

PROM PRAISE

TO THE ENDS OF THE EARTH

AT HOME

FOOD & DRINK

Middle Easterners are well-known for their hospitality, and we would love you to invite friends, family, or the wider church congregation to come together for this event.

With beautiful music inspired by Jesus' Great Commission, 'Prom Praise 2026' is guaranteed to be a feast for the ears and uplifting to the soul. So why not also share delicious food inspired by the region our viewers call home?

No matter what your cooking abilities, there are ways you can provide food at your event. Here are some suggestions:



FOOD

EASY LEVEL:

- Order Turkish, Lebanese, or Persian food from your nearest takeaway or restaurant.
- Provide shop-bought snacks with a 'Middle Eastern' theme. For example, for savoury options: breadsticks and vegetables with a hummus dip, a bowl of olives. For sweet treats, Turkish Delight, baklava, fresh fruit and nuts (though don't forget to check any allergies).

EXPERT LEVEL:

- Have a Middle Eastern-inspired BBQ. Think: meat skewers (beef, lamb, and chicken), Persian-style salad (cucumber, tomato, onion, and lime), flat bread, a meze board (olives, pickles, feta cheese, stuffed grape leaves).

DRINK

EASY LEVEL:

- Provide shop-bought drinks which could easily be associated with the Middle East. Coffee, herbal tea, lemonade, pomegranate juice, Vimto (a popular drink during Ramadan), still or sparkling water.

EXPERT LEVEL:

- Create your own Moroccan Mint Tea (add fresh mint and sugar to green tea), Limonana (add fresh mint leaves to your lemonade), Date Milk (a blend of dates with milk), or yogurt drinks (salty yogurt drinks are popular across the Middle East).

