



# MIZNON

KOSHER



## EVENT MENU - SHEVA BRACHOT

\$80 PP - MINIMUM 30 GUESTS

### TO START

#### (ALL INCLUDED)

- ZA'ATAR CHIPS/PITA BREAD
- DECONSTRUCTED CHICKPEAS MESABAHA
- CHARRED BEETROOT CARPACCIO COVERED IN WHITE HORSERADISH SNOW
- FIRE ROASTED EGGPLANT LINES ON TAHINI
- FALAFEL BALLS ON TAHINI AND SPICY

### FAMILY-STYLE MAINS

#### CHOOSE 2

- INTIMATE BEEF STEW, SLOW COOKED BEEF AND ROOTS
- SAC DE COQ, PULLED ROTISSERIE CHICKEN, FRESH HERBS, RADISH, CUCUMBER.
- LAMB SHOULDERS AND ROOTS FROM SIX FEET UNDER ROASTED INTO A MELTING CREATION SLOW COOKED WITH ROOT VEGETABLES AND GRAPES
- SEARED OVERNIGHT BRISKET

#### CHOOSE 3

- BATATA SWEET POTATO CARAMELIZED IN ITS OWN HONEY
- SCALLION POTATOES OLIVE OIL AND SALT
- NOT YOUR TRADITIONAL TABOOLA. WITH FARRO HERBS LEMON OLIVE OIL
- BAG OF GREEN BEANS IN LEMON GARLIC VINAIGRETTE

### DESSERT

#### CHOOSE 1

- MALABI WITH STRAWBERRY PERFUME AND PISTACHIOS
- BAKLAVA WITH WALNUTS AND PISTACHIOS



@MIZNONKOSHERBELLWORKS

WWW.MIZNONKOSHERBELLWORKS.COM/CATERING

CONTACT US! 732-837-1471 CONTACT@MIZNONKOSHERBELLWORKS.COM