

ANGELICA



Group menus 2019

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Group menu up to 16 people – option 1

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per person (including vat, not including 15% service charge): Lunch: 200 nis Evening: 220 nis

First Course (center table)

Salmon Carpaccio, citrus, shallots, wasabi tobiko, coriander and pickled Jerusalem artichoke
Liver Pâté, cocoa beans crumble and cherry tomatoes jam
Mixed Green Salad, young leaves and candied pecans in honey vinaigrette
Tortellini filled with mushrooms Duxelle, white wine, garlic confit, thyme and truffle

Main Course (per person)

Chicken breast, roasted garlic, parsley gremolata, fresh corn polenta and green beans
Salmon fillet, cranberry crust, fennel cream, fennel tuille, orange sauce and mizuna leave
Spinach tortellini, chard and herbs in Persian lemon sauce, white wine and garlic
Beef fillet skewer, potato purée, seasonal vegetables, red wine and veal stock sauce

Dessert (per person)

Chocolate Soufflé & Sorbet.

Beverages

Cold: mineral water, sparkling water, soda drinks.
Hot: black coffee, espresso or tea.
Alcohol: 10% discount on our Alcohol and wine menu.

Wine upgrade options:

20NIS: Glass of Psagot – Angelica Red / White / Draft beer
50NIS: Unlimited wine Psagot – Angelica Red / White / Draft beer per person.

Seating

Private room seats up to 16 people.
For use of private room – if less than 8 people – 500 NIS addition cover charge.
For use of private room – if less than 12 people – 250 NIS addition cover charge.
For 17 – 24 diners – seating will be on separate tables of 8 – 10 in the restaurant.
No lectures or public speaking will be permitted in main restaurant space.

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Group menu up to 16 people – option 2

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per person (including vat, not including 15% service charge): Lunch: 240 NIS Evening: 270 NIS

First Course (center table)

Salmon & Beet gravlax, cucumber, Bloody mary, horseradish & dill cream and poppy seed tuile

Goose shank salad, acorn squash, cucumber, radish, herbs, cashew and Asian vinaigrette

Beef Tartare, quail egg, capers, cornichons, chives and white truffle oil

Endive salad, young leaves, pickled kolarabi, walnuts and champagne vinaigrette

Main Course (per person)

Sea Fish Fillet, red bean Msabbaha, rice puff, mint corn salsa and coriander

Grilled Entrecôte, choucroute, confit Ratte potatoe and oregano

Seared Goose Breast, couscous, zucchini, pumpkin, duck stock and celery oil

Grilled Beef Fillet, potato gratin, garlic brulee, bok choy and truffle butter

Tortellini, chard, herbs, in Persian lemon sauce, garlic and white wine

Dessert (per person)

A collection of Chocolate soufflé, sorbet and Tapioca Pearls

Beverages

Cold: mineral water, sparkling water, soda drinks.

Hot: black coffee, espresso or tea.

Alcohol: 10% discount on our Alcohol and wine menu.

Wine upgrade options:

20NIS: Glass of Psagot – Angelica Red / White / Draft beer

50NIS: Unlimited wine Psagot – Angelica Red / White / Draft beer per person.

Seating

Private room seats up to 16 people.

For use of private room – if less than 8 people – 500 NIS addition cover charge.

For use of private room – if less than 12 people – 250 NIS addition cover charge.

For 17 – 37 diners – seating will be on separate tables of 8 – 10 in the restaurant.

No lectures or public speaking will be permitted in main restaurant space.

ANGELICA

Group menu up to 37 people – option 3

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per person (including vat, not including 15% service charge): Lunch: 200 nis Evening: 220 nis

First Course (center table)

Salmon Carpaccio, citrus, shallots, wasabi tobiko, coriander and pickled Jerusalem artichoke

Liver Pâté, cocoa beans crumble and cherry tomatoes jam

Mixed Green Salad, young leaves and candied pecans in honey vinaigrette

Tortellini filled with mushrooms Duxelle, carrot cream, white wine, garlic confit, thyme and truffle

Main Course (center table)

Chicken Breast Sous-vide and beef stock

Salmon Fillet and herb oil

Beef fillet skewer and red wine sauce

(side dish of seasonal grilled vegetables, roasted potatoes and green beans).

Dessert (per person)

Chocolate Soufflé & Sorbet

Beverages

Cold: mineral water, sparkling water, soda drinks.

Hot: black coffee or tea.

Alcohol: 10% discount on our Alcohol and wine menu.

Wine upgrade options:

20NIS: Glass of Psagot – Angelica Red / White / Draft beer

50NIS: Unlimited wine Psagot – Angelica Red / White / Draft beer per person.

Seating

For 17-37 people – seating will be on separate tables of 8 – 10 in the restaurant.

No lectures or public speaking will be permitted in main restaurant space.

ANGELICA

Group menu up to 37 people – option 4

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per person (including vat, not including 15% service charge): Lunch: 240 NIS Evening: 270 NIS

First Course (center table)

Salmon & Beet gravlax, cucumber, Bloody mary, horseradish & dill cream and poppy seed tuile

Goose leg salad, acorn squash, cucumber, radish, herbs, cashew and Asian vinaigrette

Beef Tartare, quail egg, capers, cornichons, chives and white truffle oil

Endive salad, young leaves, pickled kolorabi, walnuts and champagne vinaigrette

Main Course (center table)

Sea Fish Fillet with fish stock and olive oil

Goose Breast with duck stock

Grilled Beef Fillet with red wine sauce

(side dish of seasonal grilled vegetables, roasted potatoes and green beans).

Dessert (per person)

A collection of Chocolate soufflé, sorbet and Tapioca Pearls

Beverages

Cold: mineral water, sparkling water, soda drinks.

Hot: black coffee or tea.

Alcohol: 10% discount on our Alcohol and wine menu.

Wine upgrade options:

20NIS: Glass of Psagot – Angelica Red / White / Draft beer.

50NIS: Unlimited wine Psagot – Angelica Red / White / Draft beer per person.

Seating

For 17-37 people – seating will be on separate tables of 8 – 10 in the restaurant.

No lectures or public speaking will be permitted in main restaurant space.

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Group lunch menu 40 – 85 people

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per adult: 160 nis Price per child: 110 nis (including vat, not including 15% service charge)

Floor manager: 250 NIS (including vat)

Bread, dips and spreads to table center.

Select 4 salads served family style (center table):

- Roasted beet salad with coriander and pomegranate syrup
- Cherry tomato salad, mint, cilantro, garlic, chili and olive oil
- Tahini salad with hot chick peas, cumin and herbs
- Bulgur salad, cranberries, fried onions and herbs
- Cooked carrot salad with harissa and preserved lemon
- Carrot salad with celery, Zeresh and chili
- Fennel salad with kalamata olives and fresh parsley
- Cooked spinach salad, pickled lemons, garlic and harissa
- Roasted Pepper salad, tomatoes and garlic (spicy)

Select 2 first course dishes served family style (center table):

- Mixed green salad, candied pecans and honey vinaigrette
- Chicken liver pate brochette and onion jam
- Potato Gnocchi, cherry tomatoes, Kalamata olives and basil
- Roast beef brochette (5nis extra)
- Beef carpaccio, shallots, thyme, walnuts and olive oil (8nis extra)
- Fish kebabs with roasted peppers and roasted tomatoes (10nis extra)
- Lamb kebab with chickpeas salad, onions, hot peppers and herbs (10nis extra)
- Sea fish sashimi with black olives, cilantro, radishes, tomatoes and olive oil (12nis extra)

Select 3 main courses served family style (center table):

- Beef stew in red wine sauce, glazed shallots and mushrooms
- Grilled chicken breast with mustard vinaigrette and caramelized onions
- Sautéed gnocchi with olive oil, white wine, cherry tomatoes and truffle oil
- Lamb kebab with roasted tomatoes and garlic confit
- Sautéed chicken livers with raisins, almonds and white wine
- Grilled chicken breast with brandy sauce
- Grilled gray mullet fillet with olive oil, garlic confit and dried tomatoes
- Stuffed boneless chicken thigh with garlic confit, sage and thyme (10nis extra)
- Sea fish fillet with lemon cream and pickled lemon salsa (15nis extra)
- Goose leg confit with caramelized shallots and red wine sauce (15nis extra)
- Entrecote steak with chimichurri sauce (20nis extra)
- Beef fillet medallions with red wine and truffle oil (25nis extra)
- Slow roasted lamb shoulder with date honey and lamb stock (30nis extra)

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Select 3 side dishes served Family style (center table):

- Rice with toasted almonds
- Roasted potatoes with fresh herbs
- Grilled vegetables
- Green beans
- Cooked Bulgur with fresh herbs

Kids dish:

Schnitzel \ Hamburger, roasted potatoes and Fresh Vegetables.

Select 1 desserts (per person):

- Chocolate soufflé & sorbet
- Apple strudel & sorbet
- Lemon tart & Italian meringue
- Tapioca Pearls with coconut cream and fresh fruits
- Fresh fruits (5nis extra as an addition to a dessert)
- Selection of 3 deserts to table center (15nis extra)

Included beverages: Orange juice, Lemonade, Soda, Water, Coffee & Tea.

Beverages upgrade options:

- Beer (Maccabi, Goldstar, Heineken): 10nis per bottle.
- Wine: Psagot – Angelica, red / white: 95nis per bottle.
- Free Alcohol per person: Wine, Beer, Vodka & Whiskey: 50 nis per person.

FYI

- Under 40 guests: 2000 nis for closing the restaurant exclusively.
- Friday events: 4000 nis addition.
- Noon events are limited to end by 16:30.

Event order form

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FYI

- **Seasonal Menu.** The ingredients comprising the various dishes may change according to season.
- **We provide vegetarian, vegan and dietary restrictions** options. If relevant, please update relevant in the comments section below.
- **Private event deposit:** 1000 nis credit card deposit is required to hold the date. Payment at the end of the event by credit card, check or cash.
- **Business partners: eom 30+,** Invoice will be sent after the event by email and mail. Payment can be transferred by credit card, check or bank transfer.
- **Cancellation:** In case of a cancellation within 72 hours of event, the costumer will be charged at 50% of the event cost.
- **Presentation equipment** can be rented from Dudi 054-8820074.
- **Amount of people:** can be updated up to 48h before the event. At that point the minimum charge will be made based on the number of people reserved for.
- **Extra payment:** In the case where group members seek additional orders beyond the agreed menu:
 - Add the extra payment to my bill.
 - Customer should pay separately for extras.

To book your event, please fill the requested details and send to:

E-Mail: info@angelica.co.il OR Fax: 972-2-6221042

Name: -----

Signature: -----

Date: -----

Comments: -----

Order update or confirmation will be sent back to you by email.

Only a signed order form followed by a confirmation email is a formal approval for your order.

For any additional questions or requests please call 972-2-6230056.