

Catering Menu



Fifteen years ago, Glatt365 laid down roots in Israel to provide exceptional cuisine for everything from informal gatherings to formal affairs. Our menu is an innovative story of multicultural flavors, dually inspired by modern food trends and assimilated diversity. Our sumptuous dishes appeal to the traditional, contemporary, and *heimishe* palate alike. Fresh ingredients, talented staff, and uncomplicated cuisine delivers the winning combination for your food-service needs. Let our warm and professional team exceed your expectations, as we elevate your food to create an unforgettable experience.

> Every event tells a story... what will yours say?

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VEGETABLE SPRING ROLLS

A rainbow of fresh vegetables tucked away in scrumptious filo dough

FLAKY POTATO PASTRIES WITH MUSHROOM SAUCE

Individual puff pastries filled with creamy mashed potatoes

HOMEMADE GEFILTE FISH WITH CHRAIN

The pescatarian's meatloaf and linchpin of any Shabbos menu

BONELESS SALMON FILLET

Baked with a rub of fresh herbs and international spices

ZESTY TILAPIA

A seafood lover's delight packed with intense flavor

TRADITIONAL CHOPPED LIVER

This rich and creamy spread is a valued icon of any traditional Shabbos meal

SAUTÉED CHICKEN LIVER

These bite sized culinary treasures add a special touch to any dining experience

COCKTAIL MEATBALLS

With the mix of plump, juicy, and soft, this dish is a definite crowd pleaser

DELI SALAD

At the intersection of healthy and light, your meal can begin with a classic winner



DELECTABLE DILL DIP

A delicate mix of herb and health

FRENCH ONION DIP

Redefining the beauty of Shabbos

HUMMUS SPREAD

The perfect addition to any meal

OLIVE DIP

Traditional Spanish olive tapenade

ROASTED PEPPER DIP

Rich pepper flavor in its creamiest form

TEHINI SAUCE

Smooth and addictive sesame seed paste

TOMATO DIP

Challah's proud friend

SOUPS

CHICKEN WITH KNEIDLACH

A conventional staple on any kosher menu

GARDEN VEGETABLE

Set apart with layers of delicious garden flavors and fresh herbs

HEARTY BEEF

This tag team of marbled beef and rich ingredients is a proven culinary winner

MUSHROOM BARLEY

The finely tuned blend of earthy flavor and healthy grain produces a robust taste

RICH ONION

Provides any meal with a baseline of fresh and luscious indulgence



ASIAN CABBAGE MEDLEY

Introducing domesticated earth to your table

EGGPLANT A LA BEIRUT

An icon of Mediterranean cuisine

FIVE STAR SLAW

Traditional coleslaw for proud Americans

GREEK GARBANZO

A global victor for the delicate palete

TABBOULEH DE LEVANTINE

Savory eats for the serious vegan

TOMATO ENSEMBLE

Emboldening your meal with spunk & zest

SALADE DE CONCOMBRE

Cucumber salad with a crisp touch of class

MARINATED OLIVES

Exploding with enhanced flavor in every bite

HEIMISHE ARBES

Bringing memories of the shtetel to your table

CLASSIC POTATO SALAD

The classic Hellman's recipe that defies history

ISRAELI SALAD

Finely diced freshness with a taste of Israel

MEXICAN CORN SALAD

Hola ensalada, disfruta comiendo!

SAUDI CARROT MIX

A regal experience for hot food lovers

BRAISED GARLIC

Blending savory and sweet into a mouthful of flavor

JALAPENO MADNESS!

Where real men get separated from the boys

EGG SALAD SUPREME

A healthy protein powerhouse

TUNA DELUXE

An essential salad for seafood lovers

MAIN COURSE

BEEF

CALIFORNIA POT ROAST

This phenomenal deep flavor will leave your taste buds singing

BEEF TENDERLOIN

An elegant meal that will make any carnivore happy

SAVORY ROAST BEEF

The foundation of excellence for a festive feast



BEEF

BRAISED FLANK STEAK

Trust this cooking mastery to be the perfect accompaniment to your meal

SMOTHERED SPICY BEEF

Rubbed with savory spices, this fork tender dish can face down the hungriest appetite

SLOW COOKED BRISKET

Dedicated to delivering mouthwatering taste until the very last bite

SWEET AND SOUR MEATBALLS

Created as the perfect balance of sweet and savory

BEEF STROGANOFF

Allow your table to boast this truly decadent classic

CHICKEN

ZHATAR SESAME CHICKEN

Bridging the spice gap from the Middle East to the Far East

MEDITERRANEAN CHICKEN

Capturing diverse flavors found in sun-drenched Mediterranean cuisine

OVEN ROASTED CHICKEN

Perfectly tender and juicy chicken roasted to golden precision

CLASSIC STUFFED CHICKEN

Slathered with herbs and spices while stuffed to seal in natural juices

LEMON GARLIC CHICKEN

Marinated to obtain the delicate balance that master chefs strive to achieve

STUFFED BONELESS CHICKEN BREAST

The well balanced combination of oozing with flavor and relentlessly filling



CHICKEN

ISRAELI SCHNITZEL CUTLETS

This classic Israeli dish is juicy on the inside and crispy on the outside

FRIED CHICKEN FINGERS

Set off a flavor bomb, with a mix of infused spices and an irresistible breaded layer

CHICKEN POPPERS

Nibble away at these tantalizing, crispy, crunchy, and sweet golden brown bites

SHABBOS / YOM TOV DELIGHTS

CHOLENT

Casted in the limelight of the Shabbos meal, this gourmet dish is a repeat winner

KISHKA

Often buried deep in the cholent pot, this signature dish will be sure to please

YAPCHIK

This savory combination of potatoes and meat offers layers of unbridled flavor

DELI ROLL

A Shabbos standard in many homes, this dish gets flagged as an American tradition

DELI MEATS

From the finest cuts of selected meats, assorted quality products ensure satisfaction

POTATO KUGEL

The time-tested Hungarian recipe that relentlessly continues to please

SWEET LOKSHIN KUGEL

This perfect combination of crunchy and sweet never disappoints

YERUSHALMI KUGEL

A potpourri of mahogany-brown noodles provide sophisticated traditional sweetness

APPLE KUGEL

Enjoy a modern kugel taste with the light and healthy addition of apples.



GOLDEN ROASTED POTATOES

A perfectly seasoned spud adds content to any menu

SKIN MASHED POTATOES

Decorate your table with delicious skin-on mashed potatoes

ROASTED SWEET AND RED POTATO MEDLEY

Distinctive flavors and textures combined into one distinct combination

COUS COUS DELUXE

Grace your menu with this authentic Israeli delight

ROSEMARY WILD RICE

Let this aromatic grain set the base tone of your meal

BASMATI RICE PILAF

This slightly spiced treasure will wow every guest alike

CABBAGE AND NOODLES (KRAUT LOKSHIN)

Treat your guests to some Hungarian comfort-food

SESAME NOODLES

The faithful Chinese favorite consumed by millions across Asia

VEGETARIAN ORZO

Brimming with wholesomeness and bursting with flavor

TRADITIONAL FARFEL

Native to the Middle Eastern kitchen, this dish is a slam-dunk offering

FRESH VEGETABLE MEDLEY

Decorate your table with assorted colors, intense zest, and diverse taste

SAUTÉED HARICOT VERT

An incredibly delicious, crisp, and tender mix of green beans

GLAZED CARROT TZIMMIS

A traditional side dish of sweet carrots and selected fruits



ASSORTED BAKED GOODS - CAKES / COOKIES / PIES SEASONAL FRUIT ICE CREAM VARIOUS NUTS DRIED FRUIT

MISCELLANEOUS ITEMS

BREAD / CHALLAH / ROLLS / MINI PITA / LAFFA
BEVERAGES / WINE / SPIRITS
TABLES / CHAIRS / LINENS
CHINA / GLASSWARE / FLATWARE
COFFEE / TEA / SUGAR / SWEETENER