**TRAITEUR SERFATY**

**TEL : +32-475/30.18.36**

**e-mail :** **marcoserfaty@yahoo.fr**

**AMBASSADE D’ISRAEL- HOLLANDE**

**Attn : DAN BERNER**

Bruxelles, le 15 février 17

Dan Hello,

Please find my proposal for several lunches, from March 26th to 29th, 2017.

Estimated guest: 60 people.

**Proposed Menus**

For the first course, I propose a salad or a soup (not the two together), the main course and a dessert.

You chose which one you want

Salads

* Mix salad with orange and grapefruit segments, little pastrami cubes
* Mix salad with avocado, palm hearth, cherry tomato
* Mix salad with chicoree, young spinach, nuts, apple cubes
* Mix salad with smoked pickle fleish, mango, cranberries, balsamic

Soup

* Pumpkin cream
* Tomato cream
* Asparagus cream
* Leak cream

Main course

1.

* Chicken ballotine
* Oyster mushrooms
* Pilaf rice
* Green beens

2.

* Salmon steak
* Caponata
* Tagliatellis
* Broccoli

3.

* Grilled pargit
* Sauted potatoes
* Israeli salad
* Houmous
* Cabbage salad

4.

* Couscous and vegetables
* Tajine of lams with dry fruits
* Tajine of keftas

DESSERT

* Chocolat mousse pastry
* Opera cake
* Red fruit Bavarian
* Apple pie

**Budget**

1 – Delivery

* Delivery only, with plates & cutlery
* No service
* No soft drinks
* The hotel/restaurant take care about the service, and the beverage
* 20,00 €/pers all the menus
* With the lamb + 2,00 €/pers

2- Delivery + service

* Delivery, with service, with plates & cutlery, with soft drinks
* The hotel/restaurant take care about the tables, chairs, table clothes
* We receive a correct place to work
* 30,00 €/pers all the menus
* With the lamb + 2,00 €/pers

Possibility of sandwiche lunch

1

* Wraps with pastrami & salad
* Ciabata with pickle de bœuf, eggplant caviar and grilled zuchini
* Mini sandwiche : smoked salmon, tuna salad, egg salad
* Dips + cocktail sauce
* Petit fours : lemon pie, éclairs, apple, chocolat, nuts, ….

2

* Baguette with shnitzel and salad
* Baguette with omelette and salad
* Bagel with smoked salmon and guacamole
* Bagel with tuna, grilled vegetables and pesto
* Dips + cocktail sauce
* Petit fours : strawberry pie, éclairs, apple, moka, bavarian, ….

**Budget**

Delivery

* Delivery only, with plates & cutlery
* No service
* No soft drinks
* The hotel/restaurant take care about the service, and the beverage
* 14,00 €/pers all the menus
* Soup or salad in addition: + 3,00 €/pers

Don’t hesitate to contac me for any question.

Best regards

Marco SERFATY