

Shadmi Catering

part of Jasmine Group

Events • Food • Spirit

Bar / Bat Mitzvah

RECEPTION

Our Waiters will offer a selection of drinks from trays.

3 types of Cocktails, Mocktails, Soft Drinks and Mineral Water.

Our Waiting staff will be serving your chosen selection of gorgeous canapés, offered from our bespoke canapé trays.

You may choose 4 of the following beautifully presented canapés:

Vegetarian

Served Cold

Spicy Tomato Salad served in Baby Cucumber Cups with Tortilla Chips

Mezze Focaccia

Individual focaccia with Hummus, Chickpeas, Fresh Herbs, Cherry tomato Matbucha and Tahini Sauce

Mini Sundry Tomato Tortilla Bowl filled with Homemade Guacamole and Tomato Salsa

Gazpacho of Red Summer Vegetables with Celery, Peanut Sesame Oil, topped with Bread Ball

Served Hot

Rice Arancini Served with Sweet and Sour Sauce

Mini Mushroom Burger served in fluffy Bun with Sauce and vegetables

BBQ Cauliflower Flowers

Served with Garlic Aioli

Japanese Breadcrumbs and Black Sesame Seeds Tofu Skewers with Yellow Chilli and Pickled Radish Sauce

Satay Baby Corn on Skewer

Fish Canapés

Served Cold

Beetroot Gravlax served with Soured Tartufi, Lemon Zest, Capers and Dill on Chickpea Cake

Sesame Char Grilled Thai Marinated Salmon with Pink Pickled ginger
Black and White Sesame Seared Tuna served on Sliced Fresh Cucumber

Sea Bass Ceviche
Served in Shot Glasses

Mexican Tuna Ceviche in tortilla bowl

Seared Tuna Sashimi and Avocado on Blini with Wasabi Aioli

Served Hot

English Breaded Fish and Chips
Served with tartar sauce and Pea Shot

Red Meat and Poultry Canapés

Served Hot

Miniature Open Devilled Steak Sandwich with Truffle Tofutti Cream, Red Onion Marmalade, Crispy
Yellow and Red Cherry Tomato Crisps and Rocket

Honey and Rosemary with Black and White Sesame Seeds Beef Baby Sausages served with Smooth
Cured Lemon Sauce

Satay Brushed Chicken Skewers served with Coriander, Peanut Sauce and Lemon Grass Roasted
Cashew Nuts

Mini Beef Burger Served in Fluffy Bun with Sauce and Vegetables

Beef Wellington Bites Decorated with Baby Rosemary

Mince Beef Kebabs on Cinnamon Stick with Tahini Sauce

Thai Green Chicken Skewers served with Coriander & Coconut Milk

Pistachio lamb ribs served on sweet potato mash

Asado sliders with pickles and coleslaw

Lamb Slider, Tzatziki Sauce, Shredded Cucumber in Pita

Mini Duck Pancakes

MAIN COURSE

Food Stations

Please choose 3 Stations

Sushi Bar

Hand Made Sushi Rolls
Tuna and Salmon Sashimi
Sushi Salad
Served with Soy Sauce, Wasabi and Pickled Ginger
Selection of 8 sushi rolls
Tuna and avocado salad
Seared tuna on rocket
Ceviche salmon served on spoons.

Taco Bar

Selection of Mexican Dips and Salads, including Guacamole, Salsa, Mixed Beans Salad,
and Mexican Vegetables Salad.
Fresh filled Tacos and with Hot Fillings, including Mexican Rice, Spiced Stir-Fry
Vegetables, Chilli Con Carne
Mexican Corn on the Cob.
Red & Green Tabasco and Jalapeños.
Tequila Shots.

Shawarma Station

Succulent Turkey Thighs Escallops Seasoned with our Secret Mix of Spices
Falafel Balls
Cigars and Israeli Pastels
Mini Pitta and Iraqi Pitta Bread
Handmade Hummus
Homemade Matbuca
Spicy Red Chilli Sauce
Lemony Green Tahini
White Cabbage Salad
Fresh Israeli Salad
Selection of Pickled Vegetables Platters

Salt Beef Bar

Cooked Pickled Brisket in Rich Beef Stock
Served with
Selection of Mustard
Mayonnaise
Selection of Pickled Vegetables Platters
Rye Bread, Mixed Mini Bagels & Mini Ciabatta

Moroccan Bar

Chicken Thighs cubed and cooked in red pepper sauce with Coriander and Dry Cranberries
Moroccan Couscous with Moroccan Vegetables Soup
Selection of Moroccan Cigar and Pastels

American Court

Mini beef burgers with vegetables and sauce
Mini hot dog with vegetables and sauce
Schnitzel and chips in a cone with sauce

Greek Bar

Selection of Authentic Grek Dishes to include:
Lemon and Herbs Grilled Sea Bream with Olive Salsa
Rice Filled Vine and Cabbage Leaves
Mediterranean Roasted Vegetables
Lemon and Fresh Herbs Tahini
Bobby Beans and Arbes
Fresh Vegetables Greek Salad
Bulgur Tabbouleh
Mixed Home marinated Olives
Parev Tzatziki and Taramasalata
Selection of Sour Dough Bread

Dessert

Chocolate fondant
Served with Vanilla ice cream & mini jars of berry compote.

Tarte au citron
Served with berry sorbet & a French macaroon.

Mango Tart tatin with Vanilla Ice Cream and Mango Coulis

Sweet Dream Desserts
Mixed Fresh Fruit, Chocolate Fudge, French Macaroons and Raspberry Ice Cream
Served on Sweet Pecans and Coulis Sand

Classic Apple & Tangy Rhubarb Crumble
with Vanilla Custard

Modern Twist on Classic Pear Tart Tatin
with Cinnamon Ice Cream and Hazelnut Praline

Or

Signature Dessert Buffet **
selection of desserts

Tea and Coffee Bar

Tea, Coffee & Herbal Infusions
Petit Fours
Fresh Fruit