

# ANGELICA



## Group menus 2021

Group menu up to 16 people – option 1.....	2
Group menu up to 16 people – option 2.....	3
Group menu up to 36 people – option 3.....	4
Group menu up to 36 people – option 4.....	5
Group lunch menu 40 – 85 people.....	6
Event order form.....	8

# ANGELICA

## 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): Evening: 230 nis**

### **First Course (center table)**

Chicken Liver Pâté, fried capers, quail egg, rice tuile and chive

Sea fish Ceviche, mango & citrus cold soup, mango jelly and caramel lime

Salanova Salad, young leaves, almonds and raspberry vinaigrette

Tortellini, white wine, garlic and roasted tomato

### **Main Course (per person)**

Chicken breast, Pumpkin cream, acorn squash, curry and beef stock sauce

Sea fish fillet, spinach & pistachio tortellini, zucchini and mushroom

Risotto black lentils, white wine, fried onions and parsley

Seared Beef fillet bites seasonal vegetables and red wine sauce

### **Dessert (per person)**

Chocolate Soufflé & Sorbet.

### **Beverages**

Cold: mineral water, sparkling water, soda drinks.

Hot: black coffee, espresso or tea.

### **Wine upgrade options:**

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

50NIS: Unlimited wine Ramat Hevron – 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.

# ANGELICA

## 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): Evening: 280 NIS

### **First Course (center table)**

Smoked Trout, aioli, roasted tomato and sumac

Roastbeef Bruschetta, thai eggplant, chili and horseradish aioli

Beef fillet Tartare, fried capers, rice tuile , quail egg and chive

Endive & Salanova salad, peach, apple, almonds and raspberry vinaigrette

### **Main Course (per person)**

Sea fish fillet, spinach & pistachio tortellini, zucchini and mushroom

Grilled Entrecôte, crispy potatoes gratin, green beans and chimichurri

Seared Goose Breast, beetroot cream, berry, red wine sauce and glazed carrot

Grilled Beef Fillet, corn cream, mushroom arancini and red wine sauce

Risotto black lentils, white wine, fried onions and parsley

### **Dessert (per person)**

collection of Chocolate soufflé, sorbet and Tapioca Pearls

### **Beverages**

Cold: mineral water, sparkling water, soda drinks.

Hot: black coffee, espresso or tea.

### **Wine upgrade options:**

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

50NIS: Unlimited wine Ramat Hevron – 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 36 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): Evening: 230 nis

### **First Course (center table)**

Chicken Liver Pâté, fried capers, quail egg, rice tuile and chive  
Sea fish Ceviche, mango & citrus cold soup, mango jelly and caramel lime  
Salanova Salad, young leaves, almonds and raspberry vinaigrette  
Tortellini, white wine, garlic and roasted tomato

### **Main Course (center table)**

Chicken Breast Sous-vide and curry and beef stock sauce  
Sea fish Fillet and herb oil  
Seared Beef fillet bites 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.

### **Wine upgrade options:**

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

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

### **Seating**

For 17-36 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 36 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): Evening: 280 NIS

### **First Course (center table)**

Smoked Trout, aioli, roasted tomato and sumac

Roastbeef Bruschetta, thai eggplant, chili and horseradish aioli

Beef fillet Tartare, fried capers, rice tuile, quail egg and chive

Endive & Salanova salad, peach, apple, almonds and raspberry vinaigrette

### **Main Course (center table)**

Sea fish Fillet and herb oil

Goose Breast and Berry sauce

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.

### **Wine upgrade options:**

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

50NIS: Unlimited wine Ramat Hevron – 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 lunch menu 40 – 85 people

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

Price per adult: 175 nis Price per child: 120 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 chickpeas, cumin and herbs
- Bulgur salad, cranberries, fried onions and herbs
- Cooked carrot salad with harissa and preserved lemon
- Carrot salad with celery, Zereh 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 ceviche, mango & citrus cold soup, mango jelly and caramel lime(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
- Grilled boneless chicken thigh with brandy sauce
- Grilled gray mullet fillet with olive oil, garlic confit and dried tomatoes
- Sea fish fillet with lemon cream and pickled lemon salsa (15nis extra)
- Goose breast confit with caramelized shallots and red wine sauce (20nis extra)
- Entrecote steak with chimichurri sauce (15nis extra)
- Beef fillet medallions with red wine (30nis extra)

# ANGELICA

## 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:** Mineral & Sparkling water, Soda, Water, Coffee & Tea.

## Beverages upgrade options:

- Beer (Tuborg, / Heineken): 15nis per bottle.
- Wine: Ramat Hevron – Angelica, red / white: 95nis per bottle.

## FYI

- Friday events: 5000 nis addition.
- Noon events are limited to end by 16:30.

# ANGELICA

## Event order form

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 75% 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](mailto: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.