

Event menu #1

Served between the hours of 12:00-17:00

Served family style

Choice of breads and spreads:

Garlic confit, pesto, sundried tomato spread

Antipasti- a selection of vegetables roasted in our stone oven with herbs and balsamic vinegar.

Panzanella salad- A selection of roughly chopped market vegetables, baby mozzarella, herbed croutons, kalamata olives and capers in an olive oil and wine vinegar dressing.

Health Salad- Black lentils, walnuts, cranberries, cherry tomatoes, red onion and green leaves in vinaigrette.

Lettuce and fresh herbs salad in mustard and honey dressing.

Spinach cannelloni

Penne in Funghi sauce

Vegetable Quiches - Assortment of 3 different types

Desserts

Cheese cake with orange sauce

Served with coffee and tea

Unlimited soft drinks

Price per person: 120 NIS including VAT, not including service

Valid till April 1st, 2016

Additions to the menu:

Additional salad	5 nis per person
Additional main course	10 nis per person
Focaccia	10 nis per item
Soup	18 nis per item
House wine	65 nis per bottle

Event menu #2

Served family style

Choice of breads and spreads:

Garlic confit, pesto, sundried tomato spread

Antipasti- a selection of vegetables roasted in our stone oven with herbs and balsamic vinegar.

Panzanella salad- A selection of roughly chopped market vegetables, baby mozzarella, herbed croutons, Kalamata olives and capers in an olive oil and wine vinegar dressing.

Piccolino salad- Mixed green leaves, seasonal fruit, blue cheese, caramelized nuts in a mustard and honey dressing.

Hot pasta salad with garlic, mushrooms, cherry tomatoes and green onion.

Grilled eggplant with goat's yoghurt.

Main course

(Choice of 3 dishes)

Vegetable Quiches - Assortment of 3 different types/

Pizza Margherita/ Spinach cannelloni/ Salmon cannelloni/

Pumpkin ravioli Racula/ Ricotta Funghi/ Lasagnette in pesto

Desserts

Assortment of house cakes: cheese cake, apple strudel, hot chocolate cake, little Swiss

Served with coffee and tea

Unlimited soft drinks

Price per person 150 NIS including VAT, not including service

Valid till April 1st, 2016

Additions to the menu:

Additional salad	5 nis per person
Additional main course	10 nis per person
Focaccia	10 nis per item
Soup	18 nis per item
Onion Soup in bread bowl	28 nis per item
Salmon filet platter	30 nis per person
House wine	65 nis per bottle
Beer	18/21 nis per bottle

Event menu #3

Choice of breads and spreads:

Garlic confit, pesto, sundried tomato spread

First course served family style

Antipasti- a selection of vegetables roasted in our stone oven with herbs and balsamic vinegar.

Grilled eggplant with goat's yoghurt.

Beetroot and blue cheese **Carpaccio**.

Panzanella salad- A selection of roughly chopped market vegetables, baby mozzarella, herbed croutons, Kalamata olives and capers in an olive oil and wine vinegar dressing.

Piccolino salad- Mixed green leaves, seasonal fruit, blue cheese, caramelized nuts in a mustard and honey dressing.

Hot pasta with garlic, mushrooms, cherry tomatoes and green onion.

Main Courses (individual guest selection):

(All fish served with rosemary potatoes and Stir-Fried Vegetables)

Citrus Salmon

Or

Sea bream in an olive oil and herb sauce

Or

Spinach cannelloni

Or

Pumpkin ravioli Racula

Or

Penne Funghi

Desserts

Assortment of house cakes: cheese cake, apple strudel, hot chocolate cake, little Swiss cake

Served with coffee and tea

Unlimited soft drinks

Price per person: 160 NIS including VAT, not including service

Valid till April 1st, 2016

Additions to the menu:

Additional salad	5 nis per person
Additional main course	10 nis per person
Focaccia	10 nis per item
Soup	18 nis per item
Onion Soup in bread bowl	28 nis per item
House wine	65 nis per bottle
Beer	18/21 nis per bottle



Event menu #4 **Served family style**

Choice of breads, focaccia and spreads: Garlic confit, pesto, sundried tomato spread

Antipasti- a selection of vegetables roasted in our stone oven with herbs and balsamic vinegar.

Panzanella salad- A selection of roughly chopped market vegetables, baby mozzarella, herbed croutons, Kalamata olives and capers in an olive oil and wine vinegar dressing.

Piccolino salad- Mixed green leaves, seasonal fruit, blue cheese, caramelized nuts in a mustard and honey dressing.

Hot pasta with garlic, mushrooms, cherry tomatoes and green onion.

Stir-Fried Wild Mushrooms and Champignons.

Stuffed artichoke platter.

Main Courses (individual guest selection):

(All fish served with rosemary potatoes and Stir-Fried Vegetables)

Citrus Salmon

Or Sea bream in an olive oil and herb sauce

Or Catch of the day

Or Spinach cannelloni

Or Beetroot gnocchi Alfredo

Or Pumpkin ravioli Racula

Or Mushroom calzone with cream sauce

Desserts

Assortment of house cakes: Sicilian ricotta and pistachio tart, cheese cake, apple strudel, hot chocolate cake.

Fruit platter

Served with coffee and tea

Unlimited soft drinks

Price per person: 185 NIS including VAT, not including service

Valid till April 1st, 2016

Additions to the menu:

Additional salad 5 nis per person

Additional main course 10 nis per person

Soup 18 nis per item

Onion Soup in bread bowl 28 nis per item

House wine 65 nis per bottle

Beer 18/21 nis per bottle

Event menu #5

Served family style

Choice of breads, focaccia and spreads:
 Garlic confit, pesto, sundried tomato spread

Onion soup in loaf of bread – individual servings

Antipasti- a selection of vegetables roasted in our stone oven with herbs and balsamic vinegar.

Panzanella salad- A selection of roughly chopped market vegetables, baby mozzarella, herbed croutons, Kalamata olives and capers in an olive oil and wine vinegar dressing.

Caprese salad- Fresh tomatoes, shredded mozzarella and basil in a reduced balsamic vinegar dressing

Piccolino salad- Mixed green leaves, seasonal fruit, blue cheese, caramelized nuts in a mustard and honey dressing

Stir-Fried Wild Mushrooms and Champignons

Main course

Pizza Margherita- "Tamar" tomato sauce and mozzarella cheese

Eggplant calzone

Penne in tomato sauce

Lasagnette in Alfredo sauce

Salmon filet in olive oil and fresh herbs

Potato with olive oil and herbs

Roasted vegetables

Desserts

Assortment of house cakes: cheese cake, apple strudel, hot chocolate cake, little Swiss

Fresh fruit platter

Served with coffee and tea

Unlimited soft drinks

Price per person 200 NIS including VAT, not including service

Valid till April 1st, 2016

Additions to the menu:

Additional salad 5 nis per person

Additional main course 10 nis per person

Stuffed artichoke platter 15 nis per person

House wine 65 nis per bottle

Beer 18/21 nis per bottle