SEVMAR BRANDS

Private Events & Catering



Exceptional Mediterranean Hospitality

401 Main Street, Salem, NH | 603-912-1286 | www.SevmarBrands.com

CELEBRATE WITH SEVMAR

Private dining and full-service catering in Salem, New Hampshire

From intimate gatherings to larger celebrations, we offer private dining, pickup and delivery, and staffed catering with custom menus.

SEVMAR I

Up to 40 guests

Private bar access
$300 room fee

SEVMAR II

Up to 85 guests

Private bar access
$500 room fee

Full Buyout

Up to 125 guests

Exclusive use of the restaurant
Inquire for pricing

IN HOUSE

Plated meals or buffet

Corporate lunches

Lebanese family-style





OFF-SITE

Full-service catering

Indoor or outdoor

Delivery or pickup

PRIVATE EVENT MENUS

In-house dining at SEVMAR Mediterranean Bistro

CUSTOM BUFFET / PER GUEST

1 entrée $34 • 2 entrées $38 • 3 entrées $44 • 4 entrées $49
Includes pita, salad, rice pilaf, grilled vegetables and coffee. Add Lebanese dessert for $3 per guest.

INCLUDED ENTRÉES

- Chicken Shawarma
- Chicken Kabobs
- Chicken Parmesan
- Chicken Marsala or Piccata
- Chicken Broccoli Ziti
- Mediterranean Pasta
- Baked Ziti
- Falafel
- Meatballs in Sauce
- Grape Leaves (veggie or meat)
- Stuffed Cabbage Rolls

PREMIUM ENTRÉES / ADD PER GUEST

Beef Shawarma	+$2
Kafta Kabobs	+$2
Baked Kibbe	+$2
Baked Haddock with Breadcrumbs	+$2
Grilled Salmon	+$3
Beef Tenderloin	+$5
Baked Stuffed Shrimp	+$5
Lamb Kabobs	+$6

Premium charges apply to each premium buffet entrée selected.

PLATED, FAMILY-STYLE & BRUNCH / PER GUEST

Plated Dinner — $38

Guests choose from three pre-selected entrées. Includes pita, salad, rice pilaf, grilled vegetables and coffee. Larger groups may need extra staff.

Kids Under 12 — $15

Chicken fingers and fries, or pasta with butter or marinara.

Lebanese Family-Style — $50

Hommus, taboule, baba ghannouj, grape leaves, spanakopita, chicken and beef tenderloin, fries, baklava and coffee.

Brunch Buffet — $30

Scrambled eggs, home fries, bacon, sausage, waffles with maple syrup, fruit, garden salad and coffee.

MEZZE & DESSERTS

Add to your private-event menu

Tier 1 — $11 per guest

Choose three from Tier 1.

À LA CARTE PER GUEST

Hommus	$3
Taboule	$4
Baba Ghannouj	$4
Spinach Pies	$4
Veggie Grape Leaves	$4
Meat Grape Leaves	$4
Spanakopita	$4
Labneh Crostinis	$4
Truffle Fries	$4
Falafel Bites	$4
Mini Meatballs	$4

Tier 2 — $20 per guest

Choose five from either list.

À LA CARTE PER GUEST

Shrimp Cocktail	$6
Baked Stuffed Shrimp	$10
Steak & Cheese Egg Rolls	$7
Caprese Bites	$6
Cheese Rolls	$5
Meat Pies	$5
Sambousek	$6
Kibbe Balls	$5
Raw Kibbe*	$6
Bacon-Wrapped Scallops	$6
Cheese, Fruit & Cracker Board	$6
Wings or Tenders	$6

Wings or tenders can be plain, BBQ, Buffalo or lemon cilantro.

DESSERTS

Lebanese Desserts — $3 per guest

Baklava, date or walnut maamoul, sfouf, namoura or assorted cookies.

Cakes — $7 per guest

Carrot Cake, Pistachio Ricotta or Chocolate Mousse. Dessert trays are listed on page 6.

*Consuming raw or undercooked meats may increase your risk of foodborne illness.



BEVERAGE PACKAGES

Bar packages and beverage add-ons priced per guest

Beer & Wine Bar

$25 for two hours

Domestic and imported beer, red and white wine, and soft drinks. Each additional hour is $8 per guest.

Premium Open Bar

$40 for two hours

Premium spirits, cocktails, beer, wine and soft drinks. Each additional hour is $15 per guest.

BEVERAGE ADD-ONS

Sparkling wine toast $5 • Unlimited soda $4 • Coffee & tea station $3

OTHER BAR OPTIONS

Drink tickets. Guests redeem a set number of tickets at the bar.
By consumption. The host pays for beverages ordered.
Cash bar. Guests pay individually for their drinks.

Confirm beverage brands and selections with the events team.

SIGNATURE CATERING TRAYS

Half trays serve 10–12 guests. Full trays serve 18–24. Portions may vary.

COLD MEZZE	HALF	FULL
Hommus	$40	$80
Baba Ghannouj	$40	$80
Taboule	$40	$80
Raw Kibbe*	$75	$140

MEDITERRANEAN ENTRÉES	HALF	FULL
Chicken Shawarma	$65	$130
Beef Shawarma	$75	$140
Baked Kibbe	$45	$90

RICE, VEGETABLES & SIDES	HALF	FULL
Rice Pilaf	$40	$75
Hashwee	$60	$120
Grilled Vegetables	$45	$85
Mashed Potatoes	$40	$75
Hand-Cut Fries	$25	$50
Pita Chips	$20	$35

SALADS	HALF	FULL
Garden	$35	$70
Caesar	$35	$70
Greek	$40	$80
Fattoush	$40	$80
Fresh Fruit Salad	$50	$100

ITALIAN FAVORITES	HALF	FULL
Chicken Parmesan	$60	$110
Chicken Marsala	$60	$110
Chicken Piccata	$60	$110
Eggplant Parmesan	$50	$95
Chicken Broccoli Ziti	$55	$95
Mediterranean Pasta	$60	$120
Baked Ziti	$45	$85
Mini Meatballs	$40	$80
Sausage, Peppers & Onions	$55	$100

KABOBS	
30 Chicken Kabobs	$210
30 Steak Kabobs	$300
30 Kafta Kabobs	$300
30 Lamb Kabobs	$300
30 Shrimp Kabobs	$300
30 Veggie Kabobs	$180

BITES & SEAFOOD	
30 Spanakopita	$45
50 Spanakopita	$75
50 Grape Leaves (veggie or meat)	$75
30 Stuffed Cabbage Rolls	$45
50 Stuffed Cabbage Rolls	$75
30 Falafel	$60
30 Chicken Tenders	$60
30 Chicken Wings	$48
50 Chicken Wings	$80
50 Shrimp Cocktail	$150
50 Bacon-Wrapped Scallops	$130
30 Baked Stuffed Shrimp	$150

SAVORY PIES & BITES / HALF TRAY	
30 Kibbe Balls	$70
30 Spinach Pies	$90
30 Cheese Pies	$90
30 Meat Pies	$100
30 Sambousek	$100
30 Steak & Cheese Egg Rolls	$120

DESSERT TRAYS	
40 Baklava	$85
24 Date or Walnut Maamoul	$60
24 Namoura	$60
24 Sfouf	$48
12 Slices of Pistachio Ricotta Cake	$70
12 Slices of Chocolate Mousse Cake	$70
48 Assorted Cookies	$70

WRAP PLATTER	
24 Half Wraps (choose up to 3, see p. 7)	$140

DIPS & EXTRAS

16 oz garlic spread $12 • 1 pint tzatziki or feta $10 each • Mixed olives $8 • Pickled turnips $6
Signature dressing $6 • 1 bag of pita (6 pieces) $6

*Consuming raw or undercooked meats may increase your risk of foodborne illness.

ORDERING & EVENT DETAILS

Pickup, delivery, rentals and reservations

PICKUP, DELIVERY & FULL SERVICE

Pickup & Delivery

Free pickup at 401 Main Street, Salem, NH. Delivery is $40 within 10 miles, including tray setup. Add $10 per additional five miles or portion thereof.

Staffed Catering

$200 per server for up to four hours, including setup, service and cleanup, plus 20% gratuity on food. Custom menus available indoors or outdoors.

Rentals

Chafer with fuel $20 each, chafer setup $30, dinnerware (plates, napkin and utensils) $5 per guest and buffet linens $5 each. Return chafers and linens the next day.

Catering Orders

Please order at least 24 hours ahead. Ask about same-day availability. Orders of $500 or less are paid in full at booking. For orders over $500, pay 50% at booking and the rest 24 hours before. NH meals tax is 8.5%.

PRIVATE EVENTS

Room Access

Reserve up to four hours with access one hour early for setup. Decorations, entertainment, menu cards and outside desserts are welcome. Remove decorations after the event. Bluetooth audio is available.

Booking & Payment

Your event quote confirms the deposit and payment schedule. Provide the final menu and guest count one week before the event.

Food & Beverage Minimums

No minimum from 10 AM to 4 PM or after 9:30 PM. Evening minimums vary by day. A Friday or Saturday evening full buyout has a $6,500 minimum.

Service & Tax

20% service gratuity with a $200 minimum per server. NH meals tax is 8.5%.

HOW MUCH TO ORDER

Guests	Entrées	Salad	Rice or sides	Dip	Kabob trays
20	1 full	1 full	1 half	1 half	1
30	2 full	1 full	1 full	1 half	1–2
40	2–3 full	1–2 full	1–2 full	1 full	2

Each kabob tray contains 30 kabobs. One tray serves up to 30 guests at one kabob per guest.

WRAP PLATTER CHOICES

Choose up to three varieties. Chicken Shawarma, Beef Shawarma, Lebanese Grilled Chicken, Chicken Caesar, Buffalo Grilled Chicken, Crispy Chicken, Falafel or Hommus & Veggie.

PLAN YOUR EVENT

Contact Erin Flynn with your date, guest count and dietary needs. Vegetarian, vegan and gluten-free choices are available. Tell us about allergies so we can pack those items separately. Your event confirmation sets final pricing and availability.