

Catering Menu

APPETIZERS

MEDITERRANEAN SAMPLER SMALL

Hummus, fried eggplant, babaghanoush, tomato eggplant, olives, Beet salad.

8-10 (10 pitas) \$48

VEGETABLE & DIP PLATTER

Cherry tomatoes, baby carrots, celery, mushrooms, cucumbers, peppers and olives served with hummus

10-12 \$28

15-20 \$42

MINI FALAFELS

Bite size falafels served with tahini

(min 24pc) \$1.75 ea.

MEDITERRANEAN SAMPLER LARGE

Hummus, fried eggplant, babaghanoush, tomato eggplant, olives, Beet salad, pickles.

12-15 (15 pitas) \$75

GRILLED VEGETABLE PLATTER (COLD)

Eggplant, sweet potato, mushrooms, Cherry tomato, butternut squash, Spanish onion, peppers and Zucchini

15-18 \$56

BRUNCH

WRAP TRAY

Assorted tuna, egg salad, grilled vegetables and lox in appetizer size wraps.

Small (56pc) \$70

large (~112pc) \$135

FRENCH TOAST SOUFFLÉ

Available in white or whole wheat bread

10-12 \$38

20-24 \$69

DAIRY PLATTER

Egg, tuna, and cream cheese accompanied with tomatoes, cucumbers and peppers. Bagels included.

10-12 (15 bagels) \$79

Add Lox \$10

15-18 (24 bagels) \$135

Add Lox \$20

PARTY SANDWICHES

Assorted, tuna, egg salad and cream cheese. Whole wheat and regular bread

60pc \$75

SHAKSHUKA TRAY

Eggs poached in sauce with tomatoes, vegetables and Mediterranean spices

\$49

LOX TRAY

10-12 \$59

15-18 \$109

Catering Menu

MAIN COURSE

LASAGNA

Layered pasta with mozzarella and homemade tomato sauce

\$45

EGGPLANT PARMESAN

Eggplant, onion, zucchini, peppers, mushroom, mozzarella cheese

\$54

BAKED ZITI

Penne noodles with a marinara sauce, baked with mozzarella cheese on top

\$45

PENNE PRIMAVERA

Roasted peppers, roasted onion, roasted mushrooms, marinara sauce

\$48

MAC & CHEESE

Macaroni noodles with a blend of 3 cheeses

\$48

FETTUCCINI ALFREDO

Fettuccini noodles tossed in a cream sauce

\$48

PENNE ROSE

Penne with a blend of cream and marinara sauce

\$45

SALADS

CAESAR SALAD

Iceberg lettuce, mozzarella cheese, house made croutons

(6-8) \$25

(10-12) \$39

ISRAELI SALAD

Diced cucumber, diced tomato, diced onion, Lemon juice, olive oil, salt and pepper

(10-12) \$29

(20-24) \$52

QUINOA & ROASTED SQUASH

(10-12) \$24

(20-24) \$38

GREEK SALAD

Iceberg lettuce, tomato, cucumber, Green peppers, red peppers, feta, Black olives and red onion

(6-8) \$32

(10-12) \$45

CHEF SALAD

Iceberg lettuce, tomato, cucumber, Green and red peppers, red onion

(6-8) \$24

(10-12) \$36



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ON THE SIDE

FRENCH FRIES

Spicy or regular

(10-12) \$25

(20-24) \$50

MINI BOUREKAS

Potato/ mushroom and Onion, Spinach and cheese

(min 24pc) \$0.80 ea.

SWEET POTATO FRIES

(10-12) \$42

(20-24) \$84

SPINACH AND MUSHROOM MINI QUICHE

(min 24pc) \$2 ea.

MAIN COURSE

SMALL FALAFEL BUFFET

Each buffet includes 8 pitas, tahini, hot sauce and 20 falafel balls. Cabbage salad, Israeli salad, hummus, pickles, fried eggplant, tomato eggplant

(6-8) \$49

LARGE FALAFEL BUFFET

Each buffet includes 12 pitas, tahini, hot sauce and 30 falafel balls. Cabbage salad, Israeli salad, carrot salad, hummus, pickles, fried eggplant, tomato eggplant

(10-12) \$74

SALMON FILET DINNER

Includes rice, seasonal vegetables and side Chef salad

\$24

DESSERT

ASSORTED COOKIE TRAY

(15-20) \$55

FRUIT PLATTER

(10-15) \$59

APPLE STRUDEL

(10-12) \$24

BABKA CHOCOLATE OR CINNAMON

(8-10) \$19