

CATERING & BUFFET MENU



SALADS

OCD Chopped Salad Tray x12 \$130

Cucumber, tomato, red onion, mint, parsley, carrots, olive oil, lemon vinaigrette ⑤

Farmer Bowl x12 \$120

Brussels sprouts roasted with olive oil, candied beets, pickled carrots, grilled kale, avocado, balsamic vinaigrette ⑤

Local Bowl x12 \$120

Arugula, butternut squash, dried cranberry, corn, cauliflower, toasted almonds, miso-ginger vinaigrette ⑤

Kale “Ceasar” x12 \$115

Chopped kale with zaatar pita cheese, shaved parmesan, Caesar dressing ⑤

Israeli couscous x12 \$100

Chopped kale with zaatar pita cheese, shaved parmesan, Caesar dressing ⑤

FINGER BITES - TRAYS - SPREADS

Our Signature Hummus Bowl x12 \$130

with warm pita and sliced vegetables ⑤

Babaganoush Bowl x12 \$125

Charred organic eggplant hearts, tahini, garlic confit and harissa oil, with warm pita and sliced vegetables ⑤

Labane Bowl x12 \$130

Soft cheese with zaatar and a drizzle of olive oil ⑤

Israeli Meatballs x12 \$125

Red pepper and tomato sauce, green peas. (12 count minimum)

Lamb Slider \$8 each

Lamb Shawarma on a mini brioche bun, tahini, amba, tomato pickle (12 count minimum)

Lamb Chop \$7 each

Seared New Zealand lamb chops served with demi glace sauce (12 count minimum)

Merguez Skewers \$4 each

Grilled Lamb and Beef sausage

Mini Falafel Tray x12 (24 count) \$50

Deep fried falafel balls on garlic tahini. ⑤

Chicken Skewers Tray x12 (24 counts) \$50

Chicken skewers with Marsala sauce

Tuna Skewers Tray x12 (24 counts) \$105

Seared tuna skewers with lemon sauce

Schnitzel Bites Tray x12 (24 counts) \$100

Thin out chicken breast in Japanese breadcrumb crust,

Fried Calamari Tray x12 \$110

Aioli dip and spicy marinara sauce

Fried Arichokes Tray x12 \$110

Crusted in polenta, with saffron aioli sauce ⑤



BRUSCHETTE

Salmon and Crème Fraîche \$4 each

Smoked salmon and Crème fraîche on crusted country bread (12 count minimum)

Avocado and Shrimp \$6 each

Avocado spread and Shrimp on toasted country bread (12 count minimum)

Chop Chop \$3 each

Cucumber, tomato, red onion, mint, parsley, carrots, olive oil, lemon vinaigrette on toasted country bread (12 count minimum)

Nutella \$3 each

Nutella spread with Banana or Strawberry on toasted country bread (12 count minimum)

DESSERTS

Vanilla Cheese Cake (1Count) \$8

Smooth, rich and creamy

Chocolate Mousse Cake (1Count) \$8

Moist chocolate cake with silky smooth chocolate mousse

Tiramisú (1Count) \$8

LadyFingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavored with cocoa

OPEN BAR RATES PP/PH:

Basic \$15

Selected house wines, beers, sodas, Coffees

Full Bar \$21

House Liquors (Gin, Vodka, Rum, Tequila) Beers, Wines, sodas, Coffees

Top Shelf Full Bar \$26:

Top Shelf Liquors (Some Extremely expensive excluded), all Beers, selected premium wines, sodas, Coffees.