



Middle Eastern & Mediterranean Cuisine



CHAPPELLE KITCHEN CATERING

CATERING MENU

Charles Link SW, AB, T6W 0Z5
780-200-8108

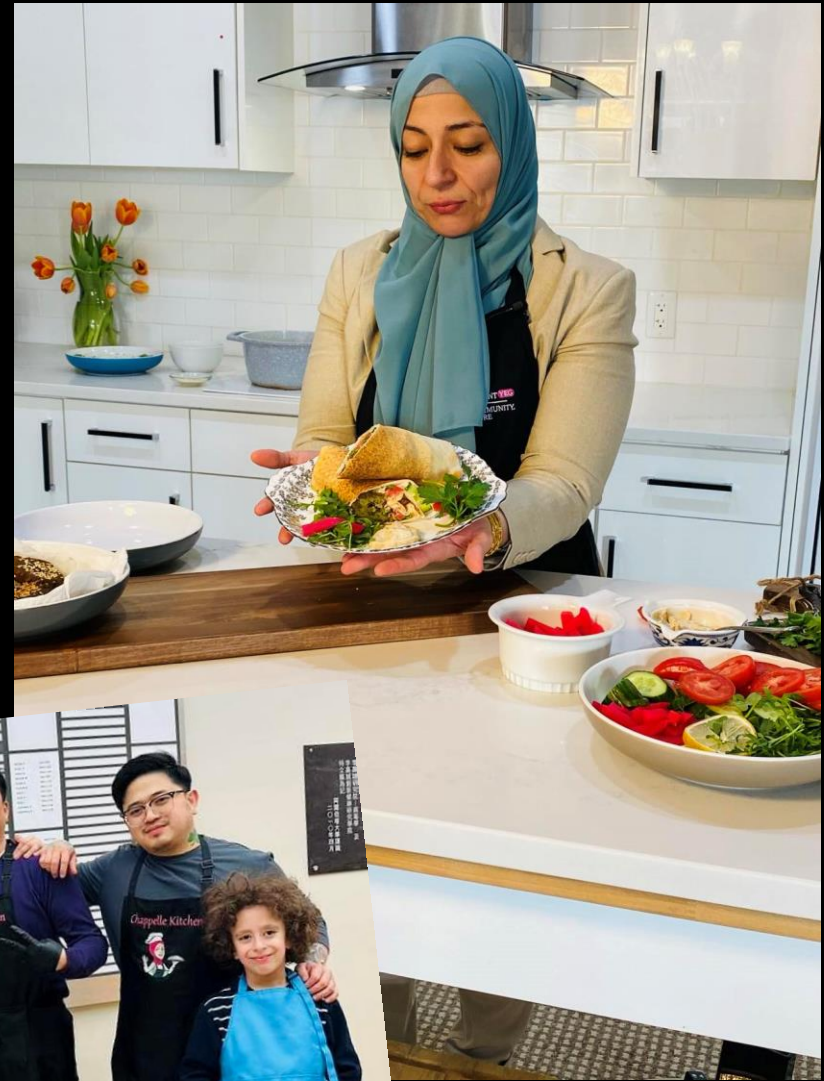
Chappellekitchen.com



Cooked with Love



Discover endless event options! From elegant parties to grand celebrations, we've got you covered. Make unforgettable memories with our amazing events. Chappelle kitchen catering is ready to make your experience memorable.



When you choose Chappelle Kitchen, here's what you'll get:

1. A top-notch caterer with a great reputation and glowing reviews.
2. Delicious Middle Eastern and Mediterranean food made with fresh, high-quality ingredients.
3. Attention to detail without any shortcuts.
4. Stress-free catering so you can enjoy your celebration without worrying about cooking.
5. Extra services like floral arrangements and cleaning available if you need them.

Chappelle Kitchen also provides delivery and server options to ensure a smooth and hassle-free experience for your event.



CHEF AYA

Chef Aya, Edmonton's culinary virtuoso, has earned acclaim not only for her exceptional creations but also for her heart of gold. Boasting an impressive track record of 125 glowing 5-star reviews on Google.

Chef Aya has become synonymous with culinary excellence in the city. Yet, her talents transcend the kitchen; her cooking is infused with love, reflecting her innate kindness and generosity. Renowned for her unwavering warmth and compassion, Chef Aya sees cooking as more than just a profession—it's a passionate expression of her love for others and her community.

Her culinary prowess has garnered attention far and wide, leading to features in radio segments, television interviews, and even the prestigious Modern Luxuria magazine, where her excellence in cooking and unmatched catering skills have been celebrated.



Love from the first bite









Call: 780-200-8108
Chappelle Kitchen

Catering
Fine Mediterranean Cuisine

Spring Rolls **Appetisers**

Crunch into bliss with our Fried Spring Rolls. Golden and crispy on the outside, filled with savory goodness inside. Savor the perfect blend of vegetables and herbs in every bite. Ideal as an appetizer or snack, these rolls are a delightful treat for all occasions.



Samosas

Treat yourself to our Fried Samosas—crispy golden triangles with a choice of meat, cheese, or vegetable fillings. Bursting with flavor in every bite, these delightful pastries are perfect for any occasion. Enjoy a delectable adventure with each savory mouthful!



Kebbah

Experience Middle Eastern delight with our Fried Kebbah. Crispy and flavorful, these golden treats are filled with a delicious blend of meat. Perfect for sharing or savoring as an appetizer. A truly satisfying and memorable culinary experience awaits!



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Appetisers

Salazone

Elevate your taste experience with a golden, flaky base is generously topped with creamy cheese, plump olives, vibrant cherry tomatoes, and aromatic herbs. A tantalizing harmony of textures and flavors, perfect for indulgent moments.



Vegetable Skewers

Experience flavor harmony with our Cheese and Tomato Vegetable Skewers. Crafted with a symphony of cherry tomatoes, zesty olives, creamy bocconcini cheese, and rich cheddar cheese, these skewers offer a delightful medley of tastes and textures.



Fruit Tray

Indulge in nature's palette with our stunning Fruit Platter. An artful selection of fresh, ripe fruits comes together in a symphony of colors and flavors. Juicy watermelon, golden pineapple, ripe strawberries, and zesty citrus wedges create a mouthwatering arrangement that's perfect for any occasion.



Call: 780-200-8108

Vegetarian



Chappelle Vegetable Tajine

Delight in our Vegetable Tajine, a flavorful Middle Eastern and Mediterranean vegan and vegetarian dish. Slow-cooked with fresh seasonal vegetables, aromatic herbs, spices, and protein-packed chickpeas in a tomato sauce. Served with fragrant basmati rice for a wholesome and satisfying meal. Experience the richness and nourishment of our Vegetable Tajine for a culinary journey like no other.

Falafel Bowl

Savor the Mediterranean in our Falafel Bowl: Crispy falafel, fresh veggies, and creamy hummus drizzled with tahini sauce. A delightful blend of flavors and textures in one wholesome bowl.



Koshari

Discover the heart of Egyptian cuisine with Koshari – a delightful blend of tender rice, al dente macaroni, and earthy lentils. Topped with spiced tomato sauce and crispy fried onions, this dish offers a hearty and flavorful experience that's sure to captivate your taste buds.



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Wraps

Kofta Wrap

Indulge in our Kofta Wrap, where succulent grilled kofta takes center stage. Wrapped in a soft embrace, it's joined by crisp lettuce, sliced onions, pickles, and our signature sauce. A perfect balance of flavors and textures, all in one delicious bite.



Grilled Chicken Thigh

Indulge in the perfection of our Grilled Chicken Wraps. Tender chicken, crisp lettuce, tangy pickles, onions, and our signature sauce come together in a delightful ensemble, all wrapped in a soft tortilla. It's a flavor-packed experience that satisfies with every bite.



Falafel Wraps

Savor the Falafel Wrap: Crispy falafel in a warm pita, drizzled with creamy tahini sauce. Topped with fresh lettuce, juicy tomatoes, and pickles. A taste of Middle Eastern delight in every bite.

vegetarian



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Fatayer (Pies)

Meat Fatayer

Discover the delight of our Savory Meat Fatayer Hand Pies. These handheld gems are a taste of tradition, filled with seasoned, tender meats. Perfect for a quick snack or a satisfying meal on the move, they offer a burst of Middle Eastern flavor in every bite.



Vegetarian Fatayer

Indulge in our Cheese-Filled Vegetarian Fatayer, a delightful twist on a classic. These baked goods feature a luscious blend of creamy cheese and aromatic herbs and spices, baked to perfection. Perfect as an appetizer or a savory snack, they're a taste of Middle Eastern tradition in every bite.



Vegan Fatayer

Delight in our Vegan Hand Pie Duo, featuring Zatar and Spinach variations. These savory hand pies offer a taste of Middle Eastern herbs and spices or a wholesome seasoned filling, all in a convenient, on-the-go format. Perfect for snacking or as appetizers, they bring authentic Middle Eastern flavors to your fingertips.



Minimum of 10 Pies to Purchase



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Tajines

Chappelle Chicken Tajine

Chicken tajine: Tender chicken with potatoes, carrots, and fresh vegetables in a fragrant tomato sauce, flavored with saffron, served with aromatic basmati rice. Perfect for Middle Eastern and Mediterranean enthusiasts.



Chappelle Beef Tajine

Experience savory bliss with our Chappelle Beef Tajine. Succulent beef, infused with fragrant spices, slow-cooked alongside fresh vegetables. Each tender bite, bathed in a rich tomato sauce, takes you on a journey into Middle Eastern Mediterranean flavors. Potatoes, carrots, and more elevate this dish to perfection. Indulge in this exquisite culinary dance of taste.



Chappelle Lamb Tajine

Indulge in succulent, slow-cooked lamb, expertly prepared and cooked in a fresh tomato sauce to enhance its natural richness. It's accompanied by tender potatoes, sweet carrots, and a medley of seasonal vegetables for a harmonious blend of flavors and textures. Served with aromatic basmati rice. Experience the ultimate culinary delight.



Call: 780-200-8108

Mains

Sultans Kofta

Enjoy handmade beef kofta infused with traditional Arabic spices, including saffron, for a rich and regal flavor. Paired with fresh veggies, bell peppers, herbs, onion, and tomatoes, it's served with fragrant basmati rice. Indulge in the royal essence of "Sultan's Kofta" and treat your senses to a flavor-filled journey fit for royalty.



Mediterranean Delight Grilled Chicken Platter

Enjoy succulent grilled chicken with fragrant basmati rice, crisp green salad, and a choice of creamy hummus or tangy yogurt-mint sauce. Served with warm pita bread and roasted carrots/potatoes, this dish is a true Mediterranean feast.



Roast Beef Fiesta

Immerse yourself in Mediterranean flavors with our premium Roast Beef Deluxe. Indulge in juicy, seasoned roast beef cooked to perfection. Elevate your experience with almonds and pine nuts or go nut-free. Accompanied by fragrant Bukhara rice and vibrant roasted vegetables, this dish is a true culinary delight, capturing the essence of the Mediterranean in every bite.



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Mains

Lamb Shank Mandi

Experience the rich flavors of Arabia with our Lamb Shank Mandi. Slow-cooked lamb shanks, aromatic Bukhari rice, roasted potatoes, carrots, and toasted nuts create a truly delightful feast.



Butterfly Grilled Chicken

Savor our succulent butterfly grilled chicken accompanied by fragrant Bukhari rice, served with our signature spicy sauce. A fiery feast that tantalizes your taste buds with a symphony of flavors.



Grilled Chicken Thigh

Savor perfection with our Grilled Chicken Bursting with Flavor. Every succulent bite is a journey through a carefully crafted blend of aromatic herbs and savory spices. A taste sensation that lingers, perfect for those who crave an unforgettable dining experience.



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Desserts

Baklava

Indulge in the time-honored delight of Baklava. Layers of buttery pastry, crushed nuts, and aromatic syrup create a heavenly harmony of flavors. Experience the magic of this Middle Eastern treat that's been captivating taste buds for generations.



Basbousa

Discover the enchanting flavors of Basbousa, a luscious semolina cake infused with coconut. Drizzled with fragrant sugar syrup, it's a sweet symphony that will leave you craving more. Perfect for any occasion, this Middle Eastern treat is a true delight for the senses.



Kunafa

Experience the best of tradition and modernity with our Cream-Filled Kunafa. Golden kunafa pastry envelops velvety cream, crowned with a sprinkle of nuts for a delightful crunch. This fusion of textures and flavors is a treat that will leave you wanting more.



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Juice

Limonana

Enjoy our Limonana, a revitalizing Middle Eastern drink crafted with fresh lemon juice, mint, and served over ice for a truly refreshing experience. Indulge in its tangy and invigorating citrus flavor, with the added touch of mint to enhance your taste buds.



Hibiscus drink

Try our Hibiscus drink, a tangy and refreshing beverage made from steeped dried hibiscus flowers. Served chilled, it boasts a vibrant red color and is known for its potential health benefits.



Hot Drinks



Turkish Coffee

Experience the exquisite taste of Turkish coffee—a blend of rich flavors and cultural tradition.

Egyptian Black Mint Tea

Indulge in the refreshing taste of our authentic Egyptian black tea infused with freshly picked mint leaves—a harmonious blend of robust flavor and invigorating aroma, cherished as the most popular choice among our customers.



High-end fruit tarts are exquisite desserts featuring a delicate crust

filled with luxurious vanilla, chocolate, lemon, or rich butter Scottish cream. Each tart is topped with an artful arrangement of fresh fruits, creating a delightful balance of flavors and textures.

The combination of the buttery, flaky crust, the decadent fillings, and the sweet-tart fruits makes these tarts a sophisticated treat , perfect for any special occasion.



Chappelle Kitchen and Catering Payment and Cancellation Policy

Payment Policy

1. Deposit: A non-refundable deposit of 50% of the total cost is required to secure your booking.
2. Final Payment: The remaining balance is due 21 days prior to the event.
3. Payment Methods: We accept bank transfers, e-transfers, checks, and credit cards (a 3% card processing fee applies)
4. Late Payments: Late payments will incur additional fees and may result in the cancellation of services.

Cancellation Policy

1. Notice Period: Cancellations made more than 60 days before the event will receive a full refund, minus the deposit.
2. Partial Refund: Cancellations made 30-59 days before the event will receive a 25% refund of the total cost.
3. No Refund: Cancellations made less than 30 days before the event are not eligible for a refund.
4. Force Majeure: In cases of unforeseen circumstances (e.g., natural disasters), refunds or rescheduling options will be considered on a case-by-case basis.