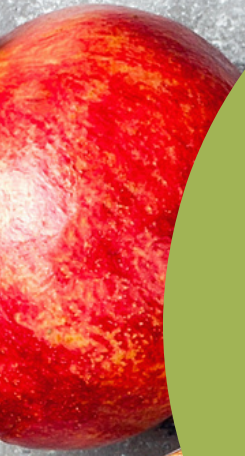


SHAWARMA POINT

CATERING & EVENT SERVICES



ABOUT US

Shawarma Point was established in Austin, Texas in 2013, and launched in the Chicagoland area in 2023.

Featuring Modern Mediterranean cuisine. Specializing in a variety of Halal wraps, plates, & salads.

From heat seekers, to dietary needs. We work closely with our clients to create a unique experience with incredible flavor.



CATERING STYLES

FOOD TRUCK

Set the scene of your next event with true Austin vibes.

Having our food truck on site adds a fun & engaging experience to everything from office gatherings, weddings, festivals & anything between!

Food truck NOT available in Chicago

DROPOFF CATERING

- Boxed Lunch Style
- Buffet Style

TRADITIONAL CATERING

Elevate your event by adding elements of catering equipment and staff to serve all of your needs!

POP-UP RESTAURANT

With our booth style setup, guests or employees can walk up to place their order and pay on site.

FOOD TRUCK

GRAB & GO

BOXED LUNCH



1. PICK YOUR STYLE

WRAP

Pita with lettuce, tomatoes, cucumber, with signature white sauce and hot sauce served on the side **V**

PLATE

A bed of basmati rice, spring mix, tomatoes, cucumbers, with signature white sauce and hot sauce served on the side **GF, V**

SALAD

A bed of spring mix, topped with tomatoes, cucumbers, feta, olives, with signature white sauce and hot sauce served on the side **GF, V**

LOADED FRIES

Cucumber, olive, feta, white sauce, red sauce & parsley **GF, V**



2. PICK YOUR PROTEIN



- CHICKEN SHAWARMA
- BEEF & LAMB GYRO
- FALAFEL

3. TOP IT OFF

- FETA
- HUMMUS
- PITA
- GRILLED VEGETABLES

SIDES

- SEASONED FRIES
- ROASTED HUMMUS W/PITA
- FALAFEL BITES (4 PCS)
- DOLMAS
(STUFFED GRAPE LEAVES)
- BAKLAVA

LARGE ORDERS MAY BE SUBJECT TO PLATING FEES.
BUDGET BASED CATERING AVAILABLE UPON APPROVAL.

BUFFET

FOR 25 OR MORE GUESTS

bases

spring mix

rice

pita

toppings

cucumber

tomato

olive

falafel

gyro

chicken

sauses

white sauce

hot sauce

proteins

CLASSIC

- BASMATI RICE
- SPRING MIX
- CHICKEN
- FALAFEL
- BEEF & LAMB GYRO
- TOMATO
- CUCUMBER
- OLIVE
- WHITE SAUCE
- HOT SAUCE

ELEVATED

- BASMATI RICE
- SPRING MIX
- CHICKEN SHAWARMA
- FALAFEL
- BEEF & LAMB GYRO 1
- TOMATO
- CUCUMBER
- OLIVE
- FRESH GREEN & RED PEPPER
- ONION
- ROASTED PEPPER
- HUMMUS
- FETA
- WHITE SAUCE
- HOT SAUCE

PITA BAR

- PITA
- LETTUCE
- CHICKEN
- SHAWARMA BEEF & LAMB GYRO 1
- FALAFEL
- TOMATO
- CUCUMBER
- FETA
- WHITE SAUCE
- HOT SAUCE

ADD ON

- HUMMUS
- PITA
- FALAFEL
- MORE BEEF & LAMB
- MORE CHICKEN
- BELL PEPPER
- ONION
- ROASTED PEPPER
- FETA
- BAKLAVA

POP-UP RESTAURANT



CLICK TO SEE HOW
IT WORKS!

BRING RESTAURANT SERVICE TO YOUR PLACE OF BUSINESS OR EVENT

- SHAWARMA POINT PROVIDES ALL EQUIPMENT
- QUICK SETUP
- WALK UP SERVICE
- MEALS PREPARED BY ORDER
- EMPLOYEES OR GUESTS PAY FOR THEIR OWN
- MEALS NO MINIMUM SALES REQUIRED

FREQUENTLY ASKED QUESTIONS

DO YOU HAVE MINIMUMS?

There is no minimum food order for traditional or drop off catering.
18% service fee is added to all pre-paid catering services

HOW MUCH IS IT TO RENT THE FOOD TRUCK?

\$300/hr Includes food truck staff + 15 miles of travel from Shawarma's kitchen.

CAN GUESTS PAY FOR THEIR OWN MEALS AT THE TRUCK?

Yes! Guests may pay for their own meals at the truck for your event.
* As long as we reach the minimum amount you owe us nothing!
*If the minimum is not reached, you will owe the difference. (Ex: if your guests purchase \$800 worth of food, you will owe \$100)

HOW MUCH ARE RENTALS OR STAFFING?

Staffing & rental rates will vary based on what is required per your menu selection, and party size.

IS THERE A DELIVERY FEE?

\$25 delivery fee for all orders under \$400, within 10 miles from Shawarma's kitchen. \$2 per additional mile.

10% delivery fee for all orders over \$400.

HOW MUCH SPACE IS NEEDED FOR THE FOOD TRUCK?

10x30 feet are needed to park the truck. Ground must be level with no low hanging trees.

HOW DOES A POP-UP RESTAURANT WORK?

We keep it simple, by setting up a 16ft walk up style restaurant, for guests or employees to make their selections and pay for on site.

HOW DO I RESERVE MY EVENT DATE?

A 50% deposit based upon your event estimate places you solidly on our calendar.
*May vary per corporate standards.

WHEN DO I NEED TO HAVE MY FINAL GUEST COUNT?

We require final guest counts 48 hours prior to your event. After the 48 hour mark, we can not decrease your guest count, but will do our best to accommodate increased counts if given to us the week prior to your event.

WHEN IS MY FINAL PAYMENT DUE?

Your final invoice balance is due within 48 hours of services rendered.
*May vary per corporate standards.