

# Täyybeh



The University of British Columbia

Robson Square

# Täyybeh

Täyybeh--the Arabic word for “kind” and “delicious”-- is a social enterprise and full service caterer that employs and empowers newcomer and refugee women from Syria and other countries. Since 2016, Täyybeh has been bringing award-winning Syrian food to happy customers across the Lower Mainland. What started as a pop-up dinner series has turned into an operation that provides incredible newcomer women chefs financial security and social integration in their new homes in Canada. In this time, Täyybeh has won numerous awards including Western Living’s “Foodies of the Year,” the Georgia Straight’s “Best of Vancouver,” and the City of Vancouver’s “Excellence Award,” the Telus Small Business Award and is the subject of several documentaries.

Täyybeh is proud to be an all-women operation and one of the most popular catering services in the city with recipes that have earned rave reviews from food critics and customers alike.



## *Catering Arrangements*

Your Event Planner will require your preliminary order 2 weeks before the event. Final details are due at 12:00pm on the Tuesday of the week prior to your event.

All prices listed are inclusive of:

- Delivery and service fee
- Compostable service items
- Food service equipment

China service is available upon request for an additional charge.

Custom menus available upon request.

Service is available weekdays and weekend.

We cannot accept decreases in guest count with less than 2 business days notice.

A \$25 last minute change fee will be charged for any changes made with less than 24 hours notice.

A \$30 cancellation fee will be charged with less than 2 business days notice.

A 100% cancellation fee will be charged with less than 24 hours notice.

All cancellations must be in writing to the attention of UBC.

## *Allergy Policy*

Täyybeh can accommodate special dietary requests pertaining to allergies or cultural restrictions. Our kitchen is not a “nut-free” or “gluten-free” facility and we cannot guarantee the absence of cross contamination.



# Beverages

## Hot Drinks

Minimum Order of 20

### Fair Trade Canadian Certified Coffee \$4

Decaf option available upon request (*minimum order of 10*)

### Assorted Tea

An assortment of herbal and regular tea options \$4

## Cold Drinks

Assorted Soda \$5.50

Sparkling Water \$4

Sparkling Fruit Drink \$4.50

## Water Service

6 Liter Serves 24

Water Dispenser \$20

Orange Blossom Water Dispenser \$23

Lemon/ Cucumber Infused Water Dispenser \$25

# Breakfast

Minimum Order of 20

## Light Breakfast

\$12

### Freshly Baked Croissants

Freshly baked butter and zaatar croissants

### Assorted Fruit Platter

Medley of fresh seasonal fruits

## Sunrise Breakfast

\$14

### Freshly Baked Olive Pockets

Filled with olives marinated in sweet red pepper spread

### Labneh Dip

Smooth and creamy strained yoghurt dip drizzled with mint and olive oil

### Egg and Cheddar Bites

## The Blossom Breakfast

\$16

### Freshly Baked Cheese Pockets

Filled with feta cheese and black sesame

### Date and Walnut Cake

Aromatic date and walnut cake

### Assorted Fruit Platter

Medley of fresh seasonal fruits

## Hot Breakfast

\$22

### Egg and Cheddar Bites

### Freshly Baked Spinach Pockets

Filled with spinach and spices

### Sujuk

Traditional spiced lamb sausage

### Batata Harra

Spiced roasted potato

# Coffee Break

Minimum Order of 20

## Coffee Break 1

\$8

### Barazek

Sesame pistachio cookies

### Fair-trade Coffee and Tea

(70% Coffee, 30% tea)

## Coffee Break 3

\$14

### Nammoura

Light semolina cake topped with coconut flakes

### Assorted Fruit Platter

Medley of fresh seasonal fruits

### Fair-trade Coffee and Tea

(70% Coffee, 30% tea)

*Add Dessert (refer to page 3)*

## Coffee Break 2

\$12

### Date and Walnut Cake

Aromatic date and walnut cake

### Fair-trade Coffee and Tea

(70% Coffee, 30% tea)

## Coffee Break 4

\$15

### Pita Chips

Tayybeh's homestyle golden, crunchy pita chips

### Hummus Dip

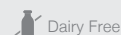
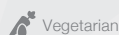
Authentic traditional smooth hummus

### Date and Sesame Cookies

Traditional cookies filled with dates and sesame seeds

### Fair-trade Coffee and Tea

(70% Coffee, 30% tea)






# Individual Boxed Meals



Minimum Order of 20



## Wrap Combos

Minimum order 5 of each type,  
Served with hummus dip and pita chips





**Traditional Syrian Kebab Wrap**     
Beef kebab served in a pita wrap with parsley, onion, sumac, pickles, and tahini sauce

**Chicken Shawarma Wrap**    
Marinated grilled chicken strips served in a pita wrap with pickles and garlic sauce

**Falafel Wrap**    
Crispy golden falafel served in a pita wrap with parsley, cabbage, tomato, and pickles with tahini sauce





**Halloumi wrap**    
Grilled Halloumi cheese served in a pita wrap with mint and oregano  
Gluten-free option available at \$2.50 per wrap





**Assorted Wrap Platter**   
Assortment of wraps served with hummus




**Traditional Syrian Kebab Wrap**    
**Chicken Shawarma Wrap**   
**Falafel Wrap** 

## Hot Meals



Minimum order 5 of each type  
Served with zesty cabbage salad, white basmati rice and hummus dip

**Meatballs in Tomato Sauce Meal**      
Seasoned Syrian beef meatballs cooked in a rich tomato sauce

**Kebab in Tahini Sauce Meal**      
Seasoned Syrian beef meatballs in a smooth tahini sauce

**Chicken Shawarma Meal**     
Marinated grilled chicken strips


**Crispy Cauliflower with Tahini Sauce Meal**    
Crispy cauliflower topped with tahini sauce

**Falafel Meal**    
Crispy golden chickpea falafel





# Lunch and Dinner Buffets

Minimum Order of 20

**The Syriaana** 

**Mutabbal Dip**    
Smoked eggplant dip with tahini and olive oil

**Cabbage Salad**    
Red and white cabbage slaw with tomato and mint tossed with sumac, lemon, and olive oil

**Chicken Sheesh Tawook**    
Skewers of perfectly marinated grilled chicken breast


**Falafel**    
Crispy golden chickpea falafel



**Pita Bread** 


*Add Crispy Cauliflower (\$5 per person)*

*Add Dessert (refer to page 3)*

*Add Coffee and Tea (refer to page 1)*

**The Arabesque** 

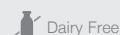
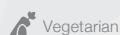
**Mhammara Dip**    
Sweet red pepper spread with walnuts, gluten-free breadcrumbs, onion, and olive oil

**Fattoush Salad**   
Lettuce, tomato, cucumber, lemon, sumac with pomegranate vinaigrette topped with crispy pita chips  
*(can be offered gluten-free)*

**Crispy Cauliflower**    
Crispy golden cauliflower served with a pomegranate molasses sauce

**Syrian Kebab Skewers**     
Ground beef skewers with Tayybeh's special herb and seasoning mix

**Mandi Rice**    
Aromatic saffron basmati rice



# Reception Buffets

Minimum Order of 20

## Reception 1

\$22

### Halloumi Skewers

Grilled Halloumi cheese and vegetable skewers

### Mini Chicken Skewers

Grilled chicken breast

### Yalanji

Hand-rolled grape leaves stuffed with aromatic rice, herbs and spices

### Beef Sambousek

Crispy golden half-moon pockets stuffed with beef and parsley

## Reception 2

\$25

### Pita Chips

Tayybeh's homestyle golden, crunchy pita chips

### Mhammara Dip

Sweet red pepper spread with walnuts, gluten-free breadcrumbs, onion, and olive oil.

### Hummus Dip

Smooth chickpea spread with tahini, garlic, and olive oil

### Falafel

Crispy golden chickpea falafel

### Cheese Samboosak

Crispy golden half-moon pockets filled with beef, parsley, and traditional spices

## Mixed Appetizer Platter

An assortment of Tayybeh's most popular appetizers  
Serves 20 guests

\$375

### Pita Chips

Tayybeh's homestyle golden, crunchy pita chips

### Hummus Dip

Smooth chickpea spread with tahini, garlic, and olive oil

### Mhammara Dip

Sweet red pepper spread with walnuts, gluten-free breadcrumbs, onion, and olive oil

### Yalanji

Hand-rolled grape leaves stuffed with aromatic rice, herbs and spices

### Crispy Cauliflower

Crispy golden cauliflower served with a pomegranate molasses sauce

### Falafel

Crispy golden chickpea falafel

## Desserts

### Dessert A La Carte

Minimum Order 10 of each type

\$6

### Baklava

Phyllo pastry layered with walnut topped with sweet syrup

### Swaret el Set -The Lady's Bracelet

Golden Baklava rounds filled with ground pistachio topped with sweet syrup

### Knafeh Cupcakes

Cream filled golden angel hair pastry topped with sweet syrup

### Riz be Laban

Creamy rice pudding with rosewater and orange blossom topped with ground pistachio and coconut

### Assorted Dessert Platter

An assortment of Tayybeh's most popular desserts  
Serves 20 people  
Gluten-free option available upon request

\$90

### Baklava

Phyllo pastry layered with walnut topped with sweet syrup

### Nammoura

Light semolina cake topped with coconut flakes

### Date and Sesame Cookies

Traditional cookies filled with dates and sesame seeds



Halal

Gluten Free

Vegetarian

Vegan

Dairy Free

Contains Nuts




# All Day Packages


Minimum 20 guests  
Includes all day coffee/tea, cold beverages and water

## All Day Package 1



\$85



### Breakfast

**Freshly Baked Croissants**   
Freshly Filled with feta cheese and black sesame baked butter croissant

**Assorted Fruit Platter**   
Medley of fresh seasonal fruits

### Morning Break

**Date and Walnut Cake**   
Aromatic date and walnut cake



**Labneh and Vegetable Crudites** 

### Boxed Lunches

Minimum 5 of each type Choice of:

**Meatballs in Tomato Sauce Meal**   
Seasoned Syrian beef meatballs cooked in a rich tomato sauce served with zesty cabbage salad and basmati rice


OR:

**Chicken Sheesh Tawook Meal**   
Skewers of perfectly marinated chicken breast served with zesty cabbage salad and basmati rice

OR:

**Falafel Meal**   
Crispy golden chickpea falafels served with zesty cabbage salad and basmati rice


### Afternoon Snack


**Nammoura**   
Light semolina cake topped with coconut flakes


## All Day Package 2

\$95

### Breakfast

**Freshly Baked Cheese Pockets**   
Filled with feta cheese and black sesame

**Freshly Baked Olive Pockets**   
Filled with olive and sweet red pepper spread

**Assorted Fruit Platter**   
Medley of fresh seasonal fruits

### Morning Break



**Hummus Dip**   
Smooth chickpea spread with tahini, garlic, and olive oil




**Pita Chips**   
Tayybeh's homestyle golden, crunchy pita chips

**Date and Sesame Cookies**   
Traditional cookies filled with dates and sesame seeds

### Lunch



**Mutabbal Dip**   
Smoked eggplant dip with tahini and olive oil

**Cabbage Salad**   
Red and white cabbage slaw with tomato and mint tossed with sumac, lemon, and olive oil

**Mesahhab Roast Chicken**   
Tender roast chicken legs seasoned with Tayybeh's special aromatic spices

**Mjaddara**   
Lentil and rice pilaf topped with golden caramelised onions

### Afternoon Snack

**Baklava**   
Phyllo pastry layered with walnut topped with sweet syrup



# Täyybeh

“ These newly arrived Syrian cooks are adding fresh flavours to the Canadian menu and expanding our multicultural palate. And for that, we are the ones who should be grateful. ”

--Alexandra Gill, *The Globe and Mail*

