



# CATERING & BUFFET

## SALADS

### OCD Chopped Salad Tray x12 \$55

Cucumber, tomato, red onion, mint, parsley, carrots, olive oil, lemon vinaigrette (V)

### Farmer Bowl x12 \$70

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

### Local Bowl x12 \$70

Arugula, butternut squash, dried cranberry, corn, cauliflower, toasted almonds, miso-ginger vinaigrette (V)

### Kale "Caesar" x12 \$70

Chopped kale with zaatar pita cheese, shaved parmesan, Caesar dressing (V)

### Israeli couscous x12 \$50

Chopped kale with zaatar pita cheese, shaved parmesan, Caesar dressing (V)

## FINGER BITES - TRAYS - SPREADS

### Our Signature Hummus Bowl x12 \$55

with warm pita and sliced vegetables (V)

### Babaganoush Bowl x12 \$55

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

### Green Tahini Bowl x12 \$55

Tahini with parsley and a drizzle of olive oil, with warm pita and sliced vegetables (V)

### Labane Bowl x12 \$55

Soft cheese with zaatar and a drizzle of olive oil (V)

### Israeli Meatballs \$3 each

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

### Lamb Slider \$6 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)

### Arais Bites \$4 each

Pita bread filled with minced lamb, mixed tahini, mango chutney (12 count minimum)

### Merguez Skewers \$3 each

Grilled Lamb and Beef sausage

### Adam and Eve \$3 each

Stuffed vine leaves with rice and sumac, goat cheese (V)

### Mini Falafel Tray x12 (24 count) \$36

Deep fried falafel balls on garlic tahini. (V)

### Chicken Skewers Tray x12 (24 counts) \$42

Chicken skewers with Marsala sauce

### Tuna Skewers Tray x12 (24 counts) \$85

Seared tuna skewers with lemon sauce

### Schnitzel Bites Tray x12 (24 counts) \$75

Thin out chicken breast in Japanese breadcrumb crust,

### Fried Calamari Tray x12 \$75

Aioli dip and spicy marinara sauce

### Fried Arichokes Tray x12 \$75

Crusted in polenta, with saffron aioli sauce (V)

## 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 \$2 each

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

### Nutella \$2 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.