



Shabbat – Lunch menu

Complete 3 course sit down Shabbat lunch menu that can be tailored to your tastes – be they modern or traditional Your table will be set with Kiddush, goblets, Challah board, and full silver service

SIT DOWN 3 COURSE LUNCHEON MENU

On the table:

Boulka per guest

Full function setup

Iced Water

Centrepieces: TBA

Soft drinks

Serviettes: TBD color/style

ENTRÉE PLATTERS: Please choose 7

- Whole baked Salmon / Ocean Trout
- Fish balls
- Fish goujons with tarte sauce
- Herrings – variety – tomato & onion layered
- Gefilteh fish – baked / boiled
- Smoked salmon / trout flakes
- Tricolored pasta salmon salad – fresh herbs, pickles, capers , chived & smoked trout/salmon tossed in light may dressing
- Dips – hummous – tehina - matbocha
- Egg dip
- Beetroot grated salad topped with fresh herbs
- Eggplant fried – Chatzilim
- 3 SALADS – Please choose 3 salads from selection below
- **MAIN BUFFET: Platters of :**
 - Schnitzels
 - Veal Bola slices
 - Cold cuts variety
 - Roast chicken
 - Hot cholent with kishka – served to the table
 - Chicken goujons
 - Thai Beef Salad with oriental dressing
 - Chicken salad (mango, spinach, mixed greens, snow peas red onion, in a tangy dressing)
 - Sweet lokshen Kugel

PLEASE CHOOSE 3 SALADS

- SUMMER SALAD: Mixed greens, mango slices, Spanish onion, strawberries and red capsicum topped with candied nuts
- BOK CHOY SALAD with red onion, cranberries, roasted nuts drizzled in a peanut sauce dressing
- SOUTHERN SLAW: Cabbage, dill, carrot, red onion, tossed in a light spiced mayo dressing with cumin and honey
- Corn Nib salad – corn kernels, spanish onion, fresh herbs, crunchy corn nibs, palm hearts in tangy dressing
- Couscous Salad – topped with roasted veggies, chickpeas & fresh herbs
- Pomrock salad – Rocket, layered with strawberries, pomegranate, avocado & red onion drizzled in a sweet balsamic dressing
- NIB SALAD – Corn kernels, red capsicum, spanish onion & fresh herbs topped with corn nibs and lightly dressed in a vinaigrette dressing
- BROCELETTE: Mixed greens, red cabbage shavings, broccoli, snow peas, Spanish onion tossed in a sweet nutty dressing
- GARDEN SALAD – mixed greens, snow peas, cherry tomatoes, Spanish onion, alfalfa
- COLESLAW SALAD - in a creamy mayo dressing
- POPPED SALAD – lettuce, crunchy cucumbers and avocado slices tossed in tangy mayo dressing topped with popped rice (South African)

DESSERT – Served to the table - ALTERNATE

- MIXED BERRIES ETON MESS – layered with cream, crumble and ice cream, served in a parfait glass
- MANGO ETON MESS – Mango slices and passionfruit, layered with cream, crumble and icecream, served a parfait glass
- Chocolate mousse – rich & decadent
- LEMON CURD TART – served with creamy ice cream & berry coulis
- Fruit salad with ice cream
- Roasted summer fruit – caramalized nectarines, peaches & plums served with ice cream topped with toasted coconut – (seasonal availability)

KIDS: Ice cream and cones

Followed by a variety of herbal teas and coffee

COST: \$90 + GST pp **Please note this menu is based on a minimum 70 adults**

WINES: From \$32 per bottle. If you would like to BYO Wines - \$10 corkage per bottle applies

Please note in order to secure the booking, a deposit of \$1000 is required. Balance payable 72 hours prior to the event – the numbers given at this time is the minimum charge for.

ALLERGIES: Kimberley Gardens endeavours to accommodate for those with allergies or intolerances, however Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. This is due to potential trace allergens in the working environment and supplied ingredients