

(All prices are subject to change without notice, menu items are subject to availability)

Breakfast options:

Continental Breakfast # A.....\$225 (serves 20)

Caesar Salad with herbed croutons smothered in dressing.
Assorted individual omelets with green pepper, tomato, mushroom and onion fillings
Assorted bagels (onion, cinnamon and plain) and fresh Ciabatta bread
Pastries platter of Danishes/muffins/cookies

Continental Breakfast # B.....\$225 (serves 20)

Israeli salad of fresh cucumbers and tomatoes – with a refreshingly light dressing of squeezed lemon juice and cilantro herb
Shakshuka – a Mediterranean dish of poached eggs in thick tomato and vegetable sauce
Soft Pita and crisp Ciabatta bread
Fruit platter – seasonal

Continental Breakfast # C.....\$225 (serves 20)

Fresh Crudités platter with dip
Heap of Scrambled Eggs – with crispy fried salami slices
Assorted bagels and fresh bread basket
Seasonal Fruit platter

English breakfast \$225 (serves 20)

Bagels, Ciabatta and whole grain rolls served with, margarine, peanut butter and assorted Jams
A selection of Muffins/Croissant/Danishes
Potato, Spinach and Mushroom bourekas

Bagels and Lox.....\$225 (serves 20)

Large platter of delicate cured salmon and Imitation Cream Cheese (Tofutti)
Slices of purple onions, tomato and avocado - thinly sliced
Assorted Bagels

Upgrades and Add-On's (minimum 15 people)

Crispy fried Salami Sticks @ \$2/person
Crispy fried Pastrami/Corned Beef @ \$2/person
Mediterranean Sausage (kebab) @ \$2/person

Pastries & Baked goods / doz\$36

Black & white cookies
Danishes assorted (apple, cherry, peach and blueberry)
Rustic Ciabatta Rolls
French Baguette 18”
Muffins (Strawberry, Lemon, Banana Nut, Blueberry and Chocolate Chip)
Soft pita bread 6” (5 doz)

Seasonal Fruit Platter..... \$100 - (serves 20)

Stunning fruit platter of Cantaloupe, Strawberries, Pineapple and Watermelon – all presented on a bed of fragrant mint leaves

Crudités and Dip.....\$100 - (serves 20)

Decorative display of fresh seasonal vegetables, arranged around a bowl of our signature creamy dip.

Hors-d'œuvre\$200 (serves 20)

A choice of any (3) menu items – all decoratively plattered - surrounding our 1000-year-old recipe of creamy Tahini sauce

Moroccan Cigars

Falafel balls

Kibbe (crunchy bulgur-wheat shells filled with ground beef and pine nuts)

Chicken fingers (with barbeque sauce or plain)

Rolled chicken breast stuffed with pastrami, green and red peppers

Kebab (ground lamb and beef sausage)

Chicken Shishlik (skewers)

Beef Shishlik (skewers)

Stuffed Grape leaves (filled with rice and beef)

Bourekas: Spinach, Potato, Mushroom

Sandwiches

Deli (meat) Platter.....\$200 (serves 20)

Assorted sandwiches of Pastrami and Corned Beef; Smoked Turkey Breast, Turkey Roll, Turkey Pastrami and Salami (bread choices of Rye/Ciabatta and Baguette)

Comes with Potato Salad, Coleslaw and Kosher Dill Pickle slices, as well as Lays Potato Crisps

Individually wrapped Sandwiches..... \$10 (minimum 20)

Lean Pastrami, Lean Corned Beef, Smoked Turkey Breast, Salami and Turkey Roll (appropriate condiments and cutlery included)

Complete Lunch Meals on the go!..... \$12 (minimum 20)

Choice of Lean Pastrami, Lean Corned Beef, Smoked Turkey Breast, Salami and Turkey Roll – all packed with appropriate condiments, with Kosher Dill slices and your choice of Potato Salad, Coleslaw or Macaroni Salad – (includes Lays Potato Chips!)

Vegetarians Unite!

Vegi Patch Platter.....\$225 (serves 15)

Assortment of Flame Grilled Tuna & pesto, Baked Salmon and mustard and Sumptuous Egg Salad sandwiches, accompanied by an Israeli Salad (diced Cucumbers / Tomatoes / Purple Onion) with a refreshing & light Cilantro herb and Lemon Jus` dressing.

Lays Potato Crisps Included

Miscellaneous

Crisps (Lays Potato Chips 1oz).....\$1.50/Bag

Coca Cola products.....\$1.50/can

(Coke, Diet Coke, Diet Dr Pepper, Fanta Orange, Sprite, Sprite Zero, Seltzer)

Fiji Bottled Water (1.5L)..... \$5/bottle

Shabbat Catering

Yerushalmi (noodle/lokshen) **Kugel** – Large (feeds 30).....\$65

Yerushalmi (noodle/lokshen) **Kugel** – Regular (feeds 15).....\$45

Potato Kugel – Large (feeds 30).....\$65

Potato Kugel – regular (feeds 15).....\$45

Cholent (with Crock-Pot) – feeds 8.....\$90

Gefilte Fish Platter – with Chrain (feeds 20)..... \$65

Gefilte Fish Platter – with Chrain (feeds 10)..... \$45

Salmon Platter (4oz portions – feeds 20).....\$100

Salmon Platter (4oz portions – feeds 10).....\$60

Israeli Salads on Platter (feeds 20)..... \$65

Egg Salad.....\$5.75/lb

Tuna Salad.....\$7.75/lb

Potato Salad / Coleslaw.....\$4/lb

Deli Sandwiches Platters.....\$10/prsn

Pita Bread – 12pc/bag.....\$3/bag

Challah – Large\$5/each

Challah rolls – (small/dozen).....\$12

Grape Juice – “Kedem” 750ml.....\$5/btl

Disposable Chafing Sets.....\$15/each

Disposable Cutlery..... \$1/set

“High-End” disposable cutlery.....\$2/set

Disposable service ware – (spoons/tongs)..... \$2/set

Haiifa Reception Menu.....\$900 (serves 20)

(Does not include beverage service, Food Service, Kosher cutlery rental or kosher supervision)

Entrée options # 1-9 inclusive – are interchangeable for a total of two choices per banquet request - # 10-12 inclusive are exclusive choices per reception, with a \$6 fee per person for making another option available at same function.

Entrée:

- 1:** Lemon garlic chicken with mashed potatoes and grilled vegetables or baked potato with pesto and tomatoes.
- 2:** Chicken Marsala with oregano and garlic served with white rice and toasted corn.
- 3:** Basil chicken with garlic and olive oil served with mixed vegetables.
- 4:** Grilled chicken breast served with rice and Chinese vegetables
- 5:** Mediterranean baked chicken served with grilled vegetables and rice.
- 6:** Fried chicken schnitzel with mashed potatoes or rice and green beans tamale.
- 7:** Baked Salmon 8 oz with dill/mustard dressing served with crisp fresh beans and walnuts.
- 8:** Peppered & Grilled Salmon fillet (8oz.) with mustard dressing served with side of mashed potatoes and toasted corn.
- 9:** Minute Roast served with grilled potatoes and French beans in tomato sauce.
- 10:** Brisket with mushroom sauce served with wild rice and cranberries and onions or majadra (rice and lentils).
- 11:** Pepper crusted Prime Rib served with mashed potatoes and Chinese vegetables
- 12:** Chilean Sea Bass – 6oz filet – pan seared to perfection, with your choice of sides (above)

Salad: (choice of two)

- 1:** Salad verte de Saison with Italian/Caesar/Vidalia Onion/Raspberry Vinaigrette and dressing.
- 2:** Israeli salad (tomato & cucumber with olive oil, cilantro herb and Lemon jus`)
- 3:** Spicy Mediterranean carrot salad.
- 4:** Mediterranean “Combination” salad (Humus/Tahini/Babaganoush/Eggplant Vegetable salad)
- 5:** “Chatzilim” – Fried eggplant wedges with fresh Italian parsley and spicy lemon and pepper dressing.

Dessert: (choice of 2)

Baklava

Sliced Fruit Platter

Muffins – Bran, Corn, Banana-nut, Blueberry

Danishes – Blueberry, Apple, Cherry, Chocolate, Custard (parve), Poppy and Cinnamon

Cookies - black & white, chocolate-chip – 4”

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