

# ANGELICA



## Group menus 2022

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# 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

Smoked Trout | Aioli | Roasted Tomato | Sumac

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:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.

60NIS: Unlimited wine Ramat Hevron – Angelica Red / White.

### **Seating**

Private room: seats up to 16 people.

For use of private room – if less than 8 people – 800 NIS addition cover charge.

For use of private room – if less than 12 people – 500 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.

Dishes to the center of the table will be calculated according to the amount of guest, one first course per guest.

# 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 | Laliqie Salad | Citrus Fillet | Pecan | Apricot Vinaigrette

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

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

Beef Fillet | Corn cream | Mushroom arancini | Grilled onion | Porcini stock

Lamb Shoulder | Roasted Cabbage | Thyme | Cauliflower Cream | Red Wine Sauce

Rump Steak | Glazed Carrot | Burned Leek | Red Wine and Chestnuts Sauce

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

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

Collection of Dessert

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks

Hot: Espresso or Tea

### **Wine upgrade options:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.

60NIS: Unlimited wine Ramat Hevron – Angelica Red / White per person.

### **Seating**

Private room seats up to 16 people.

For use of private room – if less than 8 people – 800 NIS addition cover charge.

For use of private room – if less than 12 people – 500 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.

Dishes to the center of the table will be calculated according to the amount of guest, one first course per guest.

# 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  
Smoked Trout | Aioli | Roasted Tomato | Sumac  
Salanova Salad | Young leaves | Pecan | Apricot Vinaigrette  
Smoked Trout | Aioli | Roasted Tomato | Sumac

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

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

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

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks  
Hot: Espresso or Tea

### **Wine upgrade options:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.  
60NIS: Unlimited wine Ramat Hevron – Angelica Red / White 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.  
Dishes to the center of the table will be calculated according to the amount of guest, one first course per guest.

# 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 | Laliq Salad | Citrus Fillet | Pecan | Apricot Vinaigrette

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

Sea Fish Fillet | Herbs Oil

Lamb Shoulder | Red Wine Sauce

Beef Fillet | Porcini Stock

(Side dish: Roasted Potatoes & Zucchini / Bok Choy).

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

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

Collection of Dessert

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water | Soda Drinks

Hot: Espresso or Tea

### **Wine upgrade options:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.

60NIS: Unlimited wine Ramat Hevron – Angelica Red / White 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.

Dishes to the center of the table will be calculated according to the amount of guest, one first course per guest.

# ANGELICA

## Group lunch menu 40 – 80 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)
- Entrecote steak with red wine sauce (30nis extra)
- Beef fillet with chesnut demi-glace (30nis extra)

# ANGELICA

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.
- **Menu to the center of the table** will be calculated according to the amount of guest, one first course and one main course per guest. If they request additional dishes for the table, they will be charged according to the following method: first course 40 NIS, main course 110 NIS.  
If there is no approval for paid dishes additions, please indicate
- **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:** 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 customer 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.
  - Approval to extra dish
  - 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.