

Indulge your

Taste!

Corporate & Social Catering

Light & Friendly Israeli Menu

Harrisa Marinated Chicken Breast Kabobs
with Mango Pickle

Quinoa, Pea & Mint Tabbouleh (V+)

Stuffed Grape Leaves
with Fresh Dill (V+)

Roasted Eggplant Salad
with Cucumber Yogurt (V)

Hummus Masabacha
with Whole Chickpeas & Spiced Tahini (V+)

Fresh Grilled Pita Bread (V+)
with Zatar

Limonana
Fresh Squeezed Lemonade with Mint Leaves (V+)

Pan Seared Halloumi Cheese
with Dates, Diced Apple & Honey (V)

*(V) Denotes Vegetarian Options, *(V+) Vegan Options, *(GF) Gluten Free

To create a custom menu, contact:

Lisa Weissbord | 267.265.2765 | lisa@bytastecatering.com

Bill Beck | 484.919.5310 | bill@bytastecatering.com

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Salads

Crunchy Kale Salad

With Fresh Mango, Golden Raisins and Sunflower Seeds
With Apple Cider Vinaigrette

Quinoa, Lentil and Cucumber Salad

With Sundried Cranberries and Lemon-Poppy Vinaigrette

Panzanella Salad

Roasted Root Vegetables, Italian Bread and Fresh Basil
With Merlot Vinaigrette

Chopped Broccoli, Red Cabbage and Cauliflower Salad

With Toasted Walnuts and Cumin Vinaigrette Dressing

Tomato Cucumber Salad

With Dill Sweet and Sour Vinaigrette

Roasted Corn & Black Bean Salad

Market Salad

With Mixed Lettuce, Tomato, Artichokes and Shaved Carrots
With Herbed Vinaigrette

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Light & Friendly Continued

Entrées

Tuscan Chicken Meatballs

With Spinach and Roasted Red Pepper Sauce

Tilapia Portafino

With Onions, Olives, Tomato and White Wine

Penned Lemon Chicken Breast

With Rosemary White Wine Reduction

Bar-be-qued Salmon Fillet

With Mango and Tropical Fruit Salsa

Grilled Herb Chicken Breast

With Jicama-Watermelon Salsa

Steamed Chilean Sea Bass

With Miso Broth and Julienned Vegetables

Tandoori Grilled Chicken Breasts and Thighs

With Mint Raita

Pan Seared Cod

With Cilantro Lime Broth

White Wine Poached Chicken Breast

Chunky Cucumber, Dill and Sour Cream Relish

Portabella, Eggplant and Roasted Vegetable Napoleon

With Jasmin Rice and Red Lentil Dahl

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Veggies and Sides

Steamed Vegetables

Cauliflower, Carrots and Roasted Red Peppers

Orange and Dill Glazed Carrots

Vegetable Antipasti

Served at room temperature

Zucchini, Yellow Squash, Roasted Red Peppers and Carrots
Brushed with Olive Oil and Garlic

Italian Lentil Vegetables Stew

Tender Lentils, Zucchini, Squash, Peppers and Mushrooms
In Seasoned Tomato Broth

Spring Vegetable Ratatouille

Made with Fresh Zucchini, Eggplant, Yellow Squash, Tomato and Red Pepper

Grilled Asparagus

With Sea-Salt and Lemon Butter

Moroccan Couscous

With Raisins, Onion, Carrot and Turmeric

Mixed Whole Grain Pilaf

Quinoa, Spelt and Brown Rice, Fresh Thyme and Fennel

Pasta Primavera

Chunky Cucumber, Dill and Sour Cream Relish

Portabella, Eggplant and Roasted Vegetable Napoleon

Served at room temperature

Penne Pasta with Tomato and Zucchini and Pesto Vinaigrette

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