LUNCH MENU

Fatoush

A traditional Lebanese dish made with cucumbers, bell peppers, tomatoes, black olives, and Middle Eastern seasonings. Fried pita chips on the side.

*Chicken Kabobs

*Ground Beef Kabobs

Tehina

Hummus

Israeli Salad

With fresh parsley and mint

*Moroccan Rice

Saffron flavored rice tossed with dried cranberries, dried apricots, toasted almonds and zucchini

Seasonal Fruit Platters

Watermelon, honey dew, cantaloupe, pineapple, grapes, berries

Assorted Soda

Includes ice, and ice bowl

Includes plastic serving utensils, clear plastic plates and clear plastic wares, Napkins, and plastic tumblers

Additional Items:

Waiters = \$30.00 per waiter, per hour, four hour minimum - 2 Disposable Chaffers = \$15.00 per unit (recommended for items with *) - 4



Lunch

Type of Function:

Food Service Contract

Embassy of Israel Dana Chen

Phone: (202)364-5432

Delivery Date:	Wednesday, May 17 th , 2017 by 11:15am
Date of Function:	Wednesday, May 17th, 2017 lunch from 12:30 - 1:15pm
Location:	Israeli Embassy
	3514 International Dr, NW
	Washington, DC
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Delivery Fee:	\$40
Number of Guests:	65 guests estimated
MENU:	"See Attached"
Dishes:	Includes plastic serving utensils; clear plastic plates and clear
1	plastic wares, and napkins
Price per Person:	\$26.95 person
Beverages:	see menu attached
Deposit Amount:	N/A
Final Payment Due:	May 24th, 2017
Final payment is due within s	seven (7) days of event. Payment may be made by cash, check, or
	charges imposed by the credit card companies, up to \$1000.00 may
be charged to a single credit of	· · ·
Client	Date
Girent	
Signature Caterers	Date

