



FULL-SERVICE BUFFET STYLE CATERING \$150 PER PERSON

**Appetizers:** Choice of 6

- Kubah (Fried burghul with ground beef and pine nuts)
- Pastels (Filled pastry potatoes)
- Cigars (Beef filled pastry)
- Pastia Chicken
- Asado Tacos
- Fish Tacos
- Chicken Tacos
- Salmon skewers
- Chilean Seabass skewers (+\$12 p.p.)
- Arais
- Mini pita w/Jerusalem Mix
- Mini burgers (sliders)

**Salads Bar:** Choice of 7

- Beets Carpaccio
- Eggplant Carpaccio
- Tabuli Cauliflower
- Picante zucchini & eggplants
- Mix greens w/beets
- Hummus W/Cheak Peas
- Celery & Pomegranate
- Cherry tomatoes & Radish
- Seasonal Market Salad
- Roasted Bell Peppers
- Zaluk eggplants

**Main course:** Choice of 4

- Chicken thighs
- Beek Kabab
- Rib Eye
- Short ribs asado
- Merguez
- Butcher Cut (+\$20 p.p.)
- Lamb Chop (+\$30 p.p.)

**Sides:**

- Rice
- Antipasti Vegetables
- Bagels & Buns

**Desserts:**

- Fresh cut fruits
- Baklava
- Mix of mini dessert cups
- Knafe
- Sfing
- Coffee & Tea

**Kids Station:** Schnitzel (nuggets), mini burgers, chicken thighs, rice, French fries, pasta - \$70 Per Person

**- Kosher supervision fee of \$35 per hour and RCC fee of \$2.50 per person are not included**

**- Disposables are included, ceramic plates and metal utensils are extra**

**- 18% service fee is not included**