TETTO BY CHEF TAMAR · EVENT MENUS

Chef-Served Dinner

Seven appetizers at the center of the table, breads and dips, a first course, a main course and desserts.

A GREAT START

Giardiniera
Homemade Italian olives and pickled vegetables

Focaccia
With pesto and sun-dried tomatoes

APPETIZERS AND SALADS

Seasonal Antipasti VEGAN
Roasted seasonal vegetables in olive oil

Green Salad VEGAN
Mixed lettuces, celery and spinach in citrus dressing with candied almonds

“Mudiga” Mushrooms VEGAN
Sicilian-style breaded mushrooms

Fish Ceviche
Fish with herbs on crostini

Vitello Tonnato
Thinly sliced meat, aioli, capers, oregano and red onion

Arancini VEGAN
Deep-fried rice balls

Fried Artichoke Hearts
Breaded, with a garlic aioli dip

House Breads and Dips

FIRST COURSE · CHOOSE 2

Fresh Sea Fish Fillet
On a bed of mushroom risotto and seasonal greens*

Fish Cigar
With tahini and spicy homemade harissa

Breaded Sea Fish Fillet
On a bed of mushroom risotto and seasonal greens*

Short Rib Meat Pastry
With green salad

Spinach Pastry VEGAN
With green salad

MAIN COURSE · CHOOSE 2

Florentine Steak
With mashed potatoes and seasonal greens

Skirt Steak
With baked potato and seasonal greens

Sicilian-Style Short Ribs
With mashed potatoes and seasonal greens

Tagliolini alla Norma VEGAN
Pasta with eggplant, red pepper and tomatoes

Mushroom Risotto VEGAN

Castelvetrano Fettuccine
With smoked salmon cream and spinach

SWEETS

Dessert Mix
Chocolate mousse, truffles and cantuccini cookies, with a fruit platter

* Fish type and main course sides may vary with availability; we'll confirm them with you.

Cocktail Menu

Upscale finger food for any event, private or business.

A GREAT START

Giardiniera
Homemade Italian olives and pickled vegetables

Focaccia
With pesto and sun-dried tomatoes

STATIONS · VEGETABLES

Seasonal Vegetable Antipasti VEGAN
Roasted in olive oil

“Mudiga” Mushrooms VEGAN
With Sicilian breadcrumbs

STATIONS · FISH AND MEAT

Fish Ceviche
With herbs on crostini

Sea Fish Cigars
With tahini, spicy homemade harissa and a green salad

Vitello Tonnato
Thinly sliced beef with aioli, capers, oregano and red onion

Skirt Steak
With mashed potatoes and seasonal greens

Sicilian-Style Short Ribs
With mashed potatoes and seasonal greens

STATIONS · FRIED WITH LOVE

Arancini VEGAN
Deep-fried stuffed rice balls

Fried Artichoke Hearts
Coated in breadcrumbs, served with garlic aioli

House Bread and Dips

SWEETS

Dessert Mix
Chocolate mousse, truffles and cantuccini cookies, with a fruit platter

Brunch Menu

Breakfast and lunch events, served at the center of the table or buffet style.

A GREAT START

Giardiniera
Homemade Italian olives and pickled vegetables

Focaccia
With pesto and sun-dried tomatoes

THE BRUNCH

Seasonal Vegetable Antipasti VEGAN
Roasted in olive oil

Bean Salad VEGAN
Beans, tomatoes and white onion in wine vinegar

Colorful Artichoke Salad
Mixed greens, artichoke, peppers and cherry tomatoes

Salmon Gravlax
With crostini

Vitello Tonnato
Thin slices of meat, aioli, capers, oregano and red onion

Arancini VEGAN
Deep-fried stuffed rice balls

Spinach Pastry VEGAN
With green salad

Green Pesto “Shakshuka”
With Jerusalem bagel and za’atar

House Bread and Dips

SWEETS

Dessert Mix
Chocolate mousse, truffles and cantuccini cookies, with a fruit platter

TETTO BY CHEF TAMAR · EVENT MENUS

Signature Buffet Menu

For 20+ guests. Designed for corporate events, weddings and conferences: a reception, five starters and a main course at stations or the center of the table.

RECEPTION · COCKTAIL SERVICE OR PASSED APPETIZERS

Focaccia
With pesto and sun-dried tomatoes

Giardiniera
Homemade Italian olives and pickled vegetables

Fish Ceviche
With herbs on crostini

Seasonal Vegetable Antipasti VEGAN
Roasted in olive oil

Arancini VEGAN
Deep-fried rice balls with dipping sauce

SALADS · GARDEN STATION OR CENTER OF THE TABLE · CHOOSE 4

Colorful Artichoke Salad VEGAN
Mixed greens, artichoke, peppers and cherry tomatoes

Green Salad VEGAN
Mixed lettuces, celery and spinach in citrus dressing with candied almonds

“Mudiga” Mushrooms VEGAN
Sicilian-style breaded mushrooms

Vitello Tonnato
Thinly sliced meat, aioli, capers, oregano and red onion

Fried Artichoke Hearts
Breaded, with a garlic aioli dip

TETTO “Masabha”
Homemade hummus and grilled roasted vegetables

Eggplant Carpaccio
Roasted eggplant with olive oil, sesame tahini and herbs

House Breads and Dips

MAIN COURSE · STATIONS OR CENTER OF THE TABLE · CHOOSE 4

Fresh Sea Fish Fillet FISH
On a bed of mushroom risotto and seasonal greens*

Fish Cigar FISH
With tahini, homemade harissa and a green salad

Grandma Esther’s Spicy Moroccan Fish FISH
With tomatoes, peppers, chickpeas and lots of love

Short Rib Meat Pastry
With a small green salad

Spinach Pastry VEGAN
With a small green salad

Tagliolini alla Norma VEGAN
Pasta with eggplant, red pepper and tomatoes

Mushroom Risotto VEGAN

Castelvetrano Fettuccine
With smoked salmon cream and spinach

Florentine Steak MEAT
With mashed potatoes and seasonal greens

Skirt Steak MEAT
With baked potato and seasonal greens

Sicilian-Style Short Ribs MEAT
With mashed potatoes and grilled corn on the cob

Rotisserie Whole Chicken CHICKEN
Roasted with a spice crust

Yakitori-Style Pistachio Chicken CHICKEN
Marinated thigh skewers

SWEETS

Dessert Mix
Chocolate mousse, truffles and cantuccini cookies, with a fruit platter

Choose 4 dishes with unlimited servings, or serve two rounds: 2 dishes as a first course and 2 as the main. * Fish type and main course sides may vary with availability.