signature Pink Sauce Pasta

Al dente pasta enveloped in a smooth white sauce, topped with vibrant red sauce, delivering our chef's signature creamy & flavorful pink tomato blend.

Parmesan Homemade Fries

Crispy fries coated in flavorful seasoning & finished with a generous sprinkle of Parmesan cheese.

Khalta Rice

Fluffy, aromatic rice blended with crunchy nuts, plump raisins, & a hint of traditional Arabic.

Lebanese Minced Beef Rice

Seasoned minced beef cooked to perfection with traditional Lebanese spices & a touch of cinnamon, layered over aromatic, fluffy rice.

Cream Potatoes

Smooth, buttery potato purée enriched with Parmesan,

Shish Barak

Tender mini meat dumplings cooked in a creamy garlic yogurt sauce, topped with toasted almonds & dried mint.

Corn Ribs

Rib-style corn pieces roasted until golden & crispy, bursting with natural sweetness & flavor.





ADDITIONAL ITEMS UPON REQUEST

French Duck

Succulent French duck roasted to perfection & glazed with a rich, sweet-tart cranberry sauce.

Whole Roasted Turkey

Whole turkey roasted with rich butter for a golden, crispy exterior & juicy, tender meat.

Your choice of boneless turkey cut:
thighs or breasts.

Lamb Thigh (Side)

Whole lamb thigh, slow-roasted until tender.
Served with a choice of Steak Sauce, Chimichurri, or Asian Sauce.

Veal Thigh (Side)

Succulent whole veal thigh, expertly roasted.
Served with a choice of Steak Sauce, Chimichurri, or Asian Sauce.

Slow Cooked Lamb Shanks in a Sweet & Tangy Orange Glaze

Succulent lamb shanks, slow-braised to perfection, glazed with a luscious sweet-and-tangy orange sauce infused with aromatic spices.

Veal Liver Skillet

Sautéed veal liver with onions & spices.





ADDITIONAL ITEMS UPON REQUEST

Baby Chicken with Velouté Sauce

Roasted baby chicken served with creamy velouté sauce.

Eggplant Mussakha with Minced Beef

Fried eggplant layered with spiced minced beef.

Beef braised with Prunes & Nuts

Succulent beef slowly braised with plump prunes & toasted nuts

Rice Moamar

Pigeon & Chicken – Rice cooked with pigeon & chicken.

Sheikh El Mahshy

Vegetables stuffed with spiced rice & meat.

Stuffed Cabbage

Cabbage leaves filled with spiced rice & minced meat.

Shish Barak

Tender meat dumplings cooked in a warm yogurt sauce, finished with garlic, coriander, & fresh mint.



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