

CoZone

“The Habitat of Growth”

CATERING MENU





OPEN BUFFET

OPEN BUFFET MENU 1

*Salads

Seasonal Salad with Pesto Dressing
German Potato Salad

*Mezze and Cold Olive Oil Dishes

Antioch Style Red Pepper Dip
Aubergine & Tahini "Fava"
(mashed eggplant)
Circassian Chicken
Seasonal Vegetable Olive Oil Dish,
or Stuffed Grape Leaves "Sarma"

*Hot Dishes

Chicken Kiev
Vegetables Dressed with Lemon
Buttery Pilaf
Traditional Moist Bourek/
Cheese Filling

*Desserts

Mastique (Gummy) Pudding
Profiteroles

*Soft Beverages

Coca-Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

80TL+VAT / Guest

Please Note: Prices above are fixed for the events hosting minimum 30 guests. New prices will be applied for groups less than 30 guests. Presentation, service and bistro style tables will be provided by our part.

OPEN BUFFET MENU 2

*Salads

Seasonal Salad with Pesto Dressing
German Potato Salad

*Mezze and Cold Olive Oil Dishes

Antioch Style Red Pepper Dip
Aubergine & Tahini "Fava"
(mashed eggplant)
Chicken Circassian
Seasonal Vegetable Olive Oil Dish,
or Stuffed Grape Leaves "Sarma"

*Hot Dishes

"Inegol" Meatballs with Fresh
Thyme Sauce
Chicken with Mushroom Sauce
Buttery Pilaf
Traditional Moist Bourek/
Cheese Filling

*Desserts

Mastique (Gummy) Pudding
Profiteroles

*Soft Beverages

Coca-Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

90TL+VAT / Guest



OPEN BUFFET MENU 3

*Salads

Seasonal Salad with Pesto Dressing
German Potato Salad

*Mezze and Cold Olive Oil Dishes

Antioch Style Red Pepper Dip
Aubergine & Tahini "Fava"
(mashed eggplant)
Circassian Chicken
Seasonal Vegetable Olive Oil Dish,
or Stuffed Grape Leaves "Sarma"

*Hot Dishes

Boneless Chicken Chops
Sautéed Meat with Vegetables
Buttery Pilaf
Traditional Moist Bourek/
Minced Beef Filling

*Desserts

Mastique (Gummy) Pudding
Soft Semolina Cookies Dipped in Syrup

*Soft Beverages

Coca-Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

100TL+VAT / Guest

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OPEN BUFFET MENU 4

*Salads

Seasonal Salad with Pesto Dressing
German Potato Salad

*Mezze and Cold Olive Oil Dishes

Antioch Style Red Pepper Dip
Aubergine & Tahini "Fava"
(mashed eggplant)
Circassian Chicken
Seasonal Vegetable Olive Oil Dish,
or Stuffed Grape Leaves "Sarma"

*Hot Dishes

Butcher's Meatball AND Grilled Steak with
Demi Glace Sauce
Sautéed Meat with Vegetables
Vegetables with Lemon Dressing
Buttery Pilaf
Traditional Moist Bourek/
Minced Beef Filling

*Desserts

Mastique (Gummy) Pudding
Profiteroles

*Soft Beverages

Coca-Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

120TL+VAT / Guest



OPEN BUFFET ECON 1

*Salads

Seasonal Salad

*Mezze and Cold Olive Oil Dishes

Cold Olive Oil Seasonal Vegetable Dish

*Hot Dishes

Butcher's Meatball

Butter Pilaf

*Desserts

"Şekerpare" Mini Semolina Cakes with Syrup

*Soft Beverages

Coca-Cola

Fanta Orange Soda

Ayran "Plain Yogurt"

70 TL+VAT / Guest

OPEN BUFFET ECON2

*Salads

Mevsim salata

*Mezze and Cold Olive Oil Dishes

Zeytinyağlı mevsim sebzesi

*Hot Dishes

Chicken

Baked Potatoes

*Desserts

Mastique Pudding

*İçecekler

Coca-Cola

Fanta Orange Soda

Ayran "Plain Yogurt"

60 TL+VAT / Guest

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OPEN BUFFET ECON 3

*Salads

Mevsim salata

*Mezze and Cold Olive Oil Dishes

Cold Olive Oil Seasonal Vegetable Dish

*Hot Dishes

Chicken Wrap

Baked Spicy Potatoes

*Desserts

Mosaic Cake

*Soft Beverages

Coca-Cola

Fanta Orange Soda

Ayran / "Ayran" Plain Yogurt Drink

60 TL+VAT / Guest

OPEN BUFFET ECON 4

*Salads

Seasonal Salad

*Mezze and Cold Olive Oil Dishes

Cold Olive Oil Seasonal Vegetable Dish

*Hot Dishes

Beef Wrap

Baked Spicy Potatoes

*Desserts

Mosaic Cake

*İçecekler

Coca-Cola

Fanta Orange Soda

"Ayran" Plain Yogurt Drink

75 TL+VAT / Guest

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LUNCH BOX (COLD ITEMS)

*Smoked Turkey on Rye Sandwich

(Cream Cheese, Fresh Kashkaval Cheese, Tomato, Cucumber, Iceberg Lettuce, Smoked Turkey)

*Feta Cheese on Whole Wheat Sandwich

(Olive Paste, Feta Cheese, Tomato, Cucumber, Iceberg Lettuce)

*Chicken Bacon on Poppy Seed Rye Sandwich

(Cream Cheese, Tomato, Iceberg Lettuce, Chicken Bacon)

*Basil Spread Tulum Cheese on Rye Baguette Sandwich

(Tulum Cheese, Tomato, Cucumber, Basil)

*Aged Kashkaval Cheese on Whole Wheat Sandwich

(Cream Cheese, Kashkaval Cheese, Dried Tomatoes)

*Grilled Vegetables on Whole Wheat Sandwich (Vegetarian)

(Pesto Spread, Kashkaval Cheese, Grilled Zucchini, Aubergine and Red Bell Pepper, Arugula)

*Beef Bacon on Rye Sandwich

(Cream Cheese, Kashkaval Cheese, Beef Bacon, Iceberg Lettuce, Cucumber)

*Smoked Salmon on Whole Wheat Sandwich

(Cream Cheese, Smoked Salmon, Caparis, Pickle Slice, Mayo)

Please choose 1 side, dessert and soft beverage option per Sandwich.

On Side

- *Spiced Oven Chips
- *Coleslaw
- *Grilled Aubergine Hummus
- *Green Salad
- *Seasonal Salad
- *Fruit Salad

Desserts

- *Profiteroles
- *Jasmine-Cakey Custard Pudding
- *Berry Muffin
- *Mosaic Cake

Soft Beverages

- *Coca Cola
- *Fanta Orange Soda
- "Ayrar" Plain Yogurt Drink
- Homemade Lemonade

Door-to-door Delivery.

40TL+VAT / Guest



BISCUIT PACKAGES

*** SWEET - SAVORY COOKIES PRICE
40 TL + VAT / KG (STANDARD MENU)**

*** MUFFIN AND MIX CAKES PRICE
40 TL + VAT / KG (CAKE MENU)**

*** BOUREK PASTRY MIX PRICE
45 TL + VAT / KG (BOUREK MENU)**

* Please order 1 day ahead of delivery.

*** MINI SANDWICHES AND PIZZA PRICE
45 TL + VAT / KG (MINI SANDWICH - PIZZA SPECIAL MIX MENU)**

* Please order 1 day ahead of delivery.

*** PETIT FOURS AND ECLAIR MIX PRICE
60 TL + VAT / KG (CREAMY PASTRIES MENU)**

* Please order 1 day ahead of delivery.

*** S"KAFES FIRIN GOOD FOOD" PRODUCTS, REFINED SUGAR-FREE COOKIES AND SNACKS WITH
DATES, EINKORN, BUCKWHEAT, CAROB, CHICPEA FLOURS, CHIA AND FLAXSEEDS
PRICE 70 TL + VAT / KG (HEALTHY MENU)**

* Please order 1 day ahead of delivery.



A top-down view of a cocktail menu. In the center, a pinkish-red cocktail is served in a glass, garnished with a lime wedge. To the left, a wooden cutting board holds several sliced figs and a piece of salami. Below the figs, another wooden board holds several round, perforated crackers. The text "COCKTAIL MENU" is overlaid in the center in a white, sans-serif font.

COCKTAIL MENU

COCKTAIL MENU 1

Table Tops

Spiced Crackers
Yogurt Dip
Vegetable Plate
Pop-Corn

Desserts

Fruit Tarts

Cold Items

Tomato Bruschetta
Fillet Almond Sprinkled Cheese & Grape Shish
Crêpe Rolls
Fried Zucchini Parmigiano
Dried Tomato Paste in Tart Shells

Soft Beverages

Coca Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

Hot Items

Cajun Spiced Potatoes
Mini Hotdog
Breaded Chicken Fingers
Olive & Cheddar Bites
Tahini Dressed Falafel & Thin Breads

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60 TL+VAT / Guest



COCKTAIL MENU 2

Table Tops

Spiced Crackers
Yogurt Dip
Vegetable Plate
Pop-Corn

Desserts

Glazed Orange Slices
Dipped in Chocolate

Cold Items

Smoked Turkey Mini Sandwich
Kashkaval-Bacon Bites
Fried Zucchini Rolls with Soft
Curd Cheese Filling
Sourdough Canapés with
Tuna Fish Topping
Sesame-Cherry Tomato Shish

Soft Beverages

Coca Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

Hot Items

Swedish Style "Mitite" Meatballs
Mushroom Quiche
Sweet Chili Chicken Bites
Grilled Halloumi Cheese on
Avocado Purée
Buttery Moist Bourek with
Cheese Filling

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70 TL+VAT / Guest



COCTAIL MENU 3

Table Tops

Spiced Crackers

Yogurt Dip

Vegetable Plate

Pop-Corn

Smoked Chicken Mini
Navette Sandwiches

Desserts

Pâte à Choux Mastique

Cold Items

Ovened Pickle Chips

Italian Stick Crackers Rolled with Beef Bacon

Mini Mozzarella-Cherry Tomato Shish

Thai Salad

Smoked Chicken Mini Navette Sandwiches

Soft Beverages

Coca Cola

Fanta Orange Soda

"Ayran" Plain Yogurt Drink

Homemade Lemonade

Hot Items

Sesame-Lemon Chicken Bites

Ovened "Inegol" Meatballs
wrapped in Phyllo

Potato Croquettes

Fried Cheese Bites

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80 TL+VAT / Guest



COCKTAIL PROLONGE

Table Tops

Spiced Crackers
Yogurt Dip
Vegetable Plate
Pop-Corn
Smoked Chicken Mini
Navette Sandwiches

Cold Items

Italian Salad Tartelettes
Meat-Free Bulghur Kofte
"Chee Kofte"
Cheese & Grape Shish with
Pesto Dressing
Bacon & Kashkaval Bites
Potato & Spinach Rolls

Hot Items

Beef Steak Fillet
Cajun Spiced Chicken Bites
Grilled Halloumi with Dried Tomatoes
Fish Croquettes
Sausage Mille-feuille
Potato Bites with Napolitana Dressing
Kashkaval & Mushroom Shish

Desserts

Pavlova (Meringue with Red Berries)

Soft Beverages

Coca Cola
Fanta Orange Soda
"Ayran" Plain Yogurt Drink
Homemade Lemonade

Open Buffet

*Salads

Seasonal Salad (Pesto Dressing)
German Potato Salad

*Mezze and Cold Olive Oil Dishes

Antioch Style Red Pepper Dip
Aubergine Tahini "Fava"
(mashed eggplant)
Chicken Circassian
Seasonal Vegetable Olive Oil Dish,
or Stuffed Grape Leaves "Sarma"

*Hot Dishes

Chicken Kiev
Vegetables Dressed with Lemon
Buttery Pilaf
Traditional Moist Bourek /
Cheese Filling
Traditional Moist Bourek/
Cheese Filling

*Desserts

Mastique (Gummy) Pudding
Profiteroles

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150 TL+VAT / Guest



COFFEE BREAK MENU

Sweet-Savory Cookies

Bourek Pastry Mix

Mini Sandwiches-Pizza Special Mix

Muffin and Mix Cakes

Petit Fours and Eclair Mix

15TL+VAT / Guest



BREAKFAST BUFFET MENU 1

Mini Turkish Breakfast Bun "Poğaç"
Mini Turkish Soft Bagels "Açma"
Chocolate-Berry Muffin
Skillet Bourek
Black Olives
Green Olives
Kashkaval Cheese
Feta Cheese
Tomatoes
Cucumber
Butter
Honey
Jam
Tahini & Molasses
Boiled Eggs
Turkish Bagel "Simit" & Bread Varieties
Surprise Item x 2

25 TL + VAT per person (For more than 50 people)
35 TL + VAT per person (For less than 50 people)

BREAKFAST BUFFET MENU 2

Mini Turkish Breakfast Bun "Poğaç"
Mini Turkish Soft Bagels "Açma"
Chocolate-Berry Muffin
Black Olives
Green Olives
Kashkaval Cheese
Feta Cheese
Cherry Tomatoes
Cucumber
Honey
Jam
Butter
Boiled Eggs
Turkish Bagel "Simit" & Bread Varieties
Club Sandwich Varieties
Skillet Pizza

25 TL + VAT per person (For more than 50 people)
35 TL + VAT per person (For less than 50 people)

Presentation, service and bistro style tables will be provided by our part.

