



— **Catering & Service** —

Cocktail Stations

"What's in the Pita" Station

Classic Israeli street food with a twist:

Vegetarian option — Sabich: mini pita with fried eggplant, hard-boiled egg, tahini, tomato salad, salad (sour cucumber, regular cucumber, onion and chopped herbs), amba and chilli as desired.

Meat option — "Shawarma": cuts of breast turkey, fresh tossed-herb salad (basil, sage and oregano), salad (sour cucumber, regular cucumber, tomato, onion and chopped herbs), amba and chilli.

Served in a pita-shaped paper wrap, like falafel from a hole-in-the-wall.

Asian Station

One serving each — small Eastern flavors, slightly Indian touches; three options on a base of jasmine rice:

Vegetarian option: Indonesian rice with Indian-style vegetable curry.

Meat options: Indonesian rice with chatni, plus chicken yakitori with sunflower-seed satay.

or

Beef tartare, beef brisket cubes and slow-cooked beef slices in a homemade teriyaki sauce, served with fresh green onion.

Served in a Thai-takeout-style cardboard box, with a fork or chopsticks of your choice.

Italian Station — From My Italian Grandmother's Kitchen

Vegetarian option: warm focaccia served with antipasti, fresh herbs, homemade spreads and Mozzarella di Bufala.

Meat option:

Meat lasagna

or

Beef ragu (penne pasta).

Served on a pasta plate with a fork.



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Mini Angus Beef Station

Cubes of fresh meat: ribeye, hanger, pavé and kebab.

Quality WELL-cured meats: prime cuts, salami

Fresh meat carpaccios: beef, tongue, salmon — fresh meats served on artisan-style breads.

The food is served on a 15×15cm plate; rare cuts are accompanied by hot toast and assorted sauces.

Israeli Station

Cubes of falafel, meatballs and Asado meatballs, alongside mini pitas, tehina, amba, salad, accompanied by a colorful jam plate, etc.

Cubes of malawach with eggplant, mascarpone tehina cubes (carrot, parsnip and dill), small salad jars served chilled.

A traditional sambusek (a chef-cured plate of salted meats, the freshest meatballs, antipasti, etc.) is served alongside a tasting tray of homemade smoked, dried and chopped condiments.

Moroccan Grill

3 main dishes:

Side cube — beef cubes

Antrecot strips

Lamb satay

A varied selection of side dishes, each course based on the season's harvest:

Sliced semolina pumpkin and a mix of root vegetables and squash, in butter or with garlic and maple syrup.

Selection of seasonal vegetables — colored peppers, asparagus, baby corn, tomato confit and basil.



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Salads Station

5 chef's salads to choose from:

Antipasto salad — eggplant, zucchini, cabbage, peppers, purple onion.

Caesar salad — assorted lettuces and arugula with grilled croutons and a lemon-yolk dressing, "antipasto" anchovies and Parmesan.

Greek salad — Bulgarian feta, kalamata olives, capers, mixed lettuces.

Caprese salad — tomato cubes, mozzarella, fresh basil and balsamic dressing.

Tuna salad — quinoa with garden vegetables and cherry tomatoes, in olive oil, lemon and turmeric, served chilled.

Cabbage and beets salad — Asian style: cabbage and beets in a tangy ginger and soy dressing.

Israeli "fattoush" salad — fine julienne of garden vegetables, a selection of dried fruits and nuts, with a natural vinaigrette dressing.

Arabic salad — large bulgur with garden vegetables, with parsley, mint and fresh squeezed lemon dressing — all HOME MADE.

Served on a buffet of assorted salads in 20×20cm dishes with a serving spoon.

Desserts

Truffles: Belgian chocolate coated in Dutch cocoa

Macarons in seasonal flavors

Pretty mini fruit pies

Mini éclairs filled with chocolate and praline cream

Belgian chocolate truffles in cocoa