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WELCOME to Break Bread, Break Borders! BBBB is catering with a cause. We are a social enterprise economically empowering refugee women, by providing access to training 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 1.1.19

Community Cook from SYRIA: Maryam #1

- Kubbeh (Croquette of bulgur cracked wheat in football shape with ground beef or vegan filling appetizer)
- Mahshi (Syrian style stuffed zucchini / with rice only / or with rice and ground beef or lamb)
- Maqluba (Baked chicken quarters on a luscious bed of rice and vegetables)
- Shawarma (Seasoned chicken + bell peppers or Veg only / rolled in crispy pita & vegan mayo dip)

Community Cook from SYRIA: Mariam #2

- Yalanji (Syrian dolmades – stuffed w/ rice OR rice & lamb, wrapped in grape leaves served cold)
- Syrian Chicken Stew simmered with love and potatoes
- Harra Bi IsaBaou, aka Burned Fingers (Vegetarian casserole – you'll burn fingers trying to eat this hot)
- Baba Ganoush eggplant dip or Damascus Hummus with pita
- Fattoush (Salad greens served with lemon vinaigrette and crispy pita chips on top)

Community Cook from SYRIA: Rania #2

- Vegan Fatayer (Syrian spinach turnover pie)
- Meat Fatayer (Syrian turnover pie with beef or lamb)
- Vegetarian Fatayer (Homemade cheese with thyme swirl savory rolls)
- Daraa Baklava (Syrian style baklava with cashews & walnuts or Syrian pistachios)
- Ma'amoul (ultimate cookie with sweet dates filling / or walnuts / or almonds / or Syrian pistachio only)

Community Baker from SYRIA: Nawarah – 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)
- Coconut Cluster (soft chewy coconut cluster goodness bite size cookies – contains eggs)
- Warbat (triangular phylo-pastry stuffed with homemade ricotta – contains eggs, nuts and gluten)
- Syrian Baklava (layered pastries with walnuts / or cashews / or pistachios – contains eggs and nuts)



Community Cook from AFGHANISTAN: Sharifeh – the Big sister

- Red Lentil Tomato Mint Soup with Lime (served warm and is completely vegan)
- Ash-e Jow (Afghan style chicken barley soup and goes well by itself or wow with basmati rice)
- Vegetarian Basmati Rice with Cumin (Homemade aromatic rice with a kick of cumin)
- Qorma-e-Lubia (Hearty red kidney bean curry beef or lamb – best served with a beautiful bed of rice)
- Shakkar Parre (Semolina whole wheat tender cookie, soaked with sweet syrup and almonds on top)

Community Cook from AFGHANISTAN: Jamileh – the Little sister

- Salata (tomato, cucumber, cilantro and carrots – fresh Afghani style tabbouleh salad)
- Kabuli Palau (National dish with basmati rice, carrots, almonds and beef cubes or lamb – gluten free)
- Mantu Dumplings (private order cooked on site only – min. \$200 order, beef or onion with chaka sauce)
- Cumcumber soup shots (refreshing cucumber and yogurt soup, served cold and in shots style)
- Sib (Sweet Crescent Turkish delight rolls)

Our Food Manager - from BANGLADESH: Salvy (Special request only – Minimum of \$300 order)

- 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: Delivery charges vary, based on distance from \$30-50 and up, depending on size and event location request.

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

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