



Events Selection form

Salads (select 8)

- Fried hot peppers with lemon and garlic cubes
- Cooked beets with onions and parsley, sweet and sour
- Spicy matboucha
- Green lentil salad
- Greek eggplant: fried eggplant strips in a marinade of onions, colorful peppers, pickles and parsley
- Green salad with vegetables
- Arabic salad: cherry tomatoes, fresh garlic, coriander, and hot pepper
- White cabbage with dill and cranberries
- Tabouli with cucumbers and chopped fresh herbs
- White quinoa with sweet and sour vinaigrette, mint and vegetables
- Hummus
- Tehina
- Carrots Moroccan style
- Cherry tomatoes with basil, purple onion, and fresh garlic
- Carrot salad with coriander, hot pepper: lemon and cumin
- Eggplant in mayonnaise
- Romanian eggplant with red pepper cubes, pickles, garlic and parsley
- Turkish salad with three types of onions
- Coleslaw: cabbage, and carrots with mayonnaise
- Raw beets in sweet chili

Fish

- Middle Eastern Nile with tomatoes, garlic, coriander, and chickpeas
- French-style tilapia fillet with fresh herbs and white wine
- Tilapia fillet in a crispy fried crust
- Salmon wrapped in chard leaves with herbs, sliced lemon and white wine (**addition of 20 NIS per person**)
- Salmon with citrus sauce, sweet chili, colorful pepper cubes, sliced oranges, celery and onion

Pastries

- "Meorav Yerushalmi" in filo pastry with mushroom sauce
- Potatoes in puff pastry with mushroom sauce

”לה קארט” קייטרינג

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Chicken

- Chicken thighs in plum sauce
- Chicken thighs in "chicken grill" marinade
- Spring chicken in Cajun marinade
- Spring chicken with teriyaki sauce, chilli and sesame seeds
- Chicken breast with curry in fresh celery marinade
- Grilled chicken breast
- "Poppyett": schnitzel coated in breadcrumbs, stuffed with chopped vegetables
- **(addition of 10 NIS per person)**
- Fried schnitzel coated in breadcrumbs

Meat

- Beef stew with seasonings, olive oil, mushrooms, and onions
- Brisket; sliced beef breast cooked in a delicate barbecue sauce
- Entrecote steak (approximately 200 grams) with pepper sauce (addition of .40 NIS per person)
- Asado veal in an exquisite red wine sauce

Rice

- White rice with raisins, roasted almonds and herbs
- Yellow rice with carrots, onions, celery, chickpeas and cinnamon
- Chinese rice with peas, carrots, onion and ginger

Potatoes

- Small white potatoes with date syrup and dijon mustard
- White Potatoes and sweet potatoes with olive oil, fresh garlic, thyme and rosemary
- "Anna style": potatoes sliced thin with yellow sauce

Hot Vegetable

- Thin string beans stir-fried with red peppers, onions, garlic and coarse salt
- Oriental style string beans with teriyaki sauce and roasted sesame seeds
- Olives cooked with mushrooms, onions and tomato sauce
- Antipasti: eggplant, zucchini, sweet potato, garlic and colored peppers roasted in the oven

Additional:

- Cholent: meat, potatoes, beans, chickpeas, barley, wheat, eggs
- Potato kugel
- Yerushalmi kugel with pickles
- Eastern style vegetable kuishe

Dessert (addition of 20 NIS)

- Decorated seasonal fruit platters
- Fruit salad
- Hot chocolate souffle with vanilla ice cream
- Hot apple pie with vanilla ice cream

Additional price:

Soft drinks + challah rolls
(15 Nis per person)
Service (20 Nis per person)
Delivery
Paper goods (15 Nis Per person)
Vat (17%)