

Zafron Restaurant Catering Menu



We cater all occasions—from intimate gatherings at home to large events at your chosen location.

Requires 30 people or more. For smaller groups, an a la carte menu can be customized. All menus are accompanied by fresh baked bread and Sabzi (Walnuts, feta cheese, tarragon, mint, radishes and olives)

Please note: Any substitutions may require an adjustment in price; these prices are not including tax and gratuity



Menu 1 - \$ 45 Per Person

Appetizer: (choose up to Three):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Bademjoon- Fried eggplant, onion mixed with cream of whey, and mint, crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Muhammara (Hummus)- Red bell pepper, Garlic, cumin, EVOO

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Entrees (all three included):

Fire roasted Salmon- Marinated fresh salmon

Zafron chicken- chicken breast marinated in lime Zafron sauce.

Koobideh Kabob- Ground brisket beef

Stews: (included):

Bademjoon- Eggplant, tomato, beef

Rice & Salad (choose up to 3)

Zafron Salad

Fava bean and dill.

Zafron white basmati

Mediterranean Salad

Fava bean & Dill Rice

Lentil and Raisin Rice

Orange Zest, almond, Pistachio & barbery



Menu 2 - \$55 Per Person

Appetizer: (choose up to Four):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Bademjoon- Fried eggplant, onion mixed with cream of whey, and mint, crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Muhammara (Hummus)- Red bell pepper, Garlic, cumin, EVOO

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Zafron Special- Mango, Heart of palm, eggplant, hot chili& fresh herbs

Mast Mousir- Yogurt and dried Persian shallots

Stews: (all included):

Ghormeh Sabzi- Herb, lime, kidney bean, beef

Entrees: (all included):

Shish Kabob- Filet mignon, Bell paper, onion, smoked tomatoes

Fire Roasted Salmon- Marinated fresh salmon

Koobideh Kabob- Ground brisket beef

Zafron Chicken Barg - chicken breast marinated in lime Zafron sauce

Rice & Salad (choose up to 3):

Zafron Salad

Fava bean and dill.

Zafron white basmati

Mediterranean Salad

Fava bean & Dill Rice

Lentil and Raisin Rice

Orange Zest, almond, Pistachio & barbery



Menu 3 - \$65 Per Person

Appetizer (choose up to Five):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Bademjoon- Fried eggplant and onion mixed with cream of whey, and mint, crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Muhammara (Hummus)- Red bell pepper, Garlic, cumin, EVOO

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Zafron Special- Mango, Heart of palm, eggplant, hot chili& fresh herbs

Entrees (all included):

Soltani's Feast- Combination of Koobideh& Barg kabob, smoked tomato

Shish Kabob- Filet mignon, Bell paper, onion, smoked tomatoes

Fire Roasted Salmon- Marinated fresh salmon

Zafron Chicken Soltani - chicken breast marinated in lime Zafron sauce with Koobideh (ground brisket)

Stews: (choose 1):

Badenjoon- Eggplant, tomato, beef

Ghormeh Sabzi- Herb, lime, kidney bean, beef

Rice & Salad (choose up to 4):

Zafron Salad

Fava bean and dill.

Zafron white basmati

Arugula Salad

Fava bean & Dill Rice

Lentil and Raisin Rice

Mediterranean Salad

Orange Zest, almond, Pistachio & barbery



Menu 4 - \$85 Per Person

Appetizer (choose up to Six):

Hummus- Chickpea and tahini blended with cumin

Salad Shirazi- Diced onion, tomato, & cucumber salad

Kashk Bademjoon- Fried eggplant and onion mixed with cream of whey, and mint, crispy onions

Mast Khiyar- Yogurt and Persian cucumber

Muhammara (Hummus)- Red bell pepper, Garlic, cumin, EVOO

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Zafron Special- Mango, Heart of palm, eggplant, hot chili & fresh herbs

Zafron Wings- Charbroiled with spicy lemon Zafron sauce

Entrees: (all included):

Shrimp Kabob: Marinate in Zafron Zesty EVOO citrus sauce

Soltani's Feast- Combination of Koobideh & Barg kabob, smoked tomato

Fire Roasted Salmon- Marinated fresh salmon

Lamb Kabob- Lamb sirloin marinated in mint yogurt Sause

Zafron Chicken Soltani - chicken breast marinated in lime Zafron sauce with Koobideh (ground brisket)

Stews: (all included):

Badenjoon- Eggplant, tomato, beef

Ghormeh Sabzi- Herb, lime, kidney bean, beef

Rice & Salad (choose up to 5):

Zafron Salad

Fava bean & Dill Rice

Fava bean and dill.
Zafron white basmati
Arugula Salad

Lentil and Raisin Rice
Mediterranean Salad
Orange Zest, almond, Pistachio & barbery

**For more information or to book an event please contact:
Zafron.kitchen@gmail.com**