



\*\*\* CHECK US OUT IN [Slowfood USA](#), [Advocate](#), and [TIME Magazine](#) \*\*\*

Please follow us on [Facebook](#), [Insta](#) - look for us on [YouTube](#), and stay connected.

**WELCOME to Break Bread, Break Borders!** BBBB IS FOOD FOR GOOD. We are a social enterprise economically empowering refugee women, by developing a culinary training program with professional chefs, restaurants and food service mentors to cook together for our neighbors. Through powerful storytelling with food and culture, we break bread with the community, and break down borders at the same time.

BBBB is grateful to have multiple partnerships in our community. Enclosed are samples of menu items we've collectively chosen from our home cooks' repertoire to share with you. Please take a moment to tell us about your event and we will look forward to curating the special occasion for you. Our international cooks are honored to join hands and lovingly prepare the culinary delights from their world to share with you.



UPDATED 5.29.21

**Community Cook + Baker from Idlib, SYRIA:** Nawarah – the Diplomatic Teacher

- Yalanji (Syrian dolmades – stuffed w/ rice OR rice & lamb, wrapped in grape leaves served cold)
- Maqluba Vegetables (Vegan version baked vegetables casserole served without rice)
- Harra Bi IsaBaou, aka Burned Fingers (Vegetarian casserole – you'll burn fingers trying to eat this hot)
- Mutabal / Baba Ganoush eggplant dip or Damascus Hummus with pita
- Mahshi (Syrian style stuffed zucchini / with rice only / or with rice and ground beef or lamb)
- Coconut Cluster (soft chewy coconut cluster goodness bite size cookies – contains eggs)

**Community Cook from Darra, SYRIA:** Rania #2 – the Self Starter

- Fattoush (Salad greens served with lemon vinaigrette and crispy pita chips on top)
- Shawarma (Seasoned chicken + bell peppers or Veg only / rolled in crispy pita & vegan mayo dip)
- Vegan Fatayer (Syrian spinach turnover pie / Cheese) OR Meat Fatayer (Turnover pie with beef or lamb)
- Shesh Taouq (Slow roasted tender chicken breast with Arabic spices)
- Kubbeh (Croquette of bulgur cracked wheat in football shape with ground beef or vegan filling appetizer)
- Ma'amoul (ultimate cookie with sweet dates filling / or walnuts / or almonds / or Syrian pistachio only)

**Community Baker from SYRIA:** Maisaa – the Sweets Dealer

- Harisi (Semolina cake in sheets or cupcake form – served with fresh whipped light and fluffy cream on top)
- Bird's Nest (sweet dessert with crispy bird nest shape swirls drenched in honey and pistachios)
- Syrian Baklava (layered pastries with walnuts / or cashews / or pistachios – contains eggs and nuts)
- Warbat (triangular phylo-pastry stuffed with homemade ricotta – contains eggs, nuts and gluten)
- Basbousa cake (Syrian style sponge cake – contains dairy and gluten)

**Community Cook from SYRIA (with Grands via Chechnya):** Khuloud – the Big Sister with Mad Skills

- Mujadra (Lentils with crispy onions on a bed of savory rice / Vegan + Gluten-free)
- Chechyn Dumplings (Hand rolled dumplings stuffed / with beef only / or with vegetables vegetarian select)
- Beef Kabab (Grilled beef or chicken on a skewer served vegetables)
- Baarish (Walnut shaped shortbread cookies stuffed with gooey caramel – You cannot have just one....)

**Community Cook from SYRIA:** Rasha – the Little Sister with Creative Skills

- Black Bean Casserole (Baked with mushrooms, onions served on a bed of red cabbage - Vegan)
- Dumpling a la Sultan (Chechnya style dumplings pinched in blooming shape – stuffed with vegetables)
- Rasha's Best (Baked chicken quarters on a luscious bed of hand made pasta – Kids' Favorite!)
- Fava Bean Delight (Seasoned fava beans made with a ton of love, served with rice and gravy)



**\*\*\*Below are special orders by request ONLY - \$500 minimum order**

**Our Food Manager - from BANGLADESH:** Salvy – the Patient Professor

- Shingara (pastry dough stuffed with vegetables or minced meat)
- Pantarash (Bangladeshi style egg rolls flavored with delight)
- Dopiazza Curry (Fish curry at its finest – requested can be served with rice dishes like kichuri or biryani)
- Bhortas (Aromatic mashed vegetables or seafood with mustard oil, onions garlic & red chilies \*cilantro/lemon)

**\*\*\* Please Note: Min. \$300 orders unless noted otherwise.**

Delivery charges vary, based on distance from \$30-50 and up, depending on size and event location request. \*Note: Credit card payments available electronically at 3.5% additional charge. 50% deposit required. 3 Days advance for # ppl final head count.

**Please feel free to contact the following for any questions  
on future PRIVATE COOK & CATERING bookings.**

**COO: Brian Wilson | [brian@breakbreadbreakborders.com](mailto:brian@breakbreadbreakborders.com) | c. 703.801.3634**

**Program Manager: Lia Liu | [breakbreadbreakborders@gmail.com](mailto:breakbreadbreakborders@gmail.com)**

**Founder: Jin-Ya Huang | [jinya@breakbreadbreakborders.com](mailto:jinya@breakbreadbreakborders.com) | c. 469.818.6399**

**THANKS FOR SUPPORTING BREAK BREAD, BREAK BORDERS – YOU'RE HELPING OUR  
NEW NEIGHBORS BUILD THEIR OWN COMMERCIAL KITCHEN.**



CONNECT WITH US @BREAK BREAD, BREAK BORDERS



[www.breakbreadbreakborders.com](http://www.breakbreadbreakborders.com)



@breakbreadbreakborders



@breakbreadbreakborders



@bbbb\_welcome



@breakbreadbreakborders



Square **Zelle** **DONATE** | [breakbreadbreakborders@gmail.com](mailto:breakbreadbreakborders@gmail.com)