



Kosher Meals Menu

Menu # 1

Travelers Meal Menu

Breakfast

Make your own Bagel served on a plate with Smoke salmon, tomatoes, cucumbers, onions & cream cheese

Desert: Fruit salad

Lunch

Caesar Salad: Hearts of Romaine lettuce served with Caesar dressing topped with fresh herb Foccacia croutons garnished with fried plantain.

Chicken Marsala: seating on garlic Moshe potato & California Vegetables

Desert: Flan with Caramel sauce

Dinner

Spinach Salad: Fresh Baby spinach leaves served with pineapple vinaigrette topped with candied walnuts figs fresh strawberry and mango julienne garnished with hearts of palm

Slice prime Rib: with butternut and squash Mashed potatoes and California vegetables

Desert: Basket wrapped with Chocolate & Cheesecake with butter mousse

\$59 per person per day (includes 3 meals Breakfast, Lunch & Dinner)

Travelers Meal Menu

Breakfast

Make your own Bagel served on a plate with egg salad, tomatoes, cucumbers, onions & cream cheese

Desert: Fruit salad

Lunch

Asian Cabbage: Nappa Cabbage Salad with red & white cabbage, cherry tomatoes, julienne carrots, sesame seeds & Miso dressing.

Teriyaki Salmon: searing on Basmati rice & Broccoli

Desert: Chocolate brownies

Dinner

Icebergs letters salad: with candy cucumbers, tomato & raisins topped with balsamic & vinaigrette dressing

Short Ribs: with BBQ sauce searing on caramelized onion & Moshe potato with slice Portobello mushroom

Desert: Baklava

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Travelers Meal Menu

Breakfast

Make your own Bagel served on a plate with Tuna salad, tomatoes, cucumbers, onions & cream cheese

Desert: Fruit salad

Lunch

Baby Bok Choy salad: with slices heart of palm, red onions & sunflower seeds topped with Asian Vinaigrette dressing

Tilapia francese: with Lemon, capers & white wine sauce, seating on Quinoa with satay kale

Chocolate cake: with chocolate mousse & chocolate pina colada sauce

Dinner

Arugula salad: with mango & papaya with candy pecans topped with Apricot vinaigrette dressing

Veal: roast with roasted potatoes & green beans with garlic

Napoleon: garnished with fresh strawberries

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