



Kedma

Memories. Roots. Celebration.



Appetizers

An assortment of passed
Hors D'oeuvres
To welcome guests before dinner

Selection of 4 Appetizers

Service Duration: 1-1.5 hours



Kedma

Arancini Portobello

Local Parmesan and Crushed Tomato

Eggplant Bruschetta

Burnt Eggplant, Feta cheese

Crispy Falafel Bites

Amba spiced Tahini

Pani Puri

Filled with Tuna Ceviche, Scallions, Truffle Aioli

Chicken Dumplings

Served with sweet and sour Chilli sauce

Beef Cigars

Cigar Leaves stuffed with Beef Meat
Tahini sauce, Spicy Harissa

Spicy Tuna Crispy Rice

Crispy Rice topped with spicy Tuna tartare and Soy glaze

Lamb Arais

Seasoned lamb meat stuffed inside a pita bread,
Served with roasted Tomatoes

Appetizers

An assortment of passed
Hors D'oeuvres

Selection of 4 Appetizers



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Chicken Satay Skewers

Tender marinated chicken skewers served with a creamy peanut dipping sauce.

Mini Beef Sliders

Juicy beef patties topped with caramelized onions and cheddar cheese on soft brioche buns.

Buffalo Cauliflower Bites

Crispy bites tossed in buffalo sauce, served with a blue cheese or ranch dip.

Tomato & Mozzarella Caprese Skewers

Fresh mozzarella, cherry tomatoes, and basil, drizzled with balsamic glaze.

Stuffed Mushroom

Filled with herbed cream cheese and bread crumbs,
Aged Balsamic vinegar.

Spring Rolls

Crisp vegetable-filled homemade spring rolls served with sweet asian dipping sauce.

Appetizers

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Hors D'oeuvres

Selection of 4 Appetizers



Kedma

Buffet Dinner

Buffet-style dining with Kedma's
Middle Eastern-Israeli fusion touch

Starters

Mezze Station

featuring a variety of fresh
Home made dips, spreads, and breads

Seasonal Salads

A selection of 4 Salads

Main Course

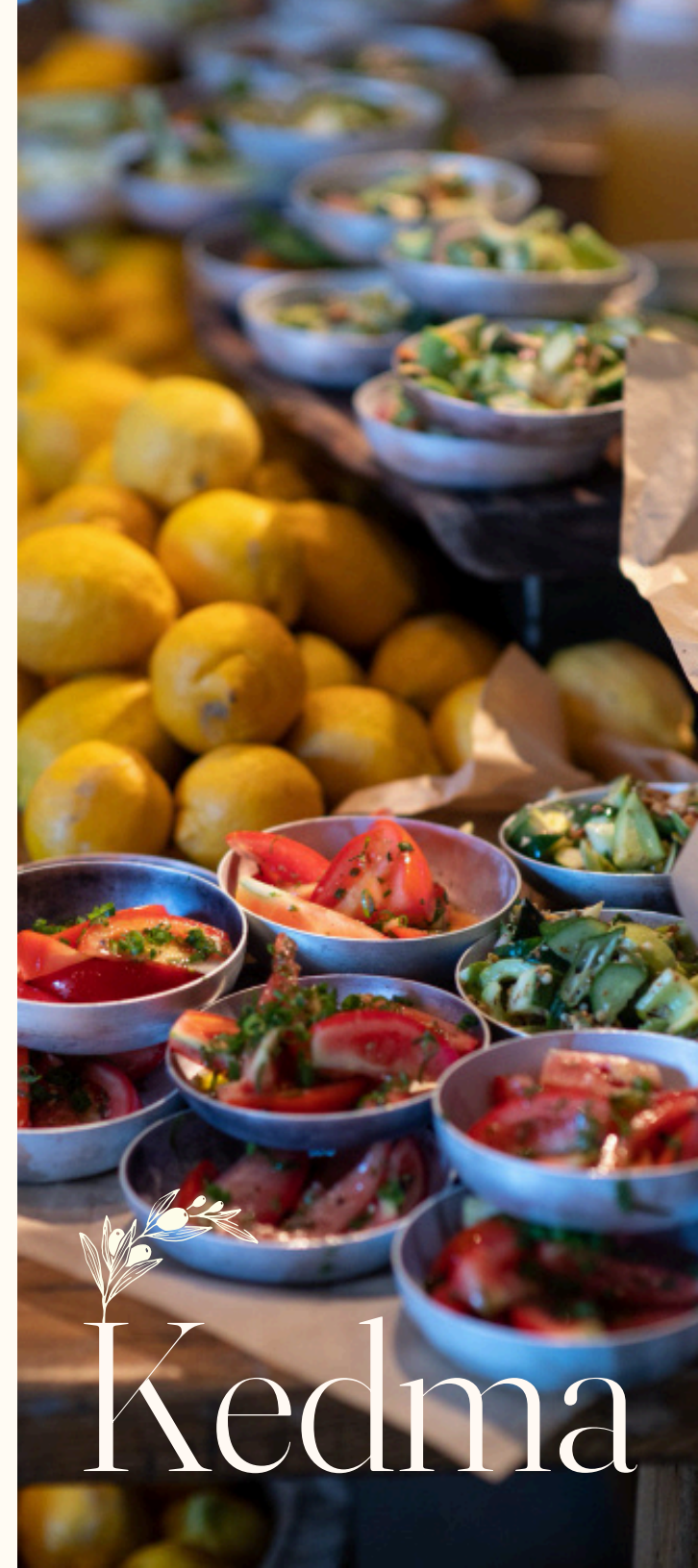
A selection of 5 dishes, including:
Lamb, Beef, Fish, and Seafood
Specialties
Vegetarian Options

Accompaniments

The sides will be carefully selected to
complement the chosen main dish,
ensuring the best pairing possible.

Dessert Station

An assortment of bite-sized Desserts
Selection of 5 Desserts



Kedma



House-Made Dips and Spreads

Hummus, Baba Ghanoush,
Labneh Cheese, Muhammara
and Tzatziki

Freshly Baked Breads

Warm pita, Focaccia,
Za'atar-spiced Flatbreads,
Sesame-Seeded Challah Rolls

Marinated Delicacies

Stuffed and Pickled Vegetables

Olives with citrus and herbs,
Grape Leaves stuffed with
Rice & Herbs,
Home made Pickled Cucumbers,
Turnips, and Cauliflower

Savory Bites

Crispy Falafel, Kibbeh
(Bulgur and Beef croquettes),
Mini Bourekas (Flaky Pastries filled with
Cheese & Spinach).

Buffet Dinner

Mezze Station

A vibrant and abundant display of
Middle Eastern flavors



Kedma

Grilled Eggplant Carpaccio

Charred eggplant, tahini, pomegranate seeds,
olive oil, fresh herbs.

Greek Fattoush Salad

Cucumbers, Tomatoes, Red Onions, Reddish,
Crispy Pita, In a tangy Dukkah-Sumac dressing.

Traditional Tabbouleh Salad

Made with Parsley, Bulgur, Crushed Tomatoes, Red Onion,
Pomegranate, Fresh Lemon, Extra-Virgin Olive Oil.

Italian Burrata Salad

Creamy Burrata paired with Heirloom Tomatoes,
Arugula, Pesto, Fresh Basil, Balsamic reduction.

Artichoke Caesar Salad

A modern twist on a classic, featuring marinated Artichokes,
Green Beans, Confit Garlic and shaved Parmesan.

Roasted Beets & Goat Cheese Salad

Earthy Roasted Beets balanced with creamy Goat cheese and
candied Walnuts.

Buffet Dinner

Seasonal Salads

A Curated selection of Vibrant,
Fresh Salads showcasing seasonal
Ingredients and diverse flavors,
Perfectly complementing the
Mezze Station and Main courses



Kedma

Roasted Beet Carpaccio

Thinly sliced roasted beets with arugula, goat cheese,
Broken walnuts and a citrus vinaigrette.

Green Salad with Figs & Blue Cheese

A delightful combination of mixed Greens, fresh Figs,
crumbled Blue cheese,
Tossed in Honey-Balsamic Vinaigrette.

Middle Eastern Chickpea Salad

Chickpeas, Cucumbers, Tomatoes, Red Onions
and Parsley In a Zesty Lemon-Olive Oil Dressing.

Shaved Brussels Sprouts Salad

Tossed with dried Cranberries, toasted Almonds in Citrus
Vinaigrette.

Quinoa and Roasted Vegetable Salad

Tri-colored Quinoa with Roasted Sweet Potatoes, Red
Onion, Dijon Mustard Vinaigrette.

Buffet Dinner

Seasonal Salads

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Fresh Salads showcasing seasonal
Ingredients and diverse flavors,
Perfectly complementing the
Mezze Station and Main courses



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Main Course

A selection of 5 dishes, including:
**Lamb, Beef, Fish, Chicken,
Pastas and Vegetarian Options**

Accompaniments

The sides will be carefully selected to complement the chosen main dish, ensuring the best pairing possible.



Kedma

Pan-Seared Salmon

Crispy-skin salmon served with a dill cream sauce, buttery mashed potatoes, and charred broccolini.

Stuffed Branzino

Whole roasted branzino filled with fresh herbs, lemon, and garlic, accompanied by couscous and roasted vegetables.

Baked Halibut with Herb Crust

Tender halibut fillet topped with an herb and breadcrumb crust, baked until golden and served with roasted potatoes and sautéed spinach.

Sea Bass with Beurre Blanc

Delicate sea bass fillet served with a rich beurre blanc sauce, truffle mashed potatoes, and sautéed spinach.

Buffet Dinner

Fish Entrées

Main Course Options

A carefully curated selection of flavorful and expertly prepared dishes, offering a variety of proteins, vegetarian, and vegan options to satisfy every guest's palate



Kedma

Herb-Roasted Chicken

Juicy chicken breast marinated in fresh herbs and served with lemon-thyme jus, wild rice pilaf, and sautéed green beans.

Chicken Roulade

Rolled chicken breast stuffed with spinach, and sun-dried tomatoes, served with basil sauce and roasted vegetables.

Lemon Herb Grilled Chicken

Grilled chicken marinated in lemon and fresh herbs, served alongside couscous with roasted vegetables

Chicken Marsala

Pan-seared chicken breasts in a rich Marsala wine and mushroom sauce, paired with polenta and sautéed asparagus.

Grilled Mediterranean Chicken

Marinated chicken breast with olives, artichokes, and a white wine lemon sauce, paired with roasted potatoes.

Spicy Honey Garlic Chicken

Juicy roasted chicken thighs glazed with a spicy honey garlic sauce, served with jasmine rice and stir-fried vegetables.

Buffet Dinner

Chicken Entrées

Main Course Options

A carefully curated selection of flavorful and expertly prepared dishes, offering a variety of proteins, vegetarian, and vegan options to satisfy every guest's palate



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Filet Mignon

Perfectly cooked filet mignon with red wine demi-glace, served alongside roasted fingerling potatoes and sautéed asparagus.

Braised Short Ribs

Tender braised beef short ribs in a rich red wine reduction, paired with creamy polenta and roasted root vegetables.

Prime Rib

Herb-crusted prime rib served with Homemade Chimichurri and Smashed Baby Potatoes.

Braised Brisket

Slow-braised beef brisket in a savory herb and garlic broth, served with caramelized onions, mashed potatoes,

Buffet Dinner

Beef Entrées

Main Course Options

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Lamb Chops

Herb-crusted lamb chops with a rosemary mint jus, served with roasted garlic mashed potatoes and grilled asparagus.

Moroccan Lamb Tagine

Slow-cooked lamb with apricots, almonds, and warm spices, served over a bed of saffron-infused couscous.

Lamb Shawarma Platter

Spiced lamb slices marinated in traditional Middle Eastern herbs, served with tahini sauce, pickled vegetables, and warm pita bread.

Lamb Moussaka

Layers of spiced ground lamb, eggplant, and béchamel sauce, baked to golden perfection and served with a crisp side salad.

Buffet Dinner

Lamb Entrées

Main Course Options

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Spaghetti al Limone Mediterraneo

Fresh spaghetti with anchovy, garlic, capers, and bright lemon zest, finished with extra virgin olive oil, chili flakes, and fresh herbs.

Penne alla Vodka

Penne pasta in a rich tomato and vodka cream sauce,
Finished with a touch of Parmesan.

Wild Mushroom Tagliatelle

Handcrafted Tagliatelle served with a medley of wild Mushrooms, Garlic, and Shallots in a rich Cream sauce, Thyme and Parmesan.

Eggplant Ravioli

Handmade ravioli filled with Roasted Eggplant,
Tossed in a Sage-Brown Butter sauce.

Pappardelle with Braised Beef Ragu

Wide pappardelle noodles topped with a
slow-simmered tomato and beef ragu.

Buffet Dinner

Pasta Entrées

Main Course Options

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Roasted Cauliflower Steak

Thick slices of cauliflower roasted until golden, served with a silky tahini sauce, crispy chickpeas, drizzle of pomegranate molasses.

Butternut Squash and Spinach Lasagna

Layers of roasted butternut squash, sautéed spinach, ricotta, and mozzarella cheese, baked with a creamy béchamel sauce

Eggplant Parmesan

Layers of breaded eggplant, marinara sauce, mozzarella cheese, baked to perfection and served with basil oil.

Stuffed Bell Peppers

Bell peppers filled with a blend of quinoa, black beans, roasted vegetables, and feta cheese, served with a smoky tomato sauce.

Mushroom Risotto

Creamy Arborio rice cooked with wild mushrooms, Parmesan, and a hint of truffle oil.

Buffet Dinner

Vegetarian Entrées

Main Course Options

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Desserts

An assortment of
Mini Desserts

To delight guests after dinner

Selection of 5 Sweet Bites



Kedma

Mini Chocolate Lava Cakes

Warm, gooey chocolate cakes served in bite-sized portions.

Lemon Meringue Tartlets

Tangy lemon curd topped with toasted meringue in a petite tart shell.

Baklava Bites

Layers of phyllo dough, honey, and nuts cut into small, easy-to-hold squares.

Assorted Macarons

A variety of flavors such as raspberry, pistachio, vanilla, and salted caramel.

Mini Cheesecake Cups

Individual cheesecakes with a graham cracker crust, topped with fruit or chocolate drizzle.

Mini Brownie Bites

Rich, fudgy brownies topped with a dollop of whipped cream or caramel drizzle.

Churro Bites with Chocolate Sauce

Crisp cinnamon-sugar churros served with a side of rich chocolate dipping sauce.

Desserts

Desserts Station

Desserts Options

Selection of 5 desserts



Kedma

Tiramisu Shooters

Layers of coffee-soaked sponge cake and mascarpone cream served in a small glass.

Mini Éclairs

Choux pastry filled with vanilla cream and glazed with chocolate.

Fruit Tartlets

Buttery tart shells filled with pastry cream and topped with fresh seasonal fruit.

Cannoli Minis

Crispy pastry shells filled with sweet ricotta cream and chocolate chips.

Pistachio Baklava Bites

A unique twist on baklava, featuring layers of pistachios and golden syrup.

Profiteroles

Cream-filled puff pastries with a drizzle of chocolate sauce.

Mini Pavlovas

Individual meringue nests topped with whipped cream and fresh berries.

Desserts

Desserts Station

Desserts Options

Selection of 5 Desserts



Kedma

Caramel Apple Bites

Small apple slices dipped in caramel and rolled in crushed nuts.

Matcha Cream Puffs

Light and airy puffs filled with sweet matcha-flavored cream.

Peach or Pear Galette Bites

Flaky pastry filled with roasted peaches or pears,
served in small slices.

S'mores Tartlets

Graham cracker crust filled with chocolate ganache
and topped with toasted marshmallow.

Desserts

Desserts Station

Desserts Options

Selection of 5 Desserts



Kedma

Contact Us



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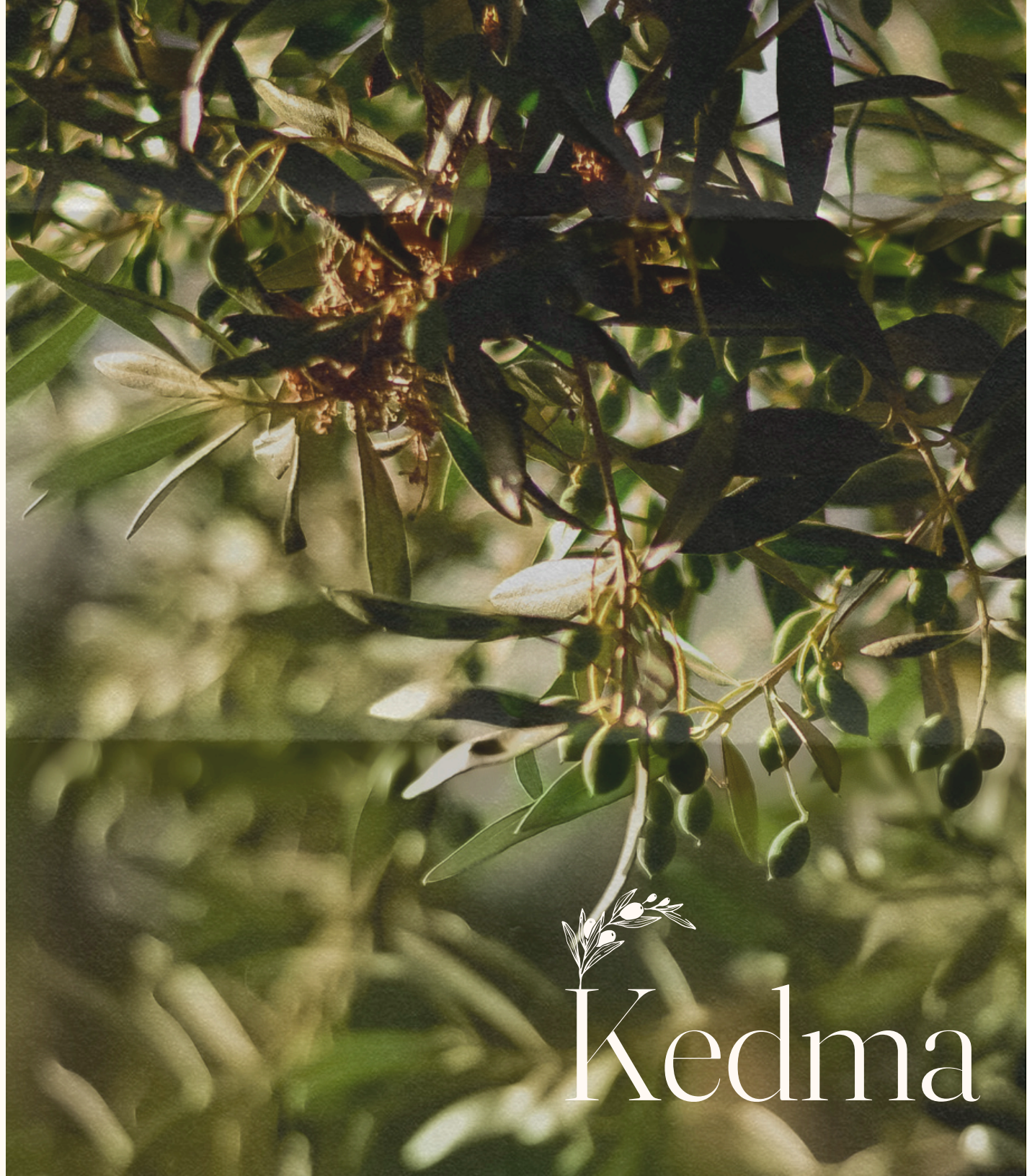


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