

GALA DINNER

Reception stand

Huge table with types of bruschetta's

Chicken liver pate , accompanied by berry jam

Sirloin bruschetta with mustard tomato salsa and rocket leaves

Bruschetta truffle cream, seared wild mushrooms and quail egg

Bruschetta Artichoke salad, tomatoes, purple onions, and Thassos olives

Dinner menu – American service

On the table

Breads: French flutes, Moroccan bread , Grissini sticks

chopped hot peppers, garlic, olive oil, house olives and white tahini

Salads - 4 to choose

Raw Fennel Salad- thinly sliced with green apple, mint, basil, apple vinegar, date honey, cranberries and pomegranate concentrate

Quinoa Salad- with apple, mint, parsley, walnuts and olive oil and lemon seasoning

"iron" Salad- spinach, lentils, kale, cranberries, goji berry, fresh broccoli, edamame, walnuts, salted almonds, baladi sesame and champagne vinaigrette

Caesar Salad- lettuce hearts, walnuts and croutons with Caesar dressing and parmesan carvings

Asian Cabbage Salad- cabbage strips, carrot, sunflower sprouts, red onion and toasted sesame

Spicy Tomato Salad- tomato cubes, hot pepper, red onion, cilantro, garlic, lemon juice and olive oil

Lentil Salad- roasted sweet potato cubes with black lentils, rocket leaves and citrus vinaigrette

Panzanella- coarsely- chopped cucumber, red onion, peppers, tomato, carrot and radish with kalamata olives, croutons, mint leaves, olive oil and lemon juice

Tomato Party- tomatoes, red and mottled Tamar cherry tomatoes, red onion, nut vinaigrette, basil leaves, olive oil and lemon juice

Lettuce Salad- crispy iceberg lettuce, fresh baby leaves, orange fillet, sugared Chinese pecan and citrus vinaigrette

Burnt Eggplant- with raw tahini and tomato salsa

Personal starter - 1 to choose from

Beef carpaccio, rocket leaves in lemon, mustard aioli, capers, balsamic, sea salt, black pepper, garlic confit

Pickled beetroot carpaccio, reduced balsamic, meringue chips, nut crumble

Salmon Ceviche, Thai Salad, Nuts Mix, Chinese Peas, Thai Sauce

Chicken liver pate with onion jam alongside browned brioche

Intermediate dish - 1 to choose from (plus 20 NIS + VAT per guest)

Sea bass fillet, sage and lemon zest alongside hot greens (snow peas, green beans, bok choy and Chinese peas)

Salmon fillet with herbs on a bed of lemon eggplant cream and bok choy

Mullet fillet on a bed of risotto, mushrooms, white wine and basil

Main course - 1 to choose from

Long-cooked beef asado in beef stock on a bed of potato cream and garlic confit

Entrecote steak, Demi Glass beef alongside "trampled" potato medallions roasted in olive oil and thyme

Grilled chicken steak served with green beans, sun-dried tomatoes, roasted sesame seeds, garlic and olive oil

Goose shank and onion caramelized confit on a bed of velvety mashed potatoes

Beef fillet medallion (plus price) - alongside fresh corn cream and pearl onion stock בקר

vegetarian

Burnt potato tortellini, with pastis tomato sauce, parmesan carvings and truffle oil

Desserts to the center of a table

Burnt lemon meringue tartlet with lemon cream

Vanilla puff pastry with a caramel coating

Sabrina patisserie cream and berries

Mini Peanut Butter Chocolate Cupcakes

Eclair coffee with chocolate ganache top and Chinese pecan chips

A personalized chocolate cake is served hot