



# Events Menu





# The Story

REYLA is our Middle Eastern experience inspired by the warm hospitality of the Bedouin culture and vibrant family dinners. Our menu is a savory mixture of traditional Middle Eastern flavors blended with inspiration from our family recipes and personal travels. No matter the dish, the first ingredient is always love.

# Offerings

In-House Parties  
Full Restaurant Buyouts  
Private Home Dinner

We offer a selection of in-house menus and service styles to accommodate a wide range of party sizes and occasions.

If you'd prefer to enjoy REYLA from your home, or another venue for a special celebration, invite one of our talented chefs into your kitchen for a customized four course meal.



# In-House

## Non-Buyout

Enjoy a family style meal surrounded by the warmth of REYLA and the energy from the open kitchen.

Curate a personalized experience from two family-style menus featuring items from our current seasonal menu.

**NUMBER OF GUESTS:** up to 50

**MENU OPTIONS:** Two family style menus

**PRICING:** Based on menu selection

## Buyout

You and your guests can enjoy everything you love about REYLA on your own with our restaurant buyout option. Celebrate with an unforgettable showcase of welcoming, Middle Eastern hospitality with the full attention of our team.

**NUMBER OF GUESTS:** up to 100 - depending on menu selection

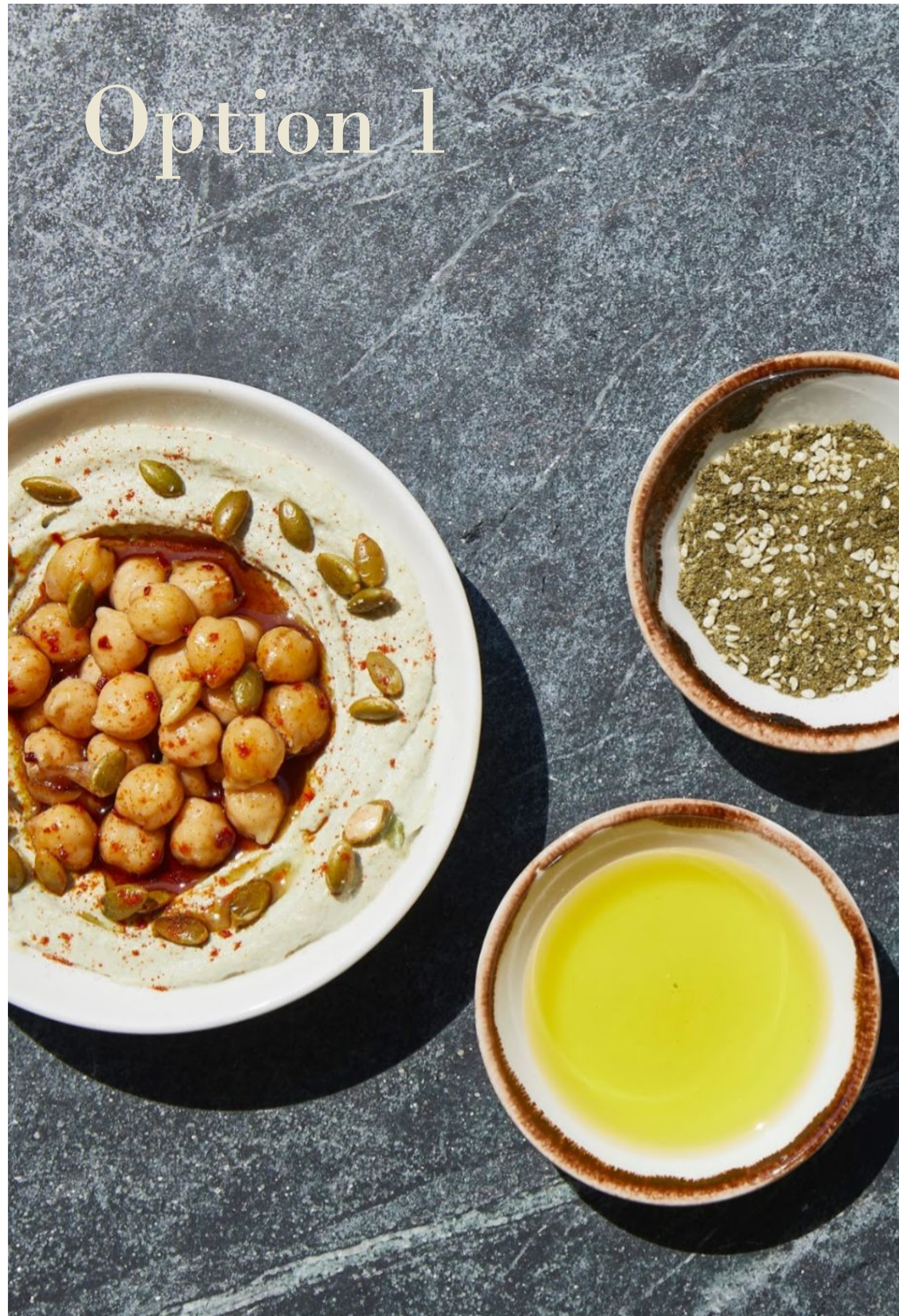
**MENU OPTIONS:**

- Seated Family Style - dinner & brunch: up to 60 guests
- Cocktail - passed appetizers & platters: 50 - 100 guests

**PRICING:** Based on menu selection

- Seated Family Style: Based on menu selection
- Cocktail: Based on selections w/ minimum spend
  - Drinks charged on consumption
  - Tax, gratuity, service fee additional

# Option 1



## **Bites - *choice of one (1) hummus***

HOUSE HUMMUS charred lemon, tahina, herbs, arbequina

TURKISH HUMMUS roasted tomato, cinnamon, tarragon, butter

GREEN FALAFEL spicy baba ganoush, tangy muhammara

SALATA baby gem, tahini ranch, coconut bacon, feta, heirloom tomato

## **Plates - *choice of two (2)***

SQUASH braised butternut, saffron caramel, tahini yogurt, leek dukkah

SCHNITZEL mustard & caraway tenderloin, figs, maytag labne, roasted potato, vine tomato

STEAK basturma, white sweet potato, saffron, chermoula

## **Dessert**

BROWNIE tahini fudge, honey cinnamon ice cream, salted ganache

## **Additions - *\$7/person***

TOSTADA fried chicken, quinoa, chimichurri, english pea

KOFTE smoked ground lamb & pork, cinnamon, coconut toum, sesame, candied lemon

CHEESECAKE pomegranate, raspberry compote, black sesame streusel

## Option 2: \$75/person

### Bites - *all included*

HOUSE HUMMUS charred lemon, tahina, herbs, arbequina

GREEN FALAFEL spicy baba ganoush, tangy muhammara

SALATA baby gem, tahini ranch, coconut bacon, feta, heirloom tomato

SHISHITO cantaloupe, dried dates, preserved lemon, plum saffron puree

### Plates - *choice of two (2)*

SQUASH braised butternut, saffron caramel, tahina yogurt, leek dukkah

STEAK basturma, white sweet potato, saffron, chermoula

TOSTADA fried chicken, quinoa, chimichurri, english pea

SCHNITZEL fried chicken, quinoa, chimichurri, english pea

KOFTE smoked ground lamb & pork, cinnamon, coconut toum, sesame, candied lemon

### Dessert

BROWNIE tahini fudge, honey cinnamon ice cream, salted ganache

### Additions - \$7/person

TURKISH HUMMUS roasted tomato, cinnamon, tarragon, butter

BAGEL yucca, smoked salmon, dill zough, sumac onions

SHAWARMA chicken, arugula, cucumber, onion, tomato, tahini, charif, pickled cabbage

CHEESECAKE pomegranate, raspberry compote, black sesame streusel



*Brunch (Sat & Sun only): \$45/person*



**Lite Bites - *choice of two (2)***

HOUSE charred lemon, tahina, herbs, arbequina

TURKISH roasted tomato, cinnamon, tarragon, butter

GREEN FALAFEL spicy baba ganoush, tangy muhammara

SALATA baby gem, tahini ranch, coconut bacon, feta, heirloom tomato

KHACHAPURI georgian baked bread, raclette, goat cheese, shatta, egg, herbs

BAGEL yucca, smoked salmon, dill zough, sumac onions

**Eggs & Stuff - *choice of two (2)***

SCRAMBLE raclette cheese, herbs, merguez sausage

SHAKSHUKA chickpea, tomato, tofu scramble

FRITTATA egg white, greens, peppers, zaalouk

STEAK & EGGS seared picanha, fried sweet potato, eggs, chermoula

CHICKEN & WAFFLES za'atar, maple syrup, whipped butter, chicken gravy

**Sweets - *choice of one (1)***

FRENCH TOAST babka, chocolate, maple whipped, strawberry

PANCAKES cinnamon pancakes, strawberry, tahina, whipped butter, maple syrup, powdered sugar

MIMOSA BUNS lemon curd, citrus sugar, rose glaze

**Sides - *both included***

LATKES & BACON

*Additional menu items available for an upcharge*

## Beverage Packages *(priced per 3 hours)*

### 01/ No-Alcohol - *\$6/person*

Non-Alcoholic: Soda, Juice, Coffee & Tea

### 02/ House Wines & Beer - *\$35/person*

Non-Alcoholic: Soda, Juice, Coffee & Tea

House Wines: (1) Red & (1) White

House Beers: Seasonal selection of drafts

### 03/ Sangria - *\$25/person*

Non-Alcoholic: Soda, Juice, Coffee & Tea

Sangria: Seasonal Signature

### 04/ Premium - *\$55/person*

Non-Alcoholic: Soda, Juice, Coffee & Tea

Premium Wines: Red, White, Rose, Sparkling

Beers: Seasonal selection of drafts, cans & bottles

Sangria: Seasonal Signature



# The Drinks

Our bar team created a few suggested offerings, but we're more than happy to customize a drink package including our signature house cocktails for your party.

#### ***Additional Options:***

- If you'd like to bring your own wine we charge a \$25/bottle cork fee.
- We can also provide a Bubbles Toast in addition to a package for \$6/guest.
- Brunch packages available upon request.





# Cocktail

## **Passed Appetizers - *priced per person***

COMPRESSED WATERMELON chimichurri, feta, pumpkin seed (\$6)

PROSCIUTTO herbed ricotta, lemon oil (\$10)

CURED SALMON dill, aioli, pickled onion, cucumber (\$8)

FALAFEL tahini, charif, lemon oil (\$8)

KOFTE mushroom, quinoa, herbs, lemon labneh (\$10)

DEILED EGGS peppers, tomato, caviar, chives (\$8)

ROASTED FIG 'nduja sausage, apricot (\$10)

CRAB CAKE harissa, smoked aioli, artisan cracker (\$12)

BEEF TARTARE phyllo cup, caper, shallot, chive, lemon (\$12)

LAMB SLIDERS hawaiian roll, pickled cabbage, tzatziki (\$10)

## **Platters - *priced per 50 guests***

HUMMUS tahina, herbs, arbequina, evoo, pita (\$210)

SMOKED SALMON cream cheese, lemon, capers, sumac onions, cucumber (\$215)

MEZZE PLATTER baba ganoush, muhammara, beet salad, artichoke, cucumber, pita chips (\$265)

GRILLED VEG mushroom, zucchini, red pepper, eggplant, squash (\$150)

CHEESE BOARD assorted cheeses, artisanal crackers, berries, nuts, dried fruits (\$225)

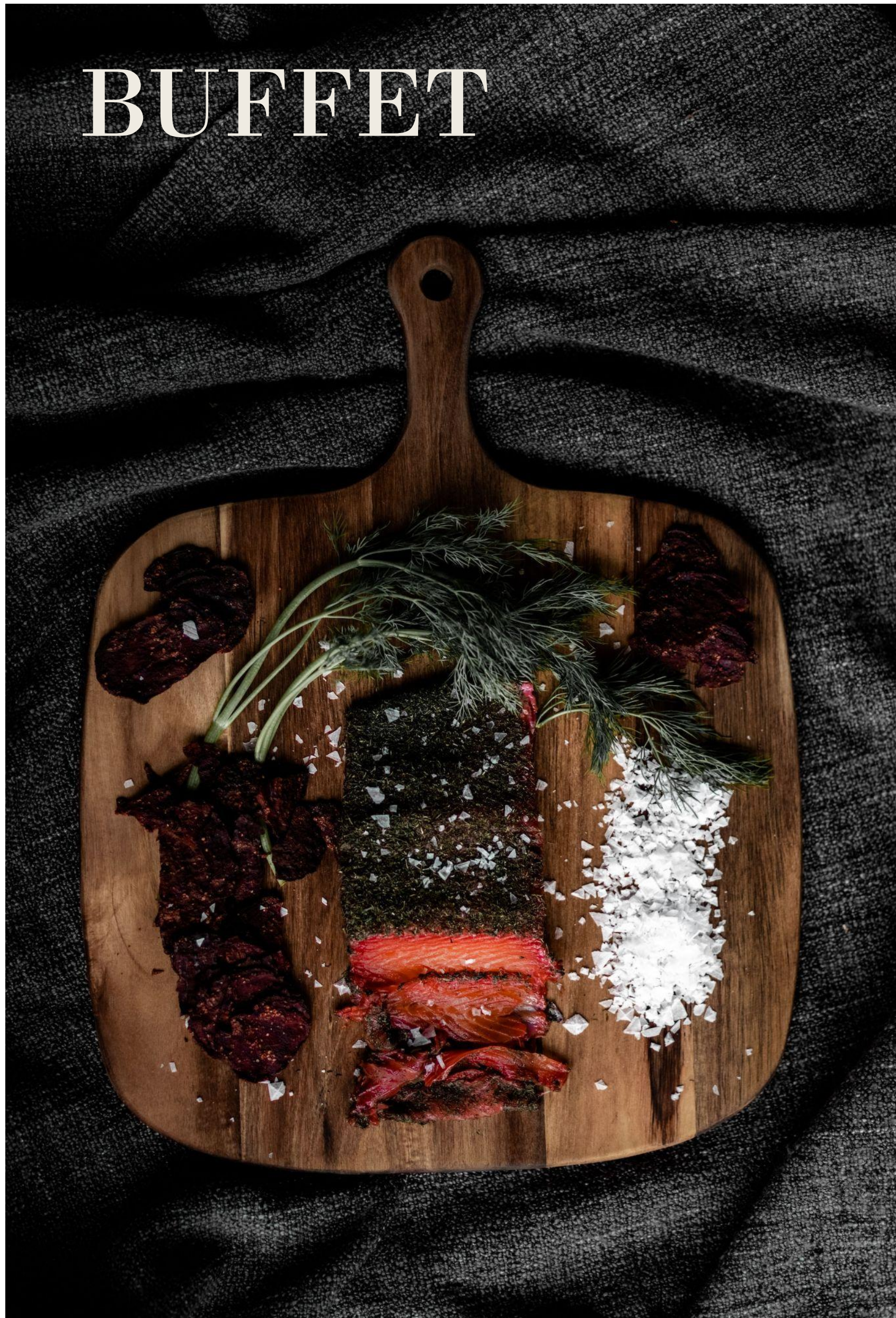
CHARCUTERIE genoa salami, sopressata, sliced prosciutto, cheeses, dried fruit, nuts, berries, jam, crackers (\$500)

CHICKEN SKEWERS marinated chicken, squash, tomato, chimichurri (\$325)

LAMB SKEWERS harissa lamb, tzatziki, babaganoush, charif (\$400)

*price based on selections*

# BUFFET



## **Buffet - *priced per 50 guests***

**RIBS** chermoula rubbed baby back ribs, zaatar bbq sauce, pinenuts (\$375)

**CHICKEN** roasted, preserved lemon, spices, tomato (\$280)

**STEAK** basturma spiced, white sweet potato, chermoula (\$350)

**RICE** basmati, saffron, almonds, dried fruit, herbs (\$125)

**CAULIFLOWER** figs, tomato, coconut labneh (\$175)

**PEPPERS** zucchini, eggplant, tomato, mushroom (\$175)

**BATATA HARRA** roasted potato, calabrian chili, herbs, lemon (\$225)

## **Dessert - *priced per 50 guests***

**BASBOUSA** semolina cake, honey, chocolate, fresh fruit (\$225)

**PETIT FOURS** assorted seasonal flavors (\$300)

**PISTACHIO CIGARS** phyllo dough, pistachio, honey, assorted sauces (\$325)

**FRESH FRUIT** seasonal with berries (\$110)



# Private Dinner

Have one of our talented chefs prepare a customized, 4-course meal for you and your guests in the comfort of your own home.

**NUMBER OF GUESTS:** 6-10

**MENU:** Customized 4-course

**PRICING:** \$175/guest (plus tax & gratuity)

**LOCATION:** 10 mile radius or fee based on location



# Our House

Depending on the size & type of event, we have multiple dining areas for you to choose from.

Whether you want to casually celebrate in our front lounge or want the energy from our open kitchen, you'll get to experience the sounds, smells & sentiments of beloved Sunday suppers that REYLA strives to deliver to its guests every day.

# Thank You!

Thank you so much for considering REYLA for your special event.  
We look forward to breaking pita with you!

[Click here to email Emily](#) for additional information or feel free to  
call us with any inquiries: **732.455.8333**

Or stop by for a chat: **603 Mattison Ave Asbury Park, NJ**

  [heyreyla.com](http://heyreyla.com)