

VINEYARDS 4 MENU

Suitable for 10-25 guests (for a larger group the food will be served to the center of the table)

On the table

*Home baked breads and focaccia
served with herbed butter and olive spread*

Jugs of orange juice and lemonade

Appetizers (served to the center of the table)

Garden salad

Mixed lettuce leaves and fresh vegetables with 5% Bulgarian cheese and walnuts

Roasted eggplant

Eggplant with green tahini, tomatoes and herbs

Quinoa salad

Quinoa with an abundance of herbs, cherry tomatoes, mixed seeds and dried cranberries

Home-made labaneh cheese

with olive oil and za'atar

Sweet Potato and Quinoa Salad

*Mixed greens with cherry tomatoes, cucumbers, mushrooms, sprouts, quinoa, mixed seeds,
and crumbled Bulgarian cheese topped with strips of sweet potato chips.*

Main courses (choice of one per guest)

Mushrooms' tortellini

*Ring shaped pasta in a cream sauce with chestnuts, shimeji mushrooms and
kashkaval cheese*

Salmon

*Walnut crusted filet of salmon in a sweet and sour orange sauce, served
with Thai Risotto*

St. Peter's filet

Oven baked fish in herbed olive oil, served with stir fried vegetables in a Thai sauce.



Hot drinks

Espresso/Latte/Tea/Hot Chocolate

Dessert (choice of one per guest)

Three-layer chocolate Mousse cake

or

cheese cake

Price per person: 185 NIS including VAT

Not included 12% service charge payable in cash or in the bill

A glass of the house wine – Red / White Spring Valley (additional 15 NIS)

Taste of wine (additional 25 NIS)

Tour with taste wine (additional 45 NIS)

Menu closing, number of people and allergy updates up to 48 hours before the event.

Cancellation fee up to 48 hours before the event: 30% of the amount agreed.

Cancellation fee on the same day: 50% of the amount agreed.