



— **Catering & Service** —

## **Reception**

**Pinyolanis mushroom platter** — coated and grilled.

**Cauliflower in tempura** — with za'atar leaves.

**Bruschetta** — tomato tartare and fried sage leaves.

**Lamb meatballs** — on cinnamon and green tahini.

**Chicken brochettes in lemon** — rosemary and mustard, dijon or garlic and maple.

**Mini chicken brochettes** — in a milk sauce of coconut and lemongrass.

**Satay** — chicken brochettes in peanut sauce (slightly spicy).

**Vietnamese chicken meatballs** — in Szechuan sauce.

**Antrecot brochettes** — in sweet chili.

**Chicken liver crostini** — on a bed of jam.

**Stuffed chicken roulade** — with brie cheese and dried fruit.

**Chicken livers** — with onions cooked in brown sugar.

**Spicy chicken thighs** — finger-style.

**Chicken liver pâté** — homemade, served with crostini.

**Salmon roe** — sweet, sour and spicy.

**Salmon wrap** — with olive tapenade.

**Salmon ceviche** — with multicolor peppers.

**Chorizo medallions** — roasted pepper, baby greens on toast.

**Beef carpaccio** — strips with truffle oil and mushrooms.

**Asado strips** — slow-cooked, served on toast.

**Goose liver pâté** — accompanied by berry jam.



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## **Standing Stations – Reception**

### **Cured Meats Station:**

Various platters of selected meats: brescola, beef pastrami, chicken pastrami (smoked at low temperature), beef pastrami in pepper, salami garnish — sliced fresh on plates.

### **Cheese Station:**

A varied platter of imported cheeses: from soft to aged (we offer up to 10 cheese varieties).

Garnishes: fresh dried fruit (mostly fresh, accompanied by various nuts), fresh fruits, breadsticks, fresh cut crusts (without leusin or cookies), kasha caraway and pumpkin seeds (Israeli "borechket" / various breads).

### **"Mediterranean" Station:**

Bites of meat-stuffed pita 100% — meat or fish, baked, opened with chimichurri, cheese, smoked salmon, etc., served fresh with a touch of olive oil and herbs.



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## **The Continuation – Skewers**

*Reception skewer station:*

Combinations of nostalgic and refined skewers, brochettes, and mini-sliders from various meats and seafood: chicken, beef, salmon, lamb, swordfish, antrecot fillet, kebabs, kebab in pita.

*Skewer flavors (selected):*

A variety of bites combining refined and unique tastes within a single skewer "wow":

*Skewer types:*

Cubes of selected antrecot or boneless lamb chop on rosemary "vinaigrette".

**Brochette of beef cubes** — sliced antrecot beef in a balsamic teriyaki.

**Brochette of lamb shoulder** — with garlic and chimichurri.

**Brochette of chicken thighs** — in a spicy lemon dressing.

**Brochette of free-range chicken** — in a pomegranate teriyaki marinade.

### **Lamb Kebab**

Kebab on pita garnish, with sweet potato cream and grilled fresh herbs.



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## Salads

**Green salad** — potatoes, cherry tomatoes, roasted nuts.

**Antipasti** — eggplant, zucchini, cabbage, peppers, purple onion.

**Green leaf salad** — with fresh herbs in a honey/silan/citrus/mustard/lemon and olive oil vinaigrette.

**Green leaves and lettuces** — with seasonal fruits and walnuts in a citrus / passion-fruit vinaigrette dressing.

**Thin tomato slices** — on caramelized onions with pine nuts and olive oil.

**Fresh herb salad** — parsley, coriander, green onion, mint, olive oil and fresh lemon.

**Colored peppers and onions ribbons** — bouncy in fresh ricotta sauce, sesame, and a hot black-and-white plate.

**Selection of grilled peppers** — on the grill in a reduction of olive oil, vinegar and thyme.

**Cherry tomato salad** — with basil, olive oil and pine nuts.

**Carrot salad** — with Sino-Indian pecan vinaigrette.

**Fusilli** — with sun-dried tomatoes and Calamata olives.

**Green salad** — in a vinaigrette with King Walnut garnish.

**Baby leaves and dill salad** — with cherry tomatoes and roasted nuts.

**Baby leaves and beet salad** — selection of baby leaves arranged in slices of roasted beet rings, in balsamic and pepper.

**Penne alla Roma** — pasta with sun-dried tomatoes, fresh basil, olive oil, fried croutons and garlic.

**Sino cabbage** — with sprouts in soy vinaigrette, sesame and chickpea seeds.

**Antipasti** — sweet potato sticks and corn cobs in red onion, eggplant and roasted peppers.

**Zucchini in mint and almonds** — with fresh mint and basil in caramelized almonds and nuts.

**Fine carrot ribbons** — with coriander, lemon cubes and olive oil dressing.

**Arabic tabouleh** — bulgur grains accompanied by tomato cubes, parsley, mint and coriander in natural lemon dressing.

**Roasted eggplant** — open-fired with chopped tomatoes, garlic, olive oil and tahini.

**Beetroot salad** — with mint and lemon scent.



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## **"What's in the Pita" Station**

*Classic Israeli street food with twists:*

**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, marjoram and oregano), salad (sour cucumber, regular cucumber, tomato, onion and chopped herbs), amba and chilli.

Served in a paper-pita-shaped 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, 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 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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### **Main Courses**

**Pargit** — chicken on the side.

**Antrecot** — in a wine sauce.

**Salmon** — in a teriyaki sauce.

**Grilled chicken liver** — slow-cooked over an upgraded fire.

**Strips of chicken breast and thigh** — Bolognese-style with "Jerusalem" Oriental herbs.

**Fillet mignon strips** — coated in flour, fried in deep oil.

**Roasted sirloin** — with mustard, dijon and grass-tossed greens.

**Roasted entrecôte** — in a pasta sauce.

**Sliced asado** — in a Berber sauce.

**Chicken breast** — stuffed with a fruit medley in a silan sauce.

**Chicken breast** — in a lemon-honey sauce with a refreshing aroma.

**Whole salmon** — Eastern-style baked.

**Whole salmon** — in a lemon, white wine and pepper sauce.



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## **Desserts**

Mini fruit tarts

Crispy chocolate caramel filo

Mini chocolate-coated macarons

Mini éclairs

Profiteroles

Belgian chocolate truffles in cocoa

Petit fours

Crispy phyllo pastry

Pavlova