



השף קיתלר

שירותי קייטרינג

ארוחות גרמה

סדנאות בישול

תפריט אישי ובריאותי

ליווי וייעוץ לעסקי מזון

Gourmet meals

A meal with an Italian flavor
Let's start the meal with nectar cocktail

A special salad served in a cup with smoked salmon and capers,
every bite a different taste.

Or

Two-faced soup, a combination of tomatoes with Jerusalem artichoke
cream

Country style liver pate with onion jam or salmon tartare

Anti-pasti dish and seasonal vegetables served with spiced bread

Special lasagna that combines meat and spinach

Trio main dish

Lamb shank with herbs and dried fruits

Roast beef with Italian sauce

Stuffed chicken with lemon

Served with sweet potato wedges,
pepper stuffed with caper garlic and a small green salad

Dessert

Panna Cotta with fruit cream

Pear and walnut strudel on a classic vanilla sauce

Tahini and chocolate parfait



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Mediterranean mix

Appetizer

Mediterranean celebration

A stick of fragrant eggplant served with green leaves and Tahini

Smoked salmon cocktail

A selection of smoked fish

Fillet Stroganoff

Veal fillet with mushrooms and mustard

Mashed potatoes and caramelized onions

Spring chicken in herbs

Stir-fried sweet potato strips

Thin beans sautéed in panko crumbs

Green salad

Dessert

Parfait diplomat - tahini and coffee

Chocolate trifle and strudel

Appetizer

Fish Ceviche with a velvety wasabi sauce

Green leaves with fruit in vinaigrette sauce

Basil - every bite has a different taste

A selection of salted and smoked fish snacks

Tapas style and special salads

Asado after 4 hours in the oven

Stuffed lamb shank

Rich puffed rice

Dessert

Pear and almond crumble

Tahini parfait

Dark chocolate mousse

The meal is served on the table, dish by dish.



השף קיתן

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Optional Meat Menu

Selection of salads

Chef's salad - selection of baby leaves, arugula, romaine lettuce leaves and fresh herbs in a balsamic vinaigrette sauce

Sweet and sour cabbage salad in sesame

Beets and walnut salad

Mediterranean eggplant salad in tahini / grilled eggplant / eggplant in mayonnaise /

Romanian eggplant / Georgian eggplant with nuts and lemon

Flemish potatoes salad with capers and roasted pepper / potato salad classic

Waldorf salad

Oriental carrot salad / carrot with cranberries and celery

Wheat salad with lychee

Our Taboule salad

Sweet and sour legume salad

Italian style raw spinach salad with chickpeas

Mediterranean vegetable salad

Seasonal vegetable antipasti

A mix of smoked, salted fish, salmon and more

Fish

Salmon fillet / sea bass fillet / gefilte fish / oriental fish meatballs.

Fish sauces: Provence herbs, tahini and nuts, orange and exotic spices, oriental seasoning.

Main dishes

Spring chicken stuffed with meat and pistachio/ spring chicken steak

Asado 4 hours in the oven/ classic stew/ veal and root vegetable casserole

Chinese style stir-fried chicken with vegetables

Roast beef with cold Italian salsa/hot roast beef carving

Veal fillet/ entrecote/ sirloin

Roast chicken - in dried fruit/ coffee sauce/ Provence herbs

Different stuffed vegetables and leaves

Homemade meatballs – beef /chicken / half beef and half chicken

Schnitzel for children

Extras

Baked potatoes/ Anna potatoes/ Duet with sweet potato

Pasta Primavera

Rice pilaf / Basmati rice / Syrian rice with meat and Baharat

Seasonal vegetables / peas / beans / okra

Couscous with vegetables

Dessert

Strudel - classic apple / poppy / nuts / Rahat lokum

Chocolate cake

Nut / fruit pie

I will be happy to assist you

Chef Eitan Kiesler