

Wedding Menu (Sample)

Carving station - 3 stations to choose

Carving station 1

Hot American pastrami served with steamed cabbage

Rye bread, pickled cucumber and Dijon mustard

Carving station 2

Variety of cold fish:

Marinated gravlax with perno (Individual plate)

Ceviche of white fish in endive leaves (with mango, papaya and ginger)

Cursed red tuna on a bed of noodles and root vegetables, soba sauce (individual plates)

Carving station 3

Plancha station (only if reception will take place in Ballroom Terrace)

Beef skewers, chicken skewers

Barbeque, oyzen and forest barriers sauce

** prepared in front of the guest*

Carving station 4

Dim Sum station

Cucumber salad with sesame

Three kinds of sauce

Carving station 5

Focaccia station (made with different toppings of vegetables)

Individual tortellini porchini (1 piece in each plate), sauce on the side

Hot Canapés pass around - 5 kinds to choose

Chicken skewers in soy sauce (long skewers)

Square and small Pastilles skewers stuffed with chicken, almonds and raisins (no sauce)

(short skewers)

Fillet of beef skewers in red wine sauce wrapped with smoked goose breast (long skewers)

Dry prunes skewers wrapped with smoked goose breast with chili sauce (short skewers)

Fresh mushrooms stuffed with mangold leaves with pesto sauce (short skewers)

Salmon skewers – teriyaki sauce (long skewers)

Vegetables tempura in cones with soy sauce on the side
Small mini hot peppers filled with meat in chili sauce (short skewers)
Homemade lamb kebab with green techina (long skewers)

Dinner

Pre-Set on each table

Focaccia bread

Dry tomatoes tapenade

Black olives tapenade and olive oil

*

Mineral water + sparkling water on each table

Red wine & white wine on each table - care of guest

*

First course

Fillet of dorat royal on a bed of forest mushroom sauté

Calamata olives, sundried Tamar Italian tomatoes

Mangold leaves

Lemon, olive oil & herbs sauce

Vegetarian

Large tortellini filled with mushroom porcini on mangold leaves

Onion cream sauce

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Main course

2 grilled medallion fillet of beef

Potato roshti (Hash) square and thin

3 strips of green beans

3 strips of white asparagus

Vegetarian

Individual vegetable quiches served on the same vegetables as the main course

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Individual Dessert Plate

Chocolate mousse with nougat and nuts

Mini pavlova

Tart with fruit – patisserie cream

*

In the center of each table

Selection of Petit Fours and homemade chocolate

*

Coffee & Tea

*

Wedding cake

Children Menu (10 pax)

First course

Spaghetti with tomato sauce

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Main course

Chicken schnitzel

Hot dog

French fries

Corn on the cob

After Party (50 pax)

Shawarma

Mini pita bread

Humus & techina

Israeli salad

French fries

Fried red peppers (Spicy)

Pickles