

$$12 + \text{chair} = \text{cup}$$

12 CHAIRS CATERING

breakfast



12 CHAIRS
CATERING

BREAKFAST MENU

SERVING 8-10 PEOPLE

SIDE SMOKED SALMON / HAM / BACON \$50

ISRAELI BREAKFAST **V** \$200

variety of dips (tuna salad, guacamole, tahini, labaneh, feta), Israeli salad and fresh bread

choose one

SHAKSHUKA / OMELETTE / GREEN OMELETTE

ADD FRESH ORANGE JUICE / LEMONADE / MINT LEMONADE - \$80

BREAKFAST SANDWICHES \$140

your choice of 8 sandwiches in ciabatta bread, sliced in half –

SMOKED SALMON scallion, cream cheese, tomato, red onion & capers

OMELETTE **V** labaneh, tomato, cucumber, lettuce

BACON EGG AND CHEESE

GRANOLA **V** \$120

granola, yogurt, date syrup, honey, fresh fruits

FRENCH TOAST **V** \$65

served with maple syrup and fresh fruits

PANCAKES **V** \$65

served with maple syrup and fresh fruits



appetizers

APPETIZERS

SERVING 8-10 PEOPLE

SMALL PLATES \$110

SERVED WITH PITA BREAD AND CRUDITE

choose 3

- TABOULI** **VG** bulgur, cucumbers, onions, fresh herbs, pine nuts and pistachios
- LABANEH** **V** middle Eastern strained yogurt cheese, olive oil and za'atar
- BABAGANOUSH** **V** grilled eggplant mixed with garlic and ailoli
- ROASTED BEETS** **V** tossed with fresh herbs and garlic, topped with pine nuts and goat cheese
- MATBUCHA** **VG** slowly cooked tomatoes, garlic and green hot peppers
- ISRAELI PICKLES** **VG** traditional cured cucumbers, olives and peppers

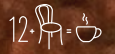


HUMMUS **VG** \$60

SERVED WITH PITA BREAD AND CRUDITE

- MUSHROOM & ONIONS** \$20
- MEAT** \$30





12 CHAIRS
CATERING

in the middle



12 CHAIRS
CATERING

IN THE MIDDLE

SERVING 8-10 PEOPLE

FALAFEL & TAHINI **VG GF** \$40/75

25 FALAFEL BALLS FOR \$40

50 FALAFEL BALLS FOR \$75



CAULIFLOWER **VG GF** \$75

tossed with fresh oregano, jalapeño peppers and red onion and tahini



BALADI EGGPLANT **VG GF** \$50

topped with tahini, amba, schug and pine nuts



salads



12 CHAIRS
CATERING

SALADS

SERVING 8-10 PEOPLE

GREEK SALAD \$90

romaine lettuce, cucumber, tomato onion, kalamata olives, feta cheese and za'atar croutons



12 CHAIRS SALAD \$90

mesclun, avocado, grapefruit, roasted pecans and 12 Chairs vinaigrette



ISRAELI SALAD \$90

chopped tomatoes, cucumbers, onions with lemon juice and olive oil



hot dishes





12 CHAIRS
CATERING

HOT DISHES

SERVING 8-10 PEOPLE

CHICKEN SCHNITZEL \$120

served with honey mustard



ARAYES \$130

grilled pita filled with minced lamb, served with a spicy salad and tahini



GRILLED CHICKEN GF \$100

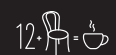
served with honey mustard



SHIPUD GF \$120

grilled chicken skewers, served with roasted vegetables and harissa tahini





12 CHAIRS
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HOT DISHES

SERVING 8-10 PEOPLE

LAMB KEBABS \$130

lamb mixed with Middle Eastern spices, grilled and served on pita bread with spicy sala



VEGETARIAN COUSCOUS \$120

Handmade semolina couscous with slowly cooked vegetables in a Middle Eastern broth



GRILLED FISH \$250

grilled sea bream fillet with harissa lemon sauce



MOROCCAN FISH \$250

sea bream fillet slowly cooked in spicy Moroccan tomato sauce, served with challah bread





12 CHAIRS
CATERING

HOT DISHES

SERVING 8-10 PEOPLE

SLIDERS PLATTE \$120

12 mini burgers made with our butcher's secret recipe, topped with melted American cheese, served on soft buns with 12 Chairs sauce





SANDWICHES \$150

10 LARGE SANDWICHES

GRILLED CHICKEN ciabatta bread, honey-mustard dressing mixed greens and tomato

PITA SCHNITZEL chicken schnitzel, eggplant, pickles, matbucha and tahini

PITA SABICH  fried eggplant, hard-boiled egg, Israeli salad, mixed herbs, amba and tahini

PITA FALAFEL  Israeli salad, mixed herbs, pickles, amba and tahini



12 CHAIRS

CATERING

sides



12 CHAIRS
CATERING

SIDES

SERVING 8-10 PEOPLE

POTATO WEDGES **VG** **GF** \$60



FRENCH FRIES **VG** **GF** \$60



SWEET POTATO FRIES **VG** \$60



MASHED POTATO **V** **GF** \$80



desserts



12 CHAIRS
CATERING


DESSERTS

SERVING 8-10 PEOPLE

DESSERTS \$80

EACH DESSERT SELECTION INCLUDES 10 INDIVIDUAL ITEMS

MALABI   coconut milk pudding with pomegranate syrup flakes and pistachios

CHEESECAKE  Israeli style cheesecake, served with fresh strawberries

CHOCOLATE MOUSSE  Belgian chocolate, brandy, angel hair style halva and pistachios





12 CHAIRS CATERING

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