



WEST
SIDE **BAZAAR**

BY WEDI

CATERING

Please note all menu items are subject to change by any business at any time.

All items come in half trays that serve 8-10 people, unless stated otherwise.



APPETIZERS

\$87 **Crudite Salad**  

(prepared by Malkia & Co. Gourmet)

This Organic lettuce, shredded carrots, tomato, cucumber, and radish. Topped with a dressing of olive oil, lemon, and spices.

varies **Kurabu Mango Salad**    

(prepared by Phyu Thein Malaysian Restaurant)

A traditional Malay Mango Salad with **your choice of protein** mixed the sweet juicy mango fruit with carrots, cabbage, onions, long beans and potato, topped with sprinkle of sesame seeds and drizzled with a sour-spicy chili lemon dressing.

No Protein \$75, Chicken \$100, Shrimp \$110\$50 **Soto Ayam Kuah Soup**  

(prepared by Phyu Thein Malaysian Restaurant)

Fragrant and sour Indonesian Soup with **your choice of protein** and Lemongrass, Ginger, Galangal, Onion, Garlic, Tomato, Carrot, Broccoli, Mushrooms, Lemon Leaf, Lime, and Cilantro. **Choose Chicken OR Shrimp.**

\$44 **Soy Garlic Chicken Wings** 

(20 pieces)

(prepared by Williams Kitchen Korean Comfort Food)

Korean variation on a Buffalo staple features a tangy sauce of soy and garlic, and topped with green onion.

\$56 **Ginger Garlic Chicken Wings**  

(20 pieces)

(prepared by (Malkia & Co. Gourmet)

Savory fresh garlic, fresh ginger, and lemon grilled to perfection. Garnished with green onion and parsley.

\$56 **Jerk Chicken Wings**  

(20 count)

(prepared by Chef Big Wayne)

Succulent wings tossed in Chef Wayne's sweet and spicy Jerk sauce.



Nut Free



Gluten Free



Dairy Free



Vegetarian



Vegan

PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

\$56 Nussy Wings

(20 count)

(prepared by Cookie Jar 76)

Crispy, glazed party wings tossed in a tangy-sweet, house-made cognac BBQ sauce.

Served with creamy blue cheese

\$25 Fresh Spring Roll



(8 pieces)

(prepared by Bubble Tea Smoothie)

Rice noodles, lettuce, carrots, cucumber, and basil wrapped in rice paper. Served with Sweet & Sour Sauce and Peanut Sauce.

\$34 Beef Dumplings



(20 pieces)

(prepared by Williams Kitchen Korean Comfort Food)

Beef, Cabbage, Onion, Carrot in Rice Paper. Served with Soy Sauce and Siracha.

\$26 Potsticker Dumplings

(20 pieces)

(prepared by Phyu Thein Malaysian Restaurant)

These wheat dumplings are a staple Malaysian finger food. **Choice of Pork OR Chicken.**

\$50 Falafel w/ Tahini (16oz)



(20 pieces)

(prepared by Egyptian Bites)

Fresh, crispy Egyptian Fava Bean & Chickpea Falafel balls.

\$50 Crab Cakes

(10 pieces)

(prepared by Malkia & Co.)

Traditional Congolese Crab Cakes seasoned with fresh Green Onions, Ginger, Parsley, pepper and mustard. Served with a homemade Remoulade.

Make it Gluten Free for \$62



PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

APPETIZERS

- \$100 Sautéed Spinach**   
(prepared by Malkia & Co.)
Fresh organic sautéed spinach with garlic, onion, and zucchini and a light seasoning.
- \$68 Sweet Potato Cornbread**
(prepared by Cookie Jar 716)
Moist cornbread with a sweet potato twist. Served with homemade honey glaze.
Make it Gluten Free for \$80 
- \$40 Hummus (32oz) w/ Pita Bread**    
(prepared by Egyptian Bites)
Smooth and creamy puree of cooked chickpeas. Served with Pita bread.
- \$43 Banana Pepper Dip**
(prepared by Cookie Jar 716)
Yummy cream cheese based dips served with corn tortilla chips. Banana and Jalapeno peppers with a special house seasoning blend.  
- \$50 Macaroni Bechamel**
(prepared by Egyptian Bites)
Comforting blend of baked pasta, seasoned ground beef, and velvety bechamel sauce containing cheese.

**Nut Free****Gluten Free****Dairy Free****Vegetarian****Vegan**

PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

ENTREES

\$150 **Spicy Chicken OR Pork Over Rice**

(prepared by Williams Kitchen)

This meat dish features **your choice of protein** stir fried in a sweet and spicy Gochujang sauce and served over rice. Romaine, rice and fried egg on top.

\$100 **Mee Gorang w/ Beef**

(prepared by Phyu Thein Malaysian Restaurant)

This spicy, tangy and savory Malay stir fried noodle dish features chewy yellow (wheat) noodles stir fried in a soy seasoning with Yu Choy leaf, Cabbage, Carrots, Green Onions, Garlic, and Egg, topped by Bean Sprouts and fried Egg with a side of Sambal.

varies **Rasta Pasta**

(prepared by Chef Big Wayne Jamaican Cuisine)

Bow tie pasta finished in a creamy Jerk sauce with a colorful mix of red, yellow and green peppers then topped with Parmesan Cheese.

No Protein \$100, Jerk Chicken \$180, Shrimp \$220, Oxtail \$255.

\$100 **Curry Chicken**

(prepared by Chef Big Wayne Jamaican Cuisine)

Yellow Jamaican Curry seared chopped Chicken quarters, stewed with Potatoes and Carrots.

\$125 **Curry Goat**

(prepared by Chef Big Wayne Jamaican Cuisine)

A Jamaican delicacy featuring chopped Goat shoulders and shanks seared in Yellow Jamaican Curry and stewed with Potatoes and Carrots.



Nut Free



Gluten Free



Dairy Free




Vegetarian



Vegan

PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

ENTREES

varies **Shawarma & Yellow Rice** 

(prepared by Egyptian Bites)

A Mediterranean street food staple served with with yellow rice and with **your choice of protein** marinated in our secret spice blend, roasted, and sliced, topped with Garlic Sauce and Tahini sauce.

Chicken \$88, Beef \$100

\$60 Southern Baked Macaroni & Cheese

(prepared by Cookie Jar 716)

Elbow pasta with seasonings and rich cheese sauce baked to southern perfection.

\$105 East Side Junior Sliders

(prepared by Cookie Jar 716)

Beef sliders with sticky caramelized onions, cheese and mayo.

\$105 Char Kway Teow  

(prepared by Phyu Thein Malaysian Restaurant)


Chinese inspired noodle dish your **choice of protein** stir fried with flat Rice Noodles, Yu Choy leaf, Cabbage, Onion, Garlic and Egg in Phyu's secret sweet and aromatic Kothet sauce. Topped with Bean Sprouts.

Choice of Chicken OR Tofu 

\$175 Poisson  

(prepared by Malkia & Co. Gourmet)

Organic, antibiotic-free haddock fillets braised in lemon, ginger, and African spices.

\$175 Brochette do Suya  

(prepared by Malkia & Co. Gourmet)

Grilled organic, antibiotic-free beef kabobs seasoned with vinegar, celery, fresh herbs, and a homemade spice rub, served with bell peppers and onions.



Nut Free



Gluten Free



Dairy Free



Vegetarian



Vegan

PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

DESSERTS



Nut Free



Gluten Free



Dairy Free




Vegetarian



Vegan

\$10 **Chocolate Mousse**
(8oz cup)
(prepared by Malkia & Co.)
The ultimate chocolate fix.

\$16 **Lotus Flower Cookie** 
(10 pieces)
(Prepared by Bubble Tea Smoothie)
Thai sesame cookie with nutty flavor and light crisp texture.

\$115 **Banana Rum Cake**
(30 small pieces)
(prepared by Chef Big Wayne Jamaican Cuisine)
Jamaican Banana Rum Cake is a moist and flavorful dessert that combines the tropical sweetness of ripe bananas with the warmth of Jamaican rum and a blend of aromatic spices. Topped with caramel sauce, and a blackberry.

\$68 **Kunafa** 
(10 pieces)
(Prepared by Egyptian Bites)
This luscious, crunchy and buttery shredded phyllo dough is stuffed with honey and a **choice of creamy milk pudding or Pistachios**  and baked into a sweet treat for your taste buds and your eyes!

\$50 **Cookie Platter**
(Prepared by Cookie Jar 716)
Choose **up to 2** flavors: Banana Pudding, Chocolate Chip, Potato Chip, Peanut Butter, Sweet Potato Pie, Birthday Cake.

Make it Gluten Free for \$50 

PLEASE NOTE THAT ALL KITCHENS OPERATE IN A SHARED COMMERCIAL SPACE, THEREFORE WE CANNOT GUARANTEE A COMPLETE ALLERGY FREE COOKING ZONE.

BEVERAGES

N/A BEVERAGES

\$40 **Lao Iced Coffee**

(serves 10)

(prepared by Bubble Tea Smoothie)

Sweet, strong, and creamy iced coffee.

+\$4 Oat, Soy or Almond Milk\$20 **Lao Hot Coffee**

(serves 10)

(prepared by Bubble Tea Smoothie)

Strong and bold hot coffee.

\$15 **Hot Tea**

(serves 10)

(prepared by Bubble Tea Smoothie)

A selection of soothing teas.

\$40 **Thai Iced Tea**

(serves 10)

(prepared by Bubble Tea Smoothie)

Rich and aromatic iced tea with a sweet cream finish.

+\$4 Oat, Soy or Almond Milk.\$2.25 **Snapple Tea**

(serves 1)

(prepared by Bubble Tea Smoothie)

Flavors may vary. Be sure to ask!

\$1.50 **Soda**

(serves 1)

(prepared by Bubble Tea Smoothie)

Flavors may vary. Be sure to ask!

\$1 **Water**

(serves 1)

(prepared by Bubble Tea Smoothie)



Nut Free



Gluten Free



Dairy Free



Vegetarian



Vegan

AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE. FOR SEASONAL OPTIONS PLEASE CONTACT US. FOR CONSUMPTION BAR OPTIONS PLEASE CONTACT US.

BEVERAGES

ALCHOLIC BEVERAGES

BEER

BY THE CASE

- \$40 **Bud Light Seltzer (Cherry)** 5 %
- \$40 **Red Stripe** 4.7%
- \$45 **Resurgence Brewing** Bridge Pilsner 4%
- \$50 **Resurgence Brewing** Green Hearts IPA 6.5%
- \$45 **Stella N/A** 0%

WINE

BY THE BOTTLE

white

- \$40 **Lakewood** Lemberger Rose
- \$40 **Montes** Chardonnay
- \$8 **House Wine** Sauvignon Blanc Single Serve
- \$8 **Myx** Moscato Splits
- \$40 **Protea** Pinot Grigio
- \$40 **Protea** Rose

red

- \$40 **Brotherhood Winery** Pinot Noir
- \$40 **Unrated** Cabernet Sauvignon

sparkling

- \$8 **House Wine** Brut Bubbles Split



Nut Free



Gluten Free



Dairy Free



Vegetarian



Vegan

AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE. FOR SEASONAL OPTIONS PLEASE CONTACT US. FOR CONSUMPTION BAR OPTIONS PLEASE CONTACT US.