

Events Menu

Central access to tables
Entrees served with Italian Focaccia and dips

Appetizers (choice of 4)

- Green Salad**
Mixed greens, cherry tomatoes, carrot sticks and mushrooms in Vinaigrette dressing
- Chopped salad**
Tomato, cucumber, carrot sticks, onion and herbs
- Home fries**
Cubed choice potatoes stir-fried with sweet chili sauce, sesame seeds, onion, peppers and butter
- Eggplant parmesan**
Slices of eggplant, Pomodoro sauce, Parmesan cheese and fresh basil, creamed and baked in the oven with a tomato / mozzarella sauce
- Antipasto vegetable platter**
Selected vegetables oven-roasted with olive oil, garlic and thyme
- Roasted eggplant**
Eggplant roasted over a flame and peeled. Served with techina sauce, salsa, roasted almonds and herbs
- Sweet potato crunch**
Sweet potato baked with Silan, butter, a touch of cream, sesame seeds and roasted almonds

Entrées (choice of 4)

- Spaghetti / Penne funghi**
Pasta of choice served with fresh mushroom and cream sauce
- Spaghetti / Penne Pomodoro**
Served with tomato / garlic sauce made with olive oil, ripe tomatoes and basil
- Sweet Potato Ravioli**
Served with Alfredo sauce / mushrooms in a cream sauce
- Cheese Ravioli**
Served with salsa rosa / mushrooms in a cream sauce
- Sweet Potato Quiche**
Served on a bed of lettuce and assorted greens
- Mushroom Quiche**
Served on a bed of lettuce and assorted greens
- Greek Salad**
Lettuce and assorted greens, tomatoes, cucumber, Feta cheese, onions, olives, olive oil and zatar
- Punchinello Salad**
Cucumbers, tomatoes, various coloured sweet peppers, radishes, purple onion, olives, Focaccia croutons, herbs, Mozzarella cheese balls served with Vinaigrette dressing
- Asian Salad**
Assorted vegetables stir fried in a wok with sesame seeds, sunflower seeds and walnuts; served with the House dressing on a bed of lettuce and assorted greens
- Sweet potato Halloumi Salad (warm)**
Cubed sweet potato and Halloumi cheese fried and caramelized with Silan served on a bed of lettuce and assorted greens with crisp apple sticks, Vinaigrette dressing, roasted sesame seeds and walnuts
- Tuscany Salad (warm)**
Champignon and Portobello mushrooms stir fried with butter, garlic, white wine, cherry tomatoes and sliced zucchini; served on a bed of lettuce and assorted greens with walnuts and parmesan cheese on the side
- Margarita Pizza**
Topped with tomato sauce and mozzarella cheese

RICOTTA.

Fish (for an additional charge)

- Filet of Salmon - 45 NIS**
Oven baked in our brick oven with Milano sauce. Served with string (green) beans on the side
- Filet of Tilapia - 25 NIS**
Oven baked with Sicilian sauce. Served with string (green) beans

Dessert (choice of 1)

- Chocolate cake (served warm), ice cream with whipped cream**
- Belgian waffle served with ice cream and whipped cream**

Cold drinks

- Orange or Lemonade**
- Large carbonated soft drink** (additional 5 NIS per guest)
- Individual carbonated drink** (additional 10 NIS per guest)
- Hot drinks buffet - 250 NIS**



The Use Of Confetti Is Forbidden.
The Events End At 23:30.
Cash Or Credit Card Accepted. Service Not Included.

Date _____ Hour _____

Number of Guests _____ Price _____

Name _____ Telephone _____

Signature _____

Remarks _____
