



Sheraton®

TEL AVIV HOTEL

Shavuot Eve

Dairy Dinner - Buffet

19/05/2018

Starters

Beet Salad with blue cheese, ricotta leaves and pecans

Caesar salad with parmesan cheese and classic Caesar dressing

Caprese di Buffalo with aromatic pesto

Cherry tomato salad with feta cheese, olive oil, olives, and fresh lemon

Grilled endive salad with grapes, roasted walnuts, mint leaves, yogurt and date honey

Roasted eggplant, grated feta cheese, red onion, and goat yogurt

Fresh salmon carpaccio with radishes, chives onion, edible flowers and herbs

Watermelon, atlantic salt and salty feta cheese

Shots of tomato gazpacho, rump tomatoes and anchovy

Avocado, labane, tomato salad and basil leaves

Cauliflower baked and served with olive oil, herbs and parmesan shavings

Bread bar, butter, seasoned tomatoes and olive oil

Cheese platter, grissini and spicy crackers

Herring mousse, smoked salmon mousse, homemade gravlax platter

Soup

Chestnut pumpkin cream, parmesan cheese and roasted croutons

Hot Buffet

Spinach and cream cheese cannelloni

Ricotta ravioli with wine sauce, peas, asparagus, sour cream and parmesan

Rigatoni pomodoro

Tempura vegetables served in a brown paper bag with mayonnaise chili
sauce

Baked vegetables served in pots (whole garlic, sweet potato, kohlrabi, and
onions) covered with dough

Potatoes in gremolata with olive oil

Truffle risotto with butter and cream

Salmon Wellington with mushrooms and spinach

Seared fillet of sea bream served on stir-fried vegetables

Onion quiche with white wine, broccoli quiche, mushroom quiche

Dessert

A selection of sweets

Ice cream cart and a waffle cone

Seasonal fruit