

CONFERENCE # 2

M E N U

MORNING BUFFET

Cup Cake Pyramid

A selection of chocolate, vanilla and granola whole-wheat cup cakes.

Bakery Station

Assorted Danish pastries, sesame rolls, 7 grain rolls, mini Focaccias, French baguettes, whole-wheat baguettes and farm bread. Served with honey, butter, home-made jam and chocolate and halva spreads

Cheese and Yogurt Station

Cream cheese 5%, cottage cheese, cream cheese with olives, yogurt 3%, goat yogurt.
Toppings: granola, sunflower seeds, linseeds and a variety of fruit sauces

Greek Salad Station

Freshly chopped tomatoes, cucumbers, red onions, capers, cubed Feta cheese, cubed watermelon, Kalamata olives, olive oil-lemon dressing and hyssop

Mini Quiches & Borekitos Station

Vegetable quiche, cheese quiche
Potato borekitos, cheese borekitos, Mediterranean borekitos
Served with sliced Cherry tomatoes, iceberg lettuce and cucumbers

Coffee & Tea

A variety of fruit juices



INTERCONTINENTAL®
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C O N F E R E N C E # 2

M E N U

LUNCH BREAK

Indonesian Beef Curry

Spicy beef, carrots, kohlrabi, green peas, squash, red curry sauce and coriander leaves
Served with steamed rice

Fish & Chips

Panko coated minced fish and steak chips. Served with spicy chili aioli

Thai Chicken Salad

Marinated chicken strips, squash, green beans, bean sprouts, lettuce, carrots,
Thai sautéed coconut sauce and peanuts

H&H Salad Station

Sliced Fresh Vegetables
Lettuce, cucumbers, green peas, grated carrots, cherry tomatoes and plum tomatoes

A variety of Dressings

Olive oil, lemon juice, orange & balsamic vinegar

Assortment of Toppings

Linseeds, sunflower seeds, pumpkin seeds, roasted eggplants dip and whole wheat croutons

Chocolate Mousse

Assorted Cake Selection (3 types)

Sweet Delights

Hot Chocolate Fondant, Apple Crumble Cake,
Pistachio Sorbet, Wild Berries Sorbet.



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