

WEDDING PACKAGE \$300 PP

5 PASSED CANAPES FOR 1 HOUR

FAMILY STYLE DINNER

STARTERS

3 APPETIZERS

2 MAINS

DESSERT

6-HOUR CLASSIC OPEN BAR

PASSED CANAPES

SELECT 5

SLIDERS HARISSA AIOLI AND ASHKENAZI PICKLES

FALAFEL BAO TAHINI SAUCE (V)

CAULIFLOWER FRITTERS RED PEPPER CHILE TAHINI (V)

TANDOORI CHICKEN SKEWERS ZUCCHINI TZATZIKI (GF)

LAMB KEBAB CINNAMON SKEWERS, TAHINI (GF), +\$5 PP

SHRIMP SKEWER / HARISSA, TZATZIKI, +\$3PP

ARANCINI / MUSHROOM, FREEKAH (VEG)

HUMMUS CUCUMBER CONES (V), (GF)

BRUSCHETTA, CRISPY BAGUETTE, ELI'S BABA GANUSH, FRESH HERBS (V)

PANI PURA TUNA AVOCADO, CILANTRO

FLUKE TARTARE RED ENDIVE AND BEET TARTARE, PISTACHIOS (GF)



FAMILY STYLE DINNER MENU

NISHNUSHIM (STARTER)

FRENA BREAD SOUR CREAM, ZHOGE

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET

YALLA (APPETIZERS / SELECT 3)

OCTOPUS, SMOKED ONION, GREEN SHATTA

TUNA SASHIMI, FRESH HERBS, DATES, LABANE

ELI'S BABA GANOUSH, 2.0 HAR BRACHA TAHINI, FRESH HERBS

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN

MESIBA (ENTREES / SELECT 2)

CABBAGE / VEGAN LABNEH, PICKLED FENNEL (VEGAN)

BRANZINO / SHAVED FRESH ARTICHOKE, SYRIAN OLIVES

CHICKEN MUSAKHAN / LAFFAH BREAD, AMBA & SPINACH SALAD

RIB EYE [+\$15 PP]

LAMB NECK [+\$10 PP]

KREPLACH / CHARRED RICOTTA, HAZELNUTS & LEEKS (VEGETARIAN)

HEAD-ON PRAWNS / SHRIMP FREEKAH RISOTTO

DESSERT

CHEESECAKE
CHOCOLATE MOUSSE

STATIONS ADD ONS

*ADDITIONAL CHEF FEE OF \$250 PER STATION

SALAD STATION \$20 PP

CHOOSE 2

WILD GRAIN SALAD WITH DRIED FRUIT, CHEESE,

FRESH HERBS

GARDEN SALAD WITH FRESH MESCLUN MIX, HOUSE

VINAGARETTE

FENNEL SALAD

ISRAELI SALAD

RAW BAR STATION \$40PP

EAST AND WEST COAST OYSTERS
SHRIMP COCKTAIL, COCKTAIL SAUCE

MARKET SASHIMI

CHEESE STATION \$25PP

ARTISAN CHEESES, SPREADS, HONEY, NUTS, SEEDS, BREAD

MEZZE \$25PP

HUMMUS, TAHINI, BABA GHANOUSH, VEGETABLES,
PITA CHIPS, PICKLES

FALAFAL ADD ON +\$5 PP

ISRAELI SALAD + \$5 PP

CARVING \$40PP

SERVED WITH DIPS

SELECT ONE

WHOLE CHICKEN LEG OF LAMB TENDERLOIN MARKET FISH

*INCLUDES TWO SIDES

ROASTED POTATOES, ASPARAGUS, CAULIFLOWER,

MUSHROOMS

PITA STATION \$35PP

SERVED WITH PITA & CHEF'S ACCOMPANIMENTS

SELECT ONE

CHICKEN MUSAKHAN
GRILLED MUSHROOM
ROASTED CAULIFLOWER
SLOW ROASTED LAMB

DESSERT STATION \$15 PP

CHOOSE 2

MALABI CUPS
CHOCOLATE MOUSSE CUPS
PAVLOVE BITES
CHEESECAKE

WE CAN ALSO HOST:

Rehearsal Dinners / Welcome Events (up to 150 guests)

Bridal / Groom Suites (up to 50 guests)

Afterparty (up to 200 guests)

Post Wedding Brunches (up to 150 guests)

