

Kosher-Style Menu Options

Hors d'oeuvres reception – 2 Hours

Choice of:

Choose 3 - \$27++

Choose 4 - \$30++

Choose 5 - \$33++

Add a station – prices vary

Couscous salad

with grilled Mediterranean vegetables in Tomato vinaigrette

Caprese Salad

Cherry Tomatoes and Mozzarella Balls with Basil vinaigrette

Smoked Mushroom Salad

with Romesco Sauce and shaved Parmesan

Israeli Salad

Tomatoes, Cucumbers, onions, Feta Cheese, Lemon juice, Olive oil

Quinoa Salad

with a tangy Peperonata

Red Beet

Potato Latkes with Ras el Hanout Sour Cream

Crudite

with herbaceous Sauce

Polenta Squares

with Ratatouille Topping

Borekas

with Spinach and Feta Cheese and Tahini Sauce

Smoked salmon

pumpernickel, cream cheese and pickled shallots

Moshe B'Tayva

Kosher Hotdogs wrapped in pastry

Salmon Petit Fours*(+4pp)

Poached salmon, glazed champagne vinegar

South Beach Ceviche* (+4pp)

Aji Amarillo, Leche de Tigre

Kosher-Style Hors d'oeuvres Stations

(prices are per person)

Hummus and pita **\$5++**

Mediterranean Station **\$12++**

Hummus, Tzatziki, Baba ghanoush, Couscous, Israeli salad, Assorted Olives
Accompanied by pita, rye, pumpernickel, crackers

Falafel station **\$12++**

Deep fried chick pea balls with pita, tahini, appropriate sauces, tomato and onion

Israeli Cheeseboard **\$18++**

Variety of soft and hard cheeses with honey, jams, jellies, assorted fresh breads and
crackers

Assortment of Chef's Seasonal Roasted Vegetables **\$15++**

Roasted and Grilled vegetables served with appropriate sauces and
crusted bread

**Attendant fee for above stations \$125++,
1 attendant per 50 guests

Plated Lunch

(prices are per person)

Option 1: \$18++

Grilled Salmon with Roasted Vegetables and Couscous

Option 2: \$18++

Salmon a la Ronit Salad

Grilled Salmon served with two 63°/Sous Vide Cooked Farm Fresh Eggs, Arugula, Tomatoes, Onion, and sliced Avocado served on toasted Sour Dough Bread

Option 3: \$13++

Sabich in a Pita

Baked to order Pita, filled with grilled Eggplant, sliced hard boiled Eggs, Cucumbers, Tomatoes, Cabbage, Hummus and Tahini Sauce
Served with a side salad

Option 4: \$15++

Mediterranean Pasta with

Chef's choice of seasonal vegetables tossed with olive oil and Israeli spices

Each includes one glass of prosecco, tea & coffee service, and chef's choice of dessert

**For all lunch and dinner events booked, the Resident Art Advisor will do a private tour of the Peace 70 exhibit.*

***Group tour minimum lunch-20 guests/dinner 25 guests.*

Inquire about our morning Mimosa with brunch bites.

Our Chef can customize the menu to suit every occasion.

Dinner Options:

Glass of Prosecco

1st course

Israeli Salad

Main Course:

Grilled Salmon \$24++

Couscous and roasted seasonal vegetables

or

Grilled Red snapper \$24++

Couscous and roasted seasonal vegetables

or

Mediterranean Pasta with grilled vegetables and Salmon \$22++

Dessert:

Chef's choice dessert and coffee service

Bar Options:

Full bar available

Dinner Buffet

Prices start at \$22 ++ pp