



**Appetizers**

Mini Wild Mushroom Bourekas  
Filo Dough Stuffed with Spinach and Pine Nuts

**Salads**

Baby Spinach Salad Served with Homemade Honey Mustard Dressing  
Moroccan Eggplant Salad  
Matboucha Salad  
Israeli Vegetable Salad  
Roasted Sweet Pepper Salad  
Couscous with Tri Color Sautéed Peppers  
Tuna Salad  
White Fish Salad  
Multi Colored Bean Salad  
Cole Slaw  
Cucumber Salad  
Cherry Tomato and Basil Salad

**Platters**

Baked Salmon with Almonds and Capers  
Smoked Fish Platter  
Sliced Vegetable Platter  
Bagels/Rolls and Flavored Cream Cheese

**Desserts**

Gourmet Mini Pastry - Pareve  
Fresh Fruit Platters  
Specialty Bat Mitzvah or Bar Mitzvah Cake

**Brunch Sample Menu**

Appetizers  
Filo Dough Stuffed with Spinach and Pine Nuts  
Rolled Stuffed Omelets in sauté Mushrooms and Dill



**Salads**

Purple Cabbage Salad  
Israeli Vegetable Salad  
Tabouli Salad  
White Fish Salad  
Egg Salad  
Cucumber Salad  
Hot Pepper Salad

**Platters**

Baked Salmon with Almonds and Capers  
Bagels/Rolls and Flavored Cream Cheese (Pareve)  
Shakshuka

**Station Sample Menu**

**Appetizers**

Mini Schnitzel served with Honey Mustard  
Mini Israel Kabob served with Parsley Tahini Sauce  
Mini Grilled Israel Chicken on a Stick  
Moroccan Cigars  
Chopped Liver on a Cracker  
Mini Mashed Potato Pastel  
Sautéed Tofu Cubes served with Soy and Ginger Sauce  
Steamed Dumplings in Orange Peel and Soy Sauce

**Station 1**

Honey Glazed Turkey Breast served with Mushroom Gravy  
Roasted Baby Potatoes in Garlic, Rosemary and Olive Oil  
Duet of Green Beans with Almonds

**Station 2**

Baked Salmon in Herbs and Olive Oil served with Béchamel Sauce  
Wild Rice with Toasted Walnuts  
Steamed Asparagus



**Station 3**

Variety of Pasta served with the following sauces:  
Pareve Alfredo Sauce, Putanesca Sauce, Marinara and Meat Balls  
Garden Salad with Italian Dressing  
Garlic Bread

**Station 4**

Chinese Stir Fry  
Variety of Vegetables and Meats freshly made on-site  
Chinese Dumplings  
Mini Egg Rolls

**Station 5**

Israeli Falafel  
Salad bar including: Hummus, Tahini, Baba Ganush  
Pita Bread

**Sweet Table**

Choice of Gourmet Petit Four Pastry, Fresh Fruit Platters, Ice Cream Sundae Bar

**Wedding Sample Menu**

Reception  
Mini Israel Kabob served with Green Tahini Sauce  
Mini Grilled Israel Chicken on a Stick  
Mini Skewered Shish Kabobs  
Mini Mashed Potato Pastel  
Sushi  
Sautéed Tofu Cubes served with Soy and Ginger Sauce  
Rolled Smoked Salmon with Caviar

**First Course**

Stuffed Artichoke Hearts in Yellow Tangy Lemon Sauce  
Radicchio, Frisee and Endive Salad served in Italian Vinaigrette  
Puff Pastry Cups stuffed with Portabella Mushrooms in Tarragon Sauce  
Orange and Boston Lettuce Salad served with Moroccan Dressing



**Main Course**

Cabernet French Roast in wine Sauce reduction

Chicken Tagine

Paprika Chicken and Red Pepper served in Pastry Ring

Broiled Salmon in Herbs served with Béchamel Sauce

Stuffed Portabella Mushroom with Sautéed Vegetables and Bread Crumbs

**Side Dishes**

Steamed Couscous with Dry Fruits

Asparagus Bouquet

Green Beans and Walnuts Sautéed in Soy Ginger

Black & White rice with Walnuts and Dry Apricots

**Desserts**

Wedding Cake

Tropical Fruit Salad with Mango Sorbet

**Corporate Sample Menu**

**Variety of Mini Rollup Sandwiches:**

Tuna, Egg Salad, Hummus and Cucumbers

Couscous with Tri Color Sautéed Peppers

Potato Chips

Pickles

Assortment of Pastry

Soda and Juices