



The logo features a stylized golden skewer with a blue handle, positioned above the word "Kabob". The word "Kabob" is written in a bold, blue, serif font. Below it, the text "By Dangerfield's" is written in a smaller, golden, cursive font.

Kabob
By Dangerfield's

Catering

Starters

BABA GANOUSH 2.50/PERSON

Grilled eggplant puree with tahini, garlic, and lemon juice. Served with pocket bread.

TRADITIONAL HUMMUS 2.50/PERSON

Pureed chickpeas with tahini, garlic, and lemon juice. Served with pocket bread.

CUCUMBER YOGURT 2.50/PERSON

House made yogurt with garlic, cucumber, olive oil, and chopped mint. Served with toasted pocket bread.

STUFFED GRAPE LEAVES 12/DOZEN

Grape leaves stuffed with rice, olive oil, and fresh mint.

FALAFEL PLATTER 12/DOZEN

A dozen fried patties of ground chickpeas, onion, cumin, and parsley.

MEDITERRANEAN RELISH PLATTER 2.50/PERSON

Assorted Greek olives, pickled beets, pickled cauliflower, carrots, and celery.

MEDITERRANEAN EMPANADAS 2.50/PERSON

Corn meal empanadas stuffed with marinated, Mediterranean spiced chicken.

TOASTED POCKET BREAD PLATTER 1.25/PERSON

Toasted pocket bread with oregano and olive oil.

LEBANESE KUBBEH 2.50/PERSON

Layers of ground beef and bulgur, filled with sautéed onions, Mediterranean herbs, and roasted pine nuts.

MEAT-STUFFED POCKET BREAD PLATTER 3/PIECE

Panini-style pocket bread filled with spiced ground beef, onion, and tomato and parsley.



GREEK SPANAKOPITA

2.50/PIECE

Phyllo pastry filled with spinach and feta cheese.

Starters

KABOB HOUSE SALAD

2.50/PERSON

Romaine, cucumber, tomato, mint, parsley, and vinaigrette.

GREEK SALAD

3/PERSON

Romaine, cucumber, tomato, mint, parsley, Greek olives, feta cheese, and vinaigrette.

FATTOUSH

3.50/PERSON

Mixed greens with tomato, cucumber, radish, onion, green pepper, sumac, and toasted za'atar seasoned pocket bread in a lemon garlic vinaigrette with pomegranate molasses.

TABBOULEH

4/PERSON

Wheat bulgur with fresh chopped parsley, tomato, onion, fresh chopped mint, lemon juice, and olive oil. Served with pocket bread.

KABOB BRUSCHETTA

3/PERSON

Tomato, onion, mint, vinaigrette. Served with toasted baguette slices.

Entrees

All entrees include salad, one side, and pocket bread.

BAKED KAFTA PLATTER

17/PERSON

Ground beef mixed with tomato, onion, parsley, and herbs. Layered with thinly sliced potatoes, tomatoes, and baked.



EGGPLANT MOUSSAKA 17/PERSON

Grilled eggplant layered with ground steak, tomatoes, onions, garlic and chickpeas. Topped with tomato sauce and baked.

PULLED ROTISSERIE CHICKEN 17/PERSON

Pulled rotisserie chicken mixed with garlic, olive oil, and Mediterranean herbs. Served with Lebanese rice.

GRILLED SALMON 22/PERSON

Grilled salmon with lemon herb sauce, tomatoes, onions, and capers.

ROAST LAMB 22/PERSON

Herb-crusted roast lamb chops with Mediterranean herb sauce.

ROTISSERIE CHICKEN 22/PERSON

Served with Mediterranean herb sauce.

Mix and Match

Pick two selections for 25/person.

CHICKEN MARSALA

Grilled chicken breast, sautéed mushrooms, Marsala wine sauce.

CHICKEN PICCATA

Grilled chicken breast, olive oil, capers, lemon juice, garlic, parsley.

LINGUINI AND MEATBALLS

Linguini, meatballs, Shiraz and herb tomato sauce.

TRADITIONAL LASAGNA

Lasagna, classic meat sauce, parmesan.

ROAST PORK TENDERLOIN

Herb-crusted roasted pork tenderloin, raspberry mojito sauce.



Kabobs

CHICKEN KABOB

22/PERSON

Grilled cubed chicken marinated in citrus juice and fresh herbs.

STEAK KABOB

25/PERSON

Grilled cubed steak marinated in shiraz consommé and spices.

KAFTA KABOB

22/PERSON

Grilled ground sirloin mixed with minced onion, diced tomato, fresh parsley, and spices.

SHRIMP KABOB

25/PERSON

Grilled shrimp marinated in citrus juice and fresh herbs.

VEGETABLE KABOB

18/PERSON

Seasonal vegetables marinated with olive oil, garlic, and parsley.

Sides

KABOB RICE

2/PERSON

Seasoned rice, garbanzo beans.

LEBANESE RICE

2/PERSON

Seasoned rice, vermicelli.

WHITE RICE

2/PERSON

ROASTED POTATOES

2/PERSON

SMASHED POTATOES

3/PERSON

Smashed potatoes coated with seasoned panko breadcrumbs and fried. Served with seasoned sour cream.



KABOB POTATO GRATIN

3/PERSON

Thinly sliced potatoes layered with cream, shredded cheeses, and broiled.

MEDITERRANEAN VEGETABLES

3/PERSON

Roasted seasonal vegetables.

Desserts

BAKLAVA

4.5/PERSON

Phyllo pastry layered with honey and chopped nuts.

CRÈME CARAMEL

4.5/PERSON

Vanilla custard with caramel sauce.

HONEY CAKE

2/PERSON

Citrus infused olive oil cake with honey-pistachio syrup.



Drinks

BEER

Domestic	5
Craft/Imported	6

WINE

House	6
Premium	7-10

WINE

House	6
Premium	7-10

SPIRITS

Smirnoff vodka	7
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Beefeater gin	7
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Bacardi rum	7
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Captain Morgan spiced rum	7
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Hornitos tequila blanco	7
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Christian Brothers brandy	7
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Cutty Sark scotch	7
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Jack Daniels whiskey	7
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NON-ALCOHOLIC

Soft Drinks	1.50
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Lemonade	30/GALLON
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Iced Tea	30/GALLON
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Coffee	30/GALLON
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"Kabob by Dangerfield's reflects the rich heritages of our family. Our homemade recipes draw upon the robust flavors of the Mediterranean and are crafted using fresh, locally-sourced ingredients. We hope you will enjoy our vibrant, globally-inspired offerings!"

Karen & Gus

 [kabobrestaurant](https://www.instagram.com/kabobrestaurant)
kabobrestaurantmn.com