



Appetizers- Cold Buffet

- *"Antipasti" - red and yellow peppers, eggplant, zucchini, sweet potatoes and onion.*
- *6 salads from Salad Menu*

Bread bar

- *Home-made focaccia and buns*
- *Butter, jam, pesto, sundried tomatoes and kalamata olives*

Main course

- *Oven baked salmon fillet with olive oil, lemon and herbs.*
- *Pasta (choose one);*
Ravioli - Sweet potato/ mushroom and cheese/ pistachio and cheese
Spaghetti / Penne
Sauce – ala vodka/ mushroom and cream/ tomato/ pesto
- *Vine leaves stuffed with rice.*
- *Green beans with olive oil and garlic.*
- *Oven baked potatoes*
- *Pizza margarita*

Homemade Dessert:

- *Baked cheesecake*
- *Chocolate cake*
- *Petit fours*
- *Waffle rolls stuffed with Patisserie cream*
- *Tiramisu*
- *Chocolate mousse*
- *Seasonal fruits*

Cold beverages: orange juice, lemonade, and sparkling drinks.

Hot Drinks: Espresso bar etc.

Price per person: 190 NIS + 17% VAT

**extension 12% service*

Options:

*family style - food served to the center table it is addition of 10% (46p max.)

*option to expand the restaurant area from 75 to 120 people, subject to availability at Mishkenot Sha'ananim - 2000 NIS including VAT

*Presentation/ slide show - 400 NIS + VAT

*Festive birthday cake - 300 NIS + VAT

*Children - 0-2: no charge, age 2-6: 50% discount.

*Our House wine: red / white (Beit Hakerem Winery) for 100 NIS. Beer- 20 NIS per bottle.
(Wine can be brought for a corkage fee of 40 NIS per bottle)

*House wine, red / white (Beit Hakerem Winery) for NIS 100. Beer- 20 NIS per bottle
(Wine can be brought for a corkage fee of 40 NIS per bottle)

*Evening event from: 20 to 49 guests additional NIS 1500 plus VAT venue fee

Disabled access

Contact us: 02-6232928 ♦ montefioreres1@gmail.com

Website: www.montefiore-jlm.co.il



Appetizers- Cold Buffet

- *"Antipasti" - red and yellow peppers, eggplant, zucchini, sweet potatoes and onion.*
- *7 salads from Salad Menu*

Bread bar

- *Home-made focaccia and buns*
- *Butter, jam, pesto, sundried tomatoes and kalamata olives*

Main course

- *Oven baked salmon fillet with olive oil, lemon and herbs.*
- *Oven baked sea bass – garlic, lemon and tomatoes (piquant)*
- *Pasta (choose one);*
Ravioli - Sweet potato/ mushroom and cheese/ pistachio and cheese
Spaghetti / Penne
Sauce – ala vodka/ mushroom and cream/ tomato/ pesto
- *Gnocchi Chestnuts and mushrooms in cream and cranberries sauce*
- *Green beans with olive oil and garlic.*
- *Vine leaves stuffed with rice.*
- *Oven baked potatoes*
- *Pizza margarita*

Homemade Dessert:

- | | |
|-------------------------------|---|
| -Baked cheesecake | -Chocolate cake |
| -Petitfours | -Waffle rolls stuffed with patisserie cream |
| -Tiramisu | - Chocolate mousse |
| -Chocolate and vanilla eclair | -seasonal fruits |

Cold beverages: orange juice, lemonade, and sparkling drinks.

Hot beverages: Espresso bar etc.

Price per person: 210 NIS + 17% VAT

****extension 12% service***

Options:

- * not including 12% service
- *family style - food served to the center table it is addition of 10% (46p max.)
- *option to expend the restaurant area from 75 to 120 people, subject to availability at Mishkenot Sha'ananim - 2000 NIS including VAT
- *Presentation/ slide show - 400 NIS + VAT
- *Festive birthday cake - 300 NIS + VAT
- *Children - 0-2: no charge, age 2-6: 50% discount.
- *Our House wine: red / white (Beit Hakerem Winery) for 100 NIS. Beer- 20 NIS per bottle.
(Wine can be brought for a corkage fee of 40 NIS per bottle)
- *House wine, red / white (Beit Hakerem Winery) for NIS 100. Beer- 20 NIS per bottle
(Wine can be brought for a corkage fee of 40 NIS per bottle)
- *Evening event from: 20 to 49 guests additional NIS 1500 plus VAT venue fee

Disabled access

Contact us: 02-6232928 ♦ montefioreres1@gmail.com

Website: www.montefiore-jlm.co.il



Appetizers- Cold Buffet

- *"Antipasti" - red and yellow peppers, eggplant, zucchini, sweet potatoes and onion.*
- *7 salads from Salad Menu*
- *Exclusive cheese plate*
- *Smoked fish plate*

Bread bar

- *Home-made focaccia and buns*
- *Butter, jam, pesto, sundried tomatoes and kalamata olives*

Main course

- *Oven baked salmon fillet with olive oil, lemon and herbs.*
- *Oven baked sea bream – garlic, lemon and thyme*
- *Pasta (choose one);*
Ravioli - Sweet potato/ mushroom and cheese/ pistachio and cheese
Spaghetti / Penne
- *Sauce – ala vodka/ mushroom and cream/ tomato/ pesto*
- *Gnocchi Chestnuts and mushrooms in cream and cranberries sauce*
- *Green beans with olive oil and garlic.*
- *Vine leaves stuffed with rice.*
- *Oven baked potatoes*
- *Pizza margarita*

Homemade Dessert:

- | | |
|--------------------------------------|--|
| <i>-Baked cheesecake</i> | <i>-Chocolate cake</i> |
| <i>-Petitfours</i> | <i>-Waffle rolls stuffed with patisserie cream</i> |
| <i>-Tiramisu</i> | <i>- Chocolate mousse</i> |
| <i>-Chocolate and vanilla eclair</i> | <i>-profiterole</i> |
| <i>-Pankota</i> | <i>-Malabi</i> |
| <i>-seasonal fruits</i> | |

Cold beverages: orange juice, lemonade, and sparkling drinks.

Hot beverages: Espresso bar etc.

Price per person: 270 NIS + 17% VAT

**extension 12% service*

**Evening event from: 20 to 49 guests additional NIS 1500 plus VAT venue fee*

Disabled access

Contact us: 02-6232928 ♦ montefioreres1@gmail.com

Website: www.montefiore-jlm.co.il



Salad Menu

1. Roasted eggplant with tahini
2. "Capri" salad – tomatoes, buffalo mozzarella, basil, and croutons
3. Montefiore salad – tomato, cucumber, lettuce, mix peppers, onion, walnuts, and feta cheese
4. Roasted eggplant salad garlic mayonnaise and olive oil
5. Herbs, cranberries and roasted almond salad
6. Tabuleh Jerish
7. Sweet potato salad - sweet chili sauce
8. Homemade Hummus with olive oil
9. Israeli-style chopped salad
10. White cabbage, nuts and seeds, cranberries
11. Fresh carrot salad with sliced lemon and pecan
12. Fresh red beets and green apple salad
13. Cherry tomato salad with pesto and pine nuts
14. Green salad, lettuce mix greens green apple, red onion and roasted almonds
15. Fresh mushrooms, sprouts, and cherry tomato salad
16. Black lentils salad quinoa and herbs
17. Roasted eggplant seasoned with olive oil and fresh lemon
18. Greek salad- tomato, cucumber, red onion, basil and feta cheese.
19. Greek-style fried eggplant
20. Greek tzatziki
21. Moroccan "Matbuha"
22. "Za'alouk" salad – roasted pepper strips
23. Avocado salad with boiled eggs
24. Pasta salad with black olives, capers, herbs
25. Caesar Salad-Lettuce, cherry tomatoes, croutons and parmesan cheese
26. Red epper filled with cheeses (plus 5 NIS per person)
27. Champignon salad with white wine and capers (plus 5 NIS per person)

Disabled access

Contact us: 02-6232928 ♦ montefioreres1@gmail.com

Website: www.montefiore-jlm.co.il