



HORS D'OEUVRES

Tray Passed

Priced Per 2 Hours
Choose 3 - \$40 Per Person
Choose 5 - \$50 Per Person

Falafel
Cauliflower Florets w/ Beetroot Tahini
Eggplant Bruschetta w/ Chopped Salad
Red Pepper Hummus Crostini
French Fries
Chicken Schnitzel Bites
Mini Chicken Shipud
Shakshuka Bites
Salmon Arayes
Salmon Skewers
Beef Arayes
Seasonal Soup "Shots"
Ribeye Bites (Add \$15 Per Person)

Halva Mousse
Coconut Malabi
Saffron Pistachio Ice Cream

Displayed

Priced Per Person

Assorted Meats Carving Station 40
Raw Fish Station 40
Crudité, Hummus & Assorted Breads 10
Assorted Pastries / Desserts 10
Seasonal Fruit 10

Prices Do Not Include Tax, Gratuity & Administrative Fees



\$75 Family Style Dinner*

Starters

Hummus Masabacha

*Hummus, Chickpeas, Boiled Egg, Tahini, Olive Oil, Lemon & Cumin
Served w/ House Pita Bread*

Charred Eggplant

Served w/ Tahini, Olive Oil, Spring Onion, Silan (Date Syrup) & Tomato Salsa

Falafel

Falafel Balls Served w/ Tahini

Cauliflower Florets

Fried, Tossed w/ Tahini & Parsley

Arayes

Spiced Juicy Ground Beef Grilled in a Crispy Pita Bread. Served w/ Tahini & Schug

Mains

Shuk Salad

*Coarsely Chopped Tomatoes, Cucumbers, Radish, Arugula, Red Pepper & Spring Onion
Olive Oil, Lime & Reduced Balsamic Dressing*

Veggie Shawarma

*Roasted Cauliflower, Mushrooms, Chickpeas, Red & Yellow Peppers, Red Onion, Green
Onion, Cumin & Turmeric. Served on a Tortilla w/ Tahini & Beetroot Tahini*

Haraime

Striped Seabass in a North African Homestyle Red Sauce

The Shipud

A Large Skewer of Chicken Thighs Served on a Tortilla w/ Tahini & Beetroot Tahini

Ribeye *(Add \$15/ Person)*

Marinated in Olive Oil & Thyme Served w/ Grilled Onion & Fries

Desserts

Assorted Desserts

Drinks Not Included

****Tax and 20% Service Charge Not Included****



\$95 Family Style Dinner*

Starters

Hummus Masabacha

Hummus, Chickpeas, Boiled Egg, Tahini, Olive Oil, Lemon & Cumin

Served w/ House Pita Bread

Charred Eggplant

Served w/ Tahini, Olive Oil, Spring Onion, Silan (Date Syrup) & Tomato Salsa

Falafel

Falafel Balls Served w/ Tahini

Cauliflower Florets

Fried, Tossed w/ Tahini & Parsley

Arayes

Spiced Juicy Ground Beef Grilled in a Crispy Pita Bread. Served w/ Tahini & Schug

Mains

Shuk Salad

*Coarsely Chopped Tomatoes, Cucumbers, Radish, Arugula, Red Pepper & Spring Onion
Olive Oil, Lime & Reduced Balsamic Dressing*

Veggie Shawarma

*Roasted Cauliflower, Mushrooms, Chickpeas, Red & Yellow Peppers, Red Onion, Green
Onion, Cumin & Turmeric. Served on a Tortilla w/ Tahini & Beetroot Tahini*

Haraime

Striped Seabass in a North African Homestyle Red Sauce

The Shipud

A Large Skewer of Chicken Thighs Served on a Tortilla w/ Tahini & Beetroot Tahini

Ribeye *(Add \$15/ Person)*

Marinated in Olive Oil & Thyme Served w/ Grilled Onion & Fries

Desserts

Assorted Desserts

2 Drinks / Person Included

Bottled Still & Sparkling Waters

Sodas

Fresh Juices

Coffees & Teas

House Red Wines

House White Wines

All Beers

House Cocktails / Mixed Drinks

Tax and 20% Gratuity Not Included



\$60 Family Style Brunch*

Starters

Hummus Masabacha

*Hummus, Chickpeas, Boiled Egg, Tahini, Olive Oil, Lemon & Cumin
Served w/ House Pita Bread*

Hummus Merguez

Hummus w/ Merguez Sausage & House Pita Bread

Charred Eggplant

Served w/ Tahini, Olive Oil, Spring Onion, Silan (Date Syrup) & Tomato Salsa

Falafel

Falafel Balls Served w/ Tahini

Cauliflower Florets

Fried, Tossed w/ Tahini & Parsley

Arayes

Spiced Juicy Ground Beef Grilled in a Crispy Pita Bread. Served w/ Tahini & Schug

Mains

Shuk Salad

*Coarsely Chopped Tomatoes, Cucumbers, Radish, Arugula, Red Pepper & Spring Onion w/
an Olive Oil, Lime & Reduced Balsamic Dressing*

Shakshuka

Tomatoes, Garlic, Spices & Poached Eggs Served w/ a Jerusalem Bagel

Borekas Sabih

Puff Pastry w/ Potatoes, Eggplant, Tomatoes, Pickles, Shredded Egg, Tahini & Schug

Roasted Salmon

Challah French Toast

Almond Milk Challah French Toast w/ Strawberry Sauce & Fresh Fruit

Desserts

Assorted Desserts

Drinks

1 Coffee, Tea or Fresh Juice / Person Included

Tax and 20% Service Charge Not Included



\$80 Family Style Brunch*

Starters

Hummus Masabacha

*Hummus, Chickpeas, Boiled Egg, Tahini, Olive Oil, Lemon & Cumin
Served w/ House Pita Bread*

Hummus Merguez

Hummus w/ Merguez Sausage & House Pita Bread

Charred Eggplant

Served w/ Tahini, Olive Oil, Spring Onion, Silan (Date Syrup) & Tomato Salsa

Falafel

Falafel Balls Served w/ Tahini

Cauliflower Florets

Fried, Tossed w/ Tahini & Parsley

Arayes

Spiced Juicy Ground Beef Grilled in a Crispy Pita Bread. Served w/ Tahini & Schug

Mains

Shuk Salad

*Coarsely Chopped Tomatoes, Cucumbers, Radish, Arugula, Red Pepper & Spring Onion w/
an Olive Oil, Lime & Reduced Balsamic Dressing*

Shakshuka

Tomatoes, Garlic, Spices & Poached Eggs Served w/ a Jerusalem Bagel

Borekas Sabih

Puff Pastry w/ Potatoes, Eggplant, Tomatoes, Pickles, Shredded Egg, Tahini & Schug

Roasted Salmon

Challah French Toast

Almond Milk Challah French Toast w/ Strawberry Sauce & Fresh Fruit

Desserts

Assorted Desserts

Drinks

Coffees, Teas, Juices & Non Alcoholic Beverages

Bottomless Mimosas & Limonaraks

Beer & House Wines

Tax and 20% Service Charge Not Included



Open Bar Packages

Beer & Wine Bar

Variety of Beer, Wines & Non-Alcoholic Beverages Offered
\$35/ person for 2 hours, \$15/ person each additional hour

Silver Bar

Beer, Wine, Silver Tier Liquors & Non-Alcoholic Beverages Offered
Includes House Cocktails & Mixed Drinks
\$45/ person for 2 hours, \$16/ person each additional hour

Gold Bar

Beer, Wine, Gold Tier Liquors & Non-Alcoholic Beverages Offered
Includes House Cocktails & Mixed Drinks
\$55/ person for 2 hours, \$18/ person each additional hour

Mimosa Bar

Available During Brunch
Bottomless Mimosas w/ Fresh Squeezed Orange & Grapefruit Juice
\$35/ person for 2 hours, \$15/ person each additional hour

Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Prices Do Not Include Tax, Gratuity & Administrative Fees