TABL M

Corporate Catering

Authentic Lebanese cuisine, reimagined for the modern palate — catering DTLA's offices, studios and private events from our kitchen at The Bloc.



8 guests
minimum order

4 business days
notice · 1 week for 26+ guests

Free delivery
within 1 mile, or on orders over $750

700 W 7th Street, Los Angeles, CA 90017 · (310) 806-8064 · catering@tablm.com · www.tablm.com

Catering Packages

Per-person pricing — the simplest way to book for a headcount. Flat bread is included at no charge with every mezze.

The DTLA Desk Lunch — $24.00 per person

Simple, fast office lunch — built for headcount orders

Main choose 1	Taouk, Grilled Chicken & Potato, or Vegetarian (Eggplant Moussaka, Moujaddara, or Lebanese Tomato Bulgur)
Side choose 1	White Cardamom Rice, Levantine Garlic Confit Potato, or Mashed Potato
Mezze included	Hummus with flat bread
Dessert 1 piece	Baklava or Sableh (Vanilla & Apricot or Chocolate & Raspberry)

The Team Lunch — $36.40 per person

A step up for team meetings and working lunches

Main choose 1	Taouk, Kafta, Grilled Chicken & Potato, or Vegetarian (Eggplant Moussaka, Moujaddara, or Lebanese Tomato Bulgur)
Salad choose 1	Tabbouleh, Fattouch, or Insalata Tricolore
Side choose 1	White Cardamom Rice, Biryani Rice, or Levantine Garlic Confit Potato
Mezze choose 1	Hummus, Baba Ghannouj, Artisan Labneh, or Mohammara, with flat bread
Dessert 1 piece	Baklava, Sableh, or Midnight Chocolate Silk

The Executive Spread — $52.65 per person

For client meetings and offsites

Protein choose 1	Taouk, Kafta, or Beef Shawarma
Vegetarian main choose 1	Eggplant Moussaka, Moujaddara, or Lebanese Tomato Bulgur
Salad choose 1	Tabbouleh, Fattouch, or Garden of Lebanon
Side choose 1	Biryani Rice or White Cardamom Rice
Mezze choose 2	Hummus, Baba Ghannouj, Artisan Labneh, or Mohammara, with flat bread
Dessert 1 piece	Baklava, Sableh, Midnight Chocolate Silk, or Mini Caramel Rolls

The Chef's Table ★ SIGNATURE — $76.45 per person

Our signature dishes, for your most important events

Centerpiece choose 1	Maqlouba or Lamb Ouzi
Grill choose 1	Taouk, Kafta, or Beef Shawarma
Vegetarian main choose 1	Eggplant Moussaka, Moujaddara, or Lebanese Tomato Bulgur
Mezze all three	Hummus, Baba Ghannouj, and Mohammara, with flat bread
Salad choose 1	Tabbouleh, Fattouch, or Garden of Lebanon
Dessert board 2 per person	Chef's selection

Package prices match à la carte pricing: each is priced at the highest-priced choice in every category. Upgrade to Beef Tenderloin in place of Beef Shawarma for +$9 per person (Executive Spread and Chef's Table). Eggplant Moussaka and Moujaddara are vegan and gluten-free; Lebanese Tomato Bulgur is vegan and contains gluten.

HOW IT WORKS

Ordering & Service

ORDERING

Minimum order 8 guests

Lead time 4 business days for 8–25 guests · 1 week minimum for 26+ guests

DELIVERY

Free within 1 mile of 700 W 7th St, and on any order over $750

$25 1–3 miles

$50 3–7 miles

SERVICE OPTIONS

Drop & Go Delivered ready to serve — our standard delivery option, per the delivery rates above.

Pickup Pick up from 700 W 7th Street at no additional charge.

Full-Service Setup Table setup with chafing dishes and non-disposable tableware for an **18% service charge**, covering event logistics (delivery, setup, retrieval), equipment (chafing dishes and fuel), and non-disposable tableware.

Full-Service Events Fully staffed events are quoted project-by-project. A custom proposal tailors staffing, equipment rentals, and menu to your event, so you only pay for what you need. Contact us for a proposal.



A recent Executive Spread, delivered with a DTLA skyline view

Dietary & allergen key

VG Vegan · **V** Vegetarian · **GF** Gluten-Free · ★ Chef's Signature Dish

"Contains" notes the presence of common allergens (gluten, dairy, nuts, sesame, egg, fish). † = pending final kitchen confirmation. Tags reflect our best current understanding of each recipe — please confirm with our team before serving guests with severe allergies.

À LA CARTE MENU

Breakfast

Avocado Toast with Poached Eggs — **$8.00** per piece

Sourdough topped with creamy smashed Haas avocado, bright lemon juice, and warm farm-poached eggs with runny yolks, finished with a sprinkle of red pepper flakes and flaky sea salt.

Scrambled Eggs — **TBD** price pending

Fluffy, lightly seasoned eggs cooked slowly in real butter.

Hard Boiled Eggs — **$2.00** per piece

Boiled eggs topped with paprika and chives.

Deviled Eggs — **$25** Feeds 10

Silky egg yolk filling whipped with mayonnaise, Dijon mustard, a touch of white vinegar, and sweet pickle relish, finished with a dusting of smoked paprika.

Mini Quiche with Spinach — **$3.00** per piece, min. 12 pieces
Bite-sized pastry crusts filled with a rich and savory blend of tender baby spinach, eggs, cream, and melted cheese.

Cheese Frittata with Bell Pepper — **$2.00** per piece, min. 12 pieces
Oven-baked classic featuring a rich blend of melted gourmet cheeses and fresh herbs, cooked to a perfect golden brown.

Applewood Pork Bacon — **$60** Feeds 10
Medium-size pork bacon.

Applewood Turkey Bacon — **$60** Feeds 10
Medium-size turkey bacon.

Chicken Sausage — **$55** Feeds 10
Chicken sausage links.

Breakfast Sausage — **$45** Feeds 10
Choice of patties or links.

Bagel with Jam on the Side — **$3.00** per piece, min. 6 pieces
Plain or everything bagel, cut in half, with strawberry jam on the side.

Full Belly Bagel — **$5.00** per piece, min. 6 pieces
Plain or everything bagel with cream cheese, cucumber, fresh arugula, and cherry tomato, cut in half.

Turkey & Cheese Croissant — **TBD** price pending
Oven-roasted turkey breast, Swiss cheese, crisp lettuce, and fresh tomato with creamy mayonnaise, served on a flaky butter croissant.

Chocolate Croissant — **$3.00** per piece
Mini French croissant aux chocolat.

Muffins — **$2.00** per piece, min. 6 pieces
Big-size muffins, seasonal flavors.

Fresh Mozzarella Crackers — **$2.00** per piece, min. 24 pieces
Crisp artisanal crackers layered with creamy fresh mozzarella, vine-ripened tomatoes, and fresh sweet basil, finished with a reduction of aged balsamic vinegar.

Oat Station — **$25** Feeds 4
The station consists of oats, whole milk, almond milk, yogurt, fresh berries, raisins, and maple syrup.

Chia Pudding — **$5.00** per piece
Chia seed pudding soaked in creamy milk and lightly sweetened with maple syrup, finished with fresh seasonal toppings.

Mini Pancakes — **$1.50** per piece, min. 24 pieces
Light and airy bite-sized Dutch mini pancakes (poffertjes) loaded with your choice of decadent drizzles like Nutella, white chocolate, or salted caramel, topped with fresh fruit and house crumbles.

Individual Fruit Cup — **$5.00** per piece
4 kinds of seasonal fruits.

Starters

The Silky Hummus — **$50**
Silky chickpea puree, tahini, lemon, and premium olive oil. Feeds 10
VG · GF · Contains: Sesame

Fire Roasted Baba Ghannouj — **$52.50**
Smoked eggplant, tahini, and olive oil. Feeds 10
VG · GF · Contains: Sesame

Artisan Labneh — **$42**
Strained yogurt topped with red and green bell pepper, chives, and olives. Feeds 10
V · GF · Contains: Dairy

Mohammara — **$56**
A rich blend of roasted bell pepper, walnut, garlic, and pomegranate molasses. Feeds 10
VG · GF · Contains: Nuts (walnut)

Levantine Garlic Confit Potato — **$42**
Halved baby gold potatoes with cilantro, green onion, and garlic confit. Feeds 10
VG · GF

Falafel Donuts — **$3.50**
House-made falafel donuts crafted from chickpeas and fava beans. Served with our signature tahini dipping sauce. per piece
VG · Contains: Sesame, Gluten†

The 7th Street Batenjein — **$53**
Fried eggplant on a bed of baby arugula & fried pita, pomegranate molasses, tahini sauce, and fresh parsley. Feeds 10
VG · Contains: Gluten, Sesame

Cauli-Crisp — **$46**
Crispy garden florets on a bed of baby arugula, dry mint, and a drizzle of tahini sauce. Feeds 10
VG · Contains: Sesame, Gluten†

Hand-Rolled Cheese Rolls — **$3.50**
Crispy blend of Akkawi and mozzarella cheese with parsley. per piece
V · Contains: Dairy, Gluten

Vegetarian Grape Leaves — **$60**
Grape leaves rolled and stuffed with seasoned rice, fresh herbs like mint and parsley, onions, and bright lemon juice. Feeds 10
VG · GF

Beef Grape Leaves — **$75**
Tender vine leaves rolled tight around seasoned ground beef, rice, and warm Mediterranean spices. Feeds 10
GF

Caprese *Chef's Addition* — **$55**
Ripe tomatoes, fresh mozzarella cheese, sweet basil, extra virgin olive oil, and a rich balsamic glaze. Feeds 10
V · GF · Contains: Dairy

Bruschetta *Chef's Addition* — **$44**
Grilled crusty bread rubbed with fresh garlic, then piled high with diced ripe tomatoes, fresh basil, extra-virgin olive oil, and a pinch of salt. Feeds 10
VG · Contains: Gluten

Classic Arancini — **$3.00** per piece
Crispy, golden-fried risotto rice balls stuffed with a savory center of slow-cooked meat, sweet green peas, and melted mozzarella cheese.
Contains: Dairy, Gluten

Mashed Potato — **$30** Feeds 10
Whipped Russet potatoes folded with local sweet cream butter and sea salt.
V · GF · Contains: Dairy

Soups

Red Lentil Soup — **$45** Feeds 10
Red lentil blended with carrots, onion, and potato. A bouquet of spices with vegetables and garlic cilantro aioli.
V · GF · Contains: Egg (aioli)†

Roasted Tomato Soup — **$65** Feeds 10
Roasted tomato with mixed vegetables, onion, red pepper, and garlic with a drizzle of fresh cream on top.
V · GF · Contains: Dairy

Creamy Mushroom Soup — **$90** Feeds 10
Collection of 2 types of mushroom, Italian herbs, garlic, and onion with Parmesan cheese.
V · Contains: Dairy, Gluten†

Salads

Fattouch — **$80** Feeds 10
Fresh garden produce and crisp greens tossed with tangy sumac and a lemon-olive oil vinaigrette. Topped with fire-oven pita chips with pomegranate molasses.
VG · Contains: Gluten

Tabbouleh — **$70** Feeds 10
Finely chopped Italian parsley, tomatoes, and onions mixed with cracked bulgur wheat. Tossed in a dressing of fresh lemon juice and virgin olive oil.
VG · Contains: Gluten (bulgur)

Garden of Lebanon — **$93** Feeds 10
Sun-ripened tomatoes, tri-color peppers, and crisp cucumbers, layered with red and green onions. Tossed in a fragrant blend of earthy zaatar and hand-torn mint, then finished with a zesty infusion of cold-pressed olive oil and fresh lemon.
VG · GF · Contains: Sesame (zaatar)

Chicken Caesar *Chef's Addition* — **$82** Feeds 10
Crisp romaine lettuce tossed in a creamy garlic dressing, topped with sliced grilled chicken breast, crunchy croutons, and shaved Parmesan cheese.
Contains: Dairy, Gluten

Rouby Root — **$78** Feeds 10
Earthy roasted red beets tossed with baby arugula, creamy goat cheese, and toasted walnuts. Finished with a bright lemon-herb vinaigrette.
V · GF · Contains: Dairy, Nuts (walnut)

Insalata Tricolore *Chef's Addition* — **$68** Feeds 10
Peppery green arugula, crisp white Belgian endive, and purple-red radicchio, tossed in a bright lemon vinaigrette and topped with shaved Parmesan.
V · GF · Contains: Dairy

Sliders

Beef Burger — **$7.00** per piece
Premium seared Wagyu beef layered with slow-caramelized onions and melted mozzarella. Finished with a cool mountain of fresh shredded cabbage, creamy mayo, and a nostalgic mustard-ketchup tang.
Contains: Dairy, Gluten

Kafta — **$6.00** per piece
A juicy blend of ground meat, seasoned with onion sumac, creamy hummus, fresh tomato, onion, and parsley.
Contains: Gluten, Sesame

Chicken Francisco — **$5.00** per piece
Tender strips of grilled chicken breast smothered in melted mozzarella and our signature savory Francisco sauce, topped with sweet golden corn and crisp lettuce.
Contains: Dairy, Gluten

Falafel — **$4.00** per piece
Our signature recipe of chickpeas, fava beans, and fresh herbs, flash-fried for a crisp exterior. Served with tahini and garden produce.
VG · Contains: Gluten, Sesame

Eggplant — **$4.50** per piece
Golden-fried eggplant slices paired with a garlic tomato reduction, tahini yogurt, and baby arugula.
V · Contains: Dairy, Gluten, Sesame

Wood Fire Oven — Mini Pizzas



Fresh from our wood-fire oven

Mini Zaatar — **$18** per dozen
Bite-size mini pizza topped with zaatar herb, sesame seeds, sumac, olive oil.
VG · Contains: Gluten, Sesame

Mini Cheese — **$19** per dozen
Bite-size mini pizza topped with 2 kinds of cheese.
V · Contains: Dairy, Gluten

Mini Meat — **$22** per dozen
Bite-size mini pizza topped with ground beef, tomato, onion, and spices.
Contains: Gluten, Dairy†

Mini Vegetarian — **$25** per dozen
Bite-size mini pizza topped with fresh vegetables, tomato sauce, and cheese.
V · Contains: Dairy, Gluten

Mini Pepperoni *Chef's Addition* — **$27** per dozen
Bite-size mini pizza topped with pepperoni, tomato sauce, and cheese.
Contains: Dairy, Gluten

Mini Margherita *Chef's Addition* — **$23** per dozen
Bite-size mini pizza topped with fresh mozzarella, tomato sauce, and cheese.
V · Contains: Dairy, Gluten

Mini Hot Dog *Chef's Addition* — **$20** per dozen
Bite-size mini pizza rolled with mini hot dog.
Contains: Gluten

Mini Spinach — **$20** per dozen
Bite-size mini pizza topped with spinach, lemon, walnut, rolled and squared.
VG · Contains: Gluten, Nuts (walnut)

Mains & Grills



Our signature Biryani Rice, finished with almonds and golden raisins

Taouk Skewer — **$110** Feeds 10
Tender breast filets steeped for 24 hours in our signature garlic-lemon marinade. Flame-grilled to a golden char.
GF

Kafta Skewer — **$130** Feeds 10
Hand-minced premium beef and lamb blended with fresh parsley, sweet onions, and a proprietary 7-spice mix. Grilled over an open flame.
GF

Beef Tenderloin Skewer — **$240** Feeds 10
Center-cut Prime beef, marinated in a traditional Lebanese blend. Charcoal-grilled to your preference.
GF

Vegetable Skewer — **$80** Feeds 10
Collection of fresh vegetables grilled.
VG · GF

Bow Tie Meat Ball Skewer — $120
A tender cocktail meatball, a fresh basil leaf, and a pinch of al dente bowtie (farfalle) pasta threaded together on a small wooden pick.
Contains: Gluten (pasta)
Feeds 10

Beef Shawarma — $150
Tender, hand-carved beef marinated in heritage spices and slow-roasted inside.
GF†
Feeds 10

Cilantro Lemon Wings — $75
Chicken wings tossed in a bright, zesty blend of fresh lemon juice, minced garlic, and chopped cilantro, and cooked in the oven.
GF†
Feeds 10

Grilled Chicken & Potato — $105
Oven-roasted chicken drumsticks and tender potatoes infused with a vibrant lemon-garlic marinade, baked together until golden and finished with a burst of fresh cilantro.
GF†
Feeds 10

Lamb Ouzi ★ SIGNATURE — $220
Flavorful, slow-roasted lamb served over aromatic, spiced ouzi rice, tossed with toasted pine nuts, almonds, and sweet green peas.
GF · Contains: Nuts (pine nut, almond)
Feeds 10

Biryani Rice — $65
Aromatic, long-grain basmati rice infused with a signature blend of saffron, caramelized onions, and warm spices like cardamom, cloves, and cinnamon. Topped with a bouquet of roasted nuts.
VG · GF · Contains: Nuts
Feeds 10

White Cardamom Rice — $50
Grade A Basmati rice infused with cardamom.
VG · GF
Feeds 10

The Chef's Plate — $200
Tender, flaky cod fillets nestled inside a crisp, hand-shaped fried pita bowl. Topped with sweet caramelized onions, roasted pine nuts, and our signature tahini sauce.
Contains: Gluten, Sesame, Nuts (pine nut), Fish
Feeds 10

Eggplant Moussaka — $75
A rich and comforting bake of tender, olive oil-roasted eggplant slices and soft chickpeas, slow-simmered in a vibrant, spiced tomato and garlic sauce.
VG · GF
Feeds 10

Moujaddara — $60
A blend of tender brown lentils and fluffy rice, deeply infused with cumin and topped with a generous layer of sweet, crispy caramelized onions.
VG · GF
Feeds 10

Lebanese Tomato Bulgur — $45
Earthy cracked wheat simmered with vine-ripened tomatoes, sautéed onions, and chickpeas.
VG · Contains: Gluten (bulgur)
Feeds 10

Maqlouba ★ SIGNATURE — $150
Fragrant seven-spice basmati rice and slow-braised meat, layered with velvety fried eggplant and inverted into a stunning crown topped with toasted pine nuts and almonds.
GF · Contains: Nuts (pine nut, almond)
Feeds 10

Stuffed Zucchini — $135
Tender zucchini cored and stuffed with a savory blend of spiced minced meat and rice, slow-simmered in a rich, garlic-infused tomato broth.
GF
Feeds 10

Trays



Cheese Tray — **$125**
An artfully curated selection of premium artisanal cheeses, served with crisp crackers, fresh seasonal fruits, honey, and toasted nuts.
V · Contains: Dairy, Nuts, Gluten (crackers)
Feeds 10

Fruit Tray — **$68**
Beautifully arranged selection of ripe, seasonal fresh fruits, sliced to perfection.
VG · GF
Feeds 10

Cheese & Deli Tray — **$135**
An artfully arranged selection of premium cured meats and artisanal cheeses, paired with crisp crackers, fresh seasonal fruits, tangy olives, and dynamic nuts.
Contains: Dairy, Nuts, Gluten (crackers)
Feeds 10

Fresh Vegetable Tray — **$65**
Baby carrots, celery, English cucumber, cherry tomatoes, tri-color bell peppers, radishes, and blanched sugar snap peas, served with house-made hummus and a lemon-tahini dip.
VG · GF · Contains: Sesame
Feeds 10

Wood-Fired Vegetable Tray — **$78**
Zucchini, yellow squash, Japanese eggplant, bell peppers, red onion, and cremini mushrooms, charred in our wood-fire oven, tossed in olive oil and za'atar, finished with a tahini drizzle and fresh herbs.
VG · GF · Contains: Sesame
Feeds 10

Dessert

Baklava — **$3.00** per piece
Flaky filo pastry layered with nuts and sweet honey.
V · Contains: Gluten, Nuts, Dairy

Vanilla & Apricot Sableh — **$1.75** per piece
A buttery vanilla shortbread cookie paired with apricot jam.
V · Contains: Gluten, Dairy, Egg†

Chocolate & Raspberry Sableh — **$2.00** per piece
A delicate chocolate shortbread cookie with a tart raspberry filling.
V · Contains: Gluten, Dairy, Egg†

Individual Fruit Tart — **$6.00** per piece
A mini pastry shell filled with custard and topped with fresh fruit.
V · Contains: Gluten, Dairy, Egg

Halawa-Jbneh — **$5.50** per piece
Sweet cheese dough rolled with clotted cream and drizzled with syrup.
V · Contains: Gluten, Dairy

Mini Éclair — **$4.50** per piece
A bite-sized choux pastry filled with cream and topped with icing.
V · Contains: Gluten, Dairy, Egg

Znood el Set — **$5.00** per piece
Crispy, fried pastry rolls stuffed with cream and soaked in syrup.
V · Contains: Gluten, Dairy

Midnight Chocolate Silk — **$3.30** per piece
An ultra-rich, smooth, and decadent dark chocolate dessert.
V · Contains: Dairy, Egg†

Mini Caramel Rolls — **$3.50** per piece
Bite-sized sweet dough rolls baked in a gooey caramel glaze.
V · Contains: Gluten, Dairy



Mini Caramel Rolls, left pic & Midnight chocolate silk, right pic



Ready to order?

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