

# ANGELICA



## Group menus 2022

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

# ANGELICA

## Group menu evening 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 Pate | Cacao | Pistachio Ice Cream | Jelly Amarena Cherry  
Sea Fish Ceviche | Mango & Citrus Sauce | Mango Jelly | Caramel Lime | Pine Nuts  
Salanova Salad | Young leaves | Pecan | Apricot Vinaigrette  
Smoked Trout | Aioli | Roasted Tomato | Sumac

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

Chicken Breast Sous - Vide | Pumpkin Cream | Acorn Squash | Curry & Chicken Stock Sauce  
Sea Fish Fillet | Spinach & Pistachio Tortellini | Zucchini | Mushroom  
Beef Stew | Winter Vegetables | Red Wine Sauce  
Risotto | Black Lentils | White Wine | Fried Onions | Parsley

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

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks  
Hot: 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 evening 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 | Sumac

Roast beef Bruschetta | Thai Eggplant | Chili | Horseradish Aioli

Beef Fillet Tartare | Fried Capers | Quail Egg | Rice Tuile | Chive

Endive | Salanova | Lalique Salad | Citrus Fillet | Pecan | Apricot Vinaigrette

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

Sea Fish Fillet | Spinach & Pistachio Tortellini | Zucchini | Mushroom

Entrecote | Crispy Potatoes | Green Beans | Chimichurri

Goose Breast | Beetroot Cream | Berry | Red Wine Sauce | Glazed Carrot | Leek

Sirloin | Carrot Cream | Green Gnocchi | Snowpeas | Beef Stock

Risotto | Black Lentils | White Wine | Fried Onions | Parsley

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

Collection of Chocolate Soufflé | Sorbet | Tapioca Pearls

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks

Hot: 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 evening 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 Pate | Cacao | Pistachio Ice Cream | Jelly Amarena Cherry  
Sea Fish Ceviche | Mango & Citrus Sauce | Mango Jelly | Caramel Lime | Pine Nuts  
Salanova Salad | Young leaves | Pecan | Apricot Vinaigrette  
Smoked Trout | Aioli | Roasted Tomato | Sumac

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

Chicken Breast Sous-vide | Curry & Chicken Stock Sauce  
Sea Fish Fillet | Herbs Oil  
Beef Stew | Red Wine Sauce  
(Side dish: Seasonal grilled vegetables | Roasted Potatoes & Green Beans).

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

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks  
Hot: 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**

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 evening 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 | Sumac

Roast beef Bruschetta | Thai Eggplant | Chili | Horseradish Aioli

Beef Fillet Tartare | Fried Capers | Quail Egg | Rice Tuile | Chive

Endive | Salanova | Laliqie Salad | Citrus Fillet | Pecan | Apricot Vinaigrette

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

Sea Fish Fillet | Herbs Oil

Goose Breast | Berry sauce

Sirloin | Red Wine Sauce

(Side dish: Seasonal grilled vegetables | Roasted Potatoes & Green Beans).

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

Collection of Chocolate Soufflé | Sorbet | Tapioca Pearls

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks

Hot: 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**

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):

- Beet salad with coriander and pomegranate syrup
- Cherry tomato salad, mint, cilantro, garlic, chili and olive oil
- Tahini salad with hot chickpeas, sumac, herbs and olive oil
- Bulgur salad, cranberries, fried onions and herbs
- Carrot salad, cranberries, sesame oil, coriander and chili
- Fennel salad with kalamata olives, orange fillet and fresh parsley
- Potatoes salad, aioli, red onion, kalamata olive, garlic and dill.
- Mashway roasted salad, sweet and chili pepper, tomatoes, onion eggplant and garlic (spicy)

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

- Mixed green salad, pecans and apricot vinaigrette
- Bruschetta chicken liver pate, and onion vanilla jam
- Potato Gnocchi, cherry tomatoes, Kalamata olives and basil
- Yellow Peas Fava, roasted tomatoes & onion and olive oil
- Roast beef Bruschetta, horseradish aioli, thai eggplant and pickled radish (10nis extra)
- Fish kebabs stew, chickpeas, lemon, chard and confit garlic (10nis extra)
- Lamb kebab, masabaha peas, shallot, lemon juice and chili (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 carrot, shallots, celery and mushrooms
- Grilled chicken breast with mustard vinaigrette and caramelized onions
- Lamb kebab with roasted tomatoes and garlic confit
- boneless chicken thigh, green salsa, citrus zest and thyme
- Grilled gray mullet fillet with olive oil, garlic confit and dried tomatoes
- Sea fish fillet, white root vegetables cream and Saffron & Yuzu sauce (15nis extra)
- Goose breast with berry sauce and fried mint (20nis extra)
- Entrecote steak with red wine sauce (20nis extra)
- Beef fillet with chesnut demi-glace (30nis extra)

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

- Green Rice with peas and dill
- Roasted potatoes with oregano and olive oil
- Seasonal Grilled vegetables
- Mixed green salad, pecans and apricot vinaigrette
- Grilled Pumpkin, black lentils, shallot and parsley

## Kids dish:

Schnitzel \ Hamburger, roasted potatoes and Fresh Vegetables.

## Select 1 desserts (per person):

- Chocolate soufflé & sorbet
- Apple strudel & sorbet
- Lemon tart
- Tapioca Pearls with coconut cream and fresh fruits
- Almond Panacota and berry coulis
- Selection of 3 deserts to table center (15nis extra)

**Included beverages:** Mineral & Sparkling water, Soda drink.

## 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: \_\_\_\_\_

\_\_\_\_\_

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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.