

# ANGELICA



## Group menus 2023

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 – 80 people.....	6
FYI.....	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: 250 nis

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

Chicken Liver Pate | Kahlua Liqueur | Valrhona Chocolate | Coffee | Hazelnuts  
Fried Sea Fish | Green Leaves | Lime | Grapefruit | Shallot | Spicy Thai Sauce  
Endive | Salanova | Lalique Salad | Citrus Fillet | Pecan | Blueberry 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 | Fennel | Arak | Saffron | Fish Stock | Tomato | Fennel Salsa  
Asado Stew | Winter Vegetables | Red Wine Sauce  
Tomato Risotto | Garlic Confit | White Wine | Basil | Anis | Dry Tomatoes  
Bunless Burger | Seasonal Roasted Vegetables

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

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water  
Hot: Espresso or Tea.

### **Wine upgrade options:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.  
60NIS: Unlimited wine Ramat Hevron – Angelica Red / White.

### **FYI:**

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.  
In the main restaurant: seating will be on separate tables of 8 – 10 people.  
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: 300 NIS

### First Course (center table)

Fried Sea Fish | Green Leaves | Lime | Grapefruit | Shallot | Spicy Thai Sauce  
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 | Blueberry Vinaigrette

### Main Course (per person)

Sea Fish Fillet | Fennel | Arak | Saffron | Fish Stock | Tomato | Fennel Salsa  
Beef Fillet | Little Zucchini | Green Onion | Beef Stock & Dijon Mustard Sauce  
Duck Breast | Jerusalem Artichoke | Leek | Demi Glass Blueberry Sauce  
Tomato Risotto | Garlic Confit | White Wine | Basil | Anis | Dry Tomatoes

### Dessert (per person)

Collection of Dessert

### Beverages

Cold: Mineral water | Sparkling Mineral Water  
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.

### FYI:

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.  
In the main restaurant: seating will be on separate tables of 8 – 10 people.  
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: 250 nis

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

Chicken Liver Pate | Kahlua Liqueur | Valrhona Chocolate | Coffee | Hazelnuts  
Fried Sea Fish | Green Leaves | Lime | Grapefruit | Shallot | Spicy Thai Sauce  
Endive | Salanova | Lalique Salad | Citrus Fillet | Pecan | Blueberry Vinaigrette  
Smoked Trout | Aioli | Roasted Tomato | Sumac

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

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

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

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water  
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.

### **FYI:**

For 16-36 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 and 100gr per main courses (300gr per person)

# 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: 300 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 | Blueberry Vinaigrette

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

Sea Fish Fillet | Herbs Oil

Duck Breast | Demi Glass Blueberry Sauce

Beef Fillet | Beef Stock Dijon Mustard Sauce

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

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

Collection of Dessert

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water

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.

### **FYI:**

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 and 100gr per main courses (300gr per person).

# ANGELICA

## Group Lunch Menu 40 – 80 people

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

Price per adult: 190 Nis (including VAT, not including 15% service charge).

Price per child: 130 Nis (including VAT, not including 15% service charge).

Floor manager: 250 Nis (including VAT).

Lunch events are limited to end by 16:30.

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, cranberries, fried onions and herbs
- Carrot salad, cranberries, sesame oil, coriander and chili
- Fennel salad with kalamata olives, orange fillet and parsley
- Potatoes salas, aioli, red onion, olive, garlic and dill
- Mashwaye roasted salad, sweet and chili pepper, tomatoes, onion, eggplant and garlic(spicy)

Select 2 First courses dishes served family style (center table):

- Mixed green salas, pecans and blueberry vinaigrette
- Bruschetta of chicken liver pate and onion vanilla jam
- Potato Gnocchi, cherry tomatoes, Kalamata olives and basil
- Yellow peas Fava, roasted tomatoes, onion and olive oil
- Bruschetta of Roastbeef, horseradish aioli, thai eggplant and pickled radish (10 Nis extra)
- Fish Kebab, chickpeas, shallot, lemon, chard and garlic confit (15 Nis extra)
- Lamb Kebab, masabaha peas, shallot, lemon juice and chili (15 Nis extra)
- Sea fish Ceviche, mango & citrus cold soup, mango jelly and caramel lime (15 Nis 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 and caramelized onions
- Lamb kebab with roasted tomatoes and garlic confit
- Grilled gray mullet fillet, olive oil, garlic and dried tomatoes
- Boneless chicken thigh, green salsa, citrus zest and thyme (5 Nis extra)
- Sea fish fillet, white root vegetables cream, saffron & yuzu sauce (15 Nis extra)
- Entrecote with chimichurri sauce (45 Nis extra)
- Beef Fillet with chestnut demi – glace (40 Nis 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 blueberry vinaigrette
- Grilled pumpkin, black lentils, shallot and parsley

Kids Dish:

Personal Dish :Hamburger Or Schnitzel, fresh vegetables and Roasted Potatoes.

Select 1 dessert (per person):

- Chocolate souffle & sorbet
- Apple strudel & sorbet
- Lemon tart
- Tapioca pearls with coconut cream and fresh fruits
- Almond Panacota and berry coulis
- Selection of 3 deserts (15 Nis extra)

Included beverages: Mineral & Mineral Sparling water, Soda drink.

Beverages upgrade options:

- Beer (Tuborg / Heineken) 15 Nis per bottle
- Wine: Ramat Hevron -Angelica red / white - 95 Nis per bottle

**FYI:**

- Main Courses to the center of the table will be calculated according 100gr per person (total 300 gr)
- If they request additional dishes for the table, they will be charged 40 Nis per main course.
- Friday events: 5000 Nis addition.
- Noon events are limited to end by 16:30.

# ANGELICA

## Order Form:

- **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:** 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.
- **Menu to the center of the table (Option 3+4)** will be calculated according to the amount of guest, one first course and main courses (300gr total) per guest. If they request additional dishes for the table, they will be charged according to the following method: first course 40 NIS and main course 110nis.
- If there is no approval for paid dishes additions, please indicate
- **Extra payment:** In the case where group members seek additional orders beyond the agreed menu:
  - Approval to extra dish
  - 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.**



# ANGELICA

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