



Kedma

Memories. Roots. Celebration.





Welcome

Hi! We're Kedma Catering

KEDMA CATERING WAS CREATED TO BRING THE WARMTH, GENEROSITY, AND VIBRANT FLAVORS OF MEDITERRANEAN HOSPITALITY TO UNFORGETTABLE EVENTS.

LED BY CHEF DAVID D. FELDMAN, WHOSE CULINARY ROOTS TRACE BACK TO HIS MOTHER ESTHER'S MOROCCAN JEWISH KITCHEN, OUR CUISINE BLENDS TRADITIONAL MIDDLE EASTERN FLAVORS WITH MODERN CULINARY TECHNIQUE AND ELEGANT PRESENTATION.

WITH A STRONG FOCUS ON SEASONAL INGREDIENTS, BEAUTIFUL PRESENTATION, AND SEAMLESS SERVICE, WE COLLABORATE WITH EVENT PLANNERS TO BRING THEIR CLIENTS' VISION TO LIFE — CREATING EXPERIENCES THAT FEEL PERSONAL, JOYFUL, AND MEMORABLE.

Table of contents



ABOUT US

\04

VISION AND MISSION

\05

OUR EVENTS

\06-07

SIGNATURE KEDMA EXPERIENCES

\08-10

CURATED EVENT EXPERIENCES

\11-12

BAR EXPERIENCE OPTIONS

\13

PRICING PHILOSOPHY

\14

CONTACT

\15



Kedma Catering is a culinary studio built on the philosophy that food should bring people together.

Inspired by Mediterranean and Israeli traditions, our menus celebrate fresh ingredients, bold flavors, and generous hospitality.

We specialize in designing unique culinary experiences for weddings, private events, and corporate gatherings throughout New York and the Tri-State area.

Our team of chefs and hospitality professionals work closely with event planners to ensure each event is executed seamlessly — with exceptional food, thoughtful presentation, and attentive service.



About Kedma

Vision & Mission



OUR VISION

To create unforgettable gatherings through vibrant Mediterranean cuisine and warm hospitality that brings people together around the table.

We believe that food is more than a meal — it is a shared experience that connects guests and creates lasting memories



OUR MISSION

To deliver beautifully crafted culinary experiences through seasonal ingredients, thoughtful menus, and seamless collaboration with event planners and hosts.

Every event we cater is approached with creativity, precision, and a deep commitment to hospitality.

*The Heart Behind
the Brand*

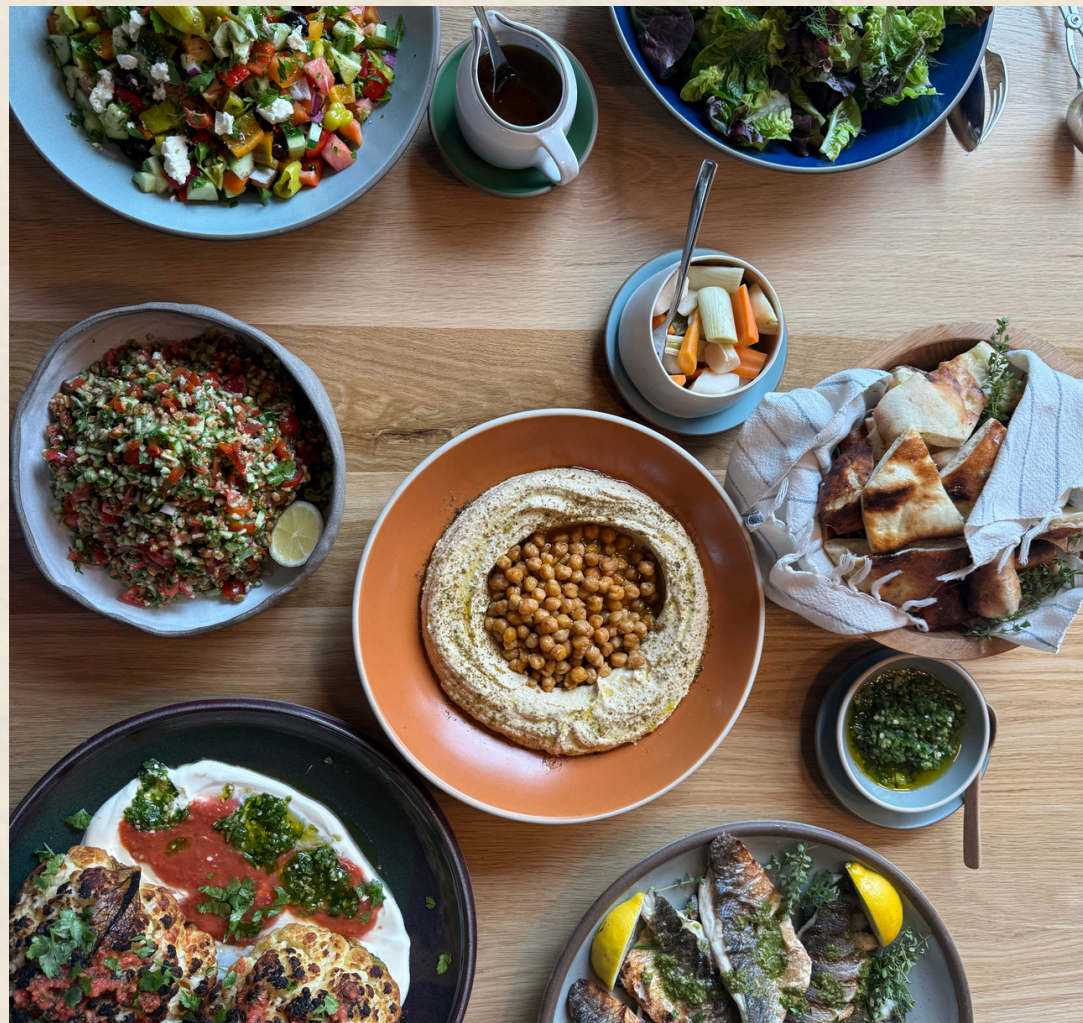
Crafting Unforgettable Gatherings.

WE LOVE COLLABORATING WITH EVENT PLANNERS TO DESIGN
UNIQUE CULINARY MOMENTS FOR THEIR CLIENTS.

WHETHER IT'S A WEDDING CELEBRATION, REHEARSAL DINNER, CORPORATE
GATHERING, OR LUXURY PRIVATE EVENT, KEDMA BRINGS CREATIVITY,
FLAVOR, AND HOSPITALITY TO THE TABLE.

FROM VIBRANT MEZZE SPREADS TO ELEGANT PLATED DINNERS, WE WORK
CLOSELY WITH PLANNERS TO ENSURE EVERY DETAIL OF THE DINING
EXPERIENCE FEELS SEAMLESS AND MEMORABLE.

*Curated with purpose,
crafted with creativity.*



Our Events

Kedma Catering specializes in large-scale events where exceptional food, beautiful presentation, and seamless execution come together.

From elegant weddings to corporate gatherings and milestone celebrations, our team designs culinary experiences that elevate the atmosphere and bring guests together around vibrant Mediterranean flavors.

Whether serving 50 guests or several hundred, our chefs and service staff ensure that every event runs smoothly — from kitchen preparation to final presentation.

Our catering services are ideal for:

Weddings

Full wedding receptions, rehearsal dinners, and post-wedding brunches.

Corporate Events

Executive dinners, company celebrations, conferences, and brand events.

Large Celebrations

Bar/Bat mitzvahs, anniversaries, milestone birthdays, and community gatherings.

Luxury Private Events

Home celebrations, estate events, and private venue receptions.

Every event is tailored to reflect the host's vision while showcasing Kedma's signature Mediterranean style.



Let's create something unforgettable.

Signature Kedma Experiences

The Tel-Aviv Market Table

A vibrant culinary centerpiece inspired by the colorful markets of Tel Aviv.

Our chefs create a generous display of house-made hummus, silky tahini, fresh seasonal salads, roasted vegetables, olives, pickles, artisanal cheeses, and warm breads baked daily. Every element is carefully arranged to create a table that feels abundant, welcoming, and full of life.

Guests are invited to gather around the table, explore the flavors, and enjoy a communal dining experience that reflects the warmth and hospitality of Mediterranean culture.

The Market Table works beautifully as a cocktail hour feature, a dinner centerpiece, or an interactive grazing experience during the event.



Signature Kedma Experiences

The Butcher's Platter

A dramatic centerpiece designed for unforgettable celebrations.

Premium cuts of meat are slow-roasted and finished over open fire, then carved by our chefs and presented on large sharing boards.

Served alongside vibrant market vegetables, house-made sauces, and warm rustic breads, the experience brings guests together around the table in a lively and interactive way.

Inspired by the energy of Middle Eastern feasts and open-fire cooking, the Butcher's Platter transforms dinner into a moment of connection, flavor, and celebration.



Signature Kedma Experiences

The Shawarma Station

A lively culinary experience inspired by the vibrant street food culture of the Middle East.

Our chefs prepare and carve slow-roasted shawarma directly in front of guests, serving tender, spice-marinated meats shaved from the rotating spit and tucked into warm Pita or Laffa bread. Each plate is finished with vibrant salads, Pickles, Tahini, Amba, and fresh herbs — creating a balance of bold flavors and textures.

Served as an interactive station, the shawarma experience brings energy and movement to the event while allowing guests to customize their own perfect bite.

Inspired by the bustling markets of Tel Aviv and Jerusalem, the Shawarma Station transforms late-night dining or cocktail hour into a memorable moment of flavor, aroma, and celebration.



Curated Experience Options

KEDMA CLASSIC EXPERIENCE

A warm, vibrant, and abundant dining experience

Passed Appetizers

Choice of 5 selections

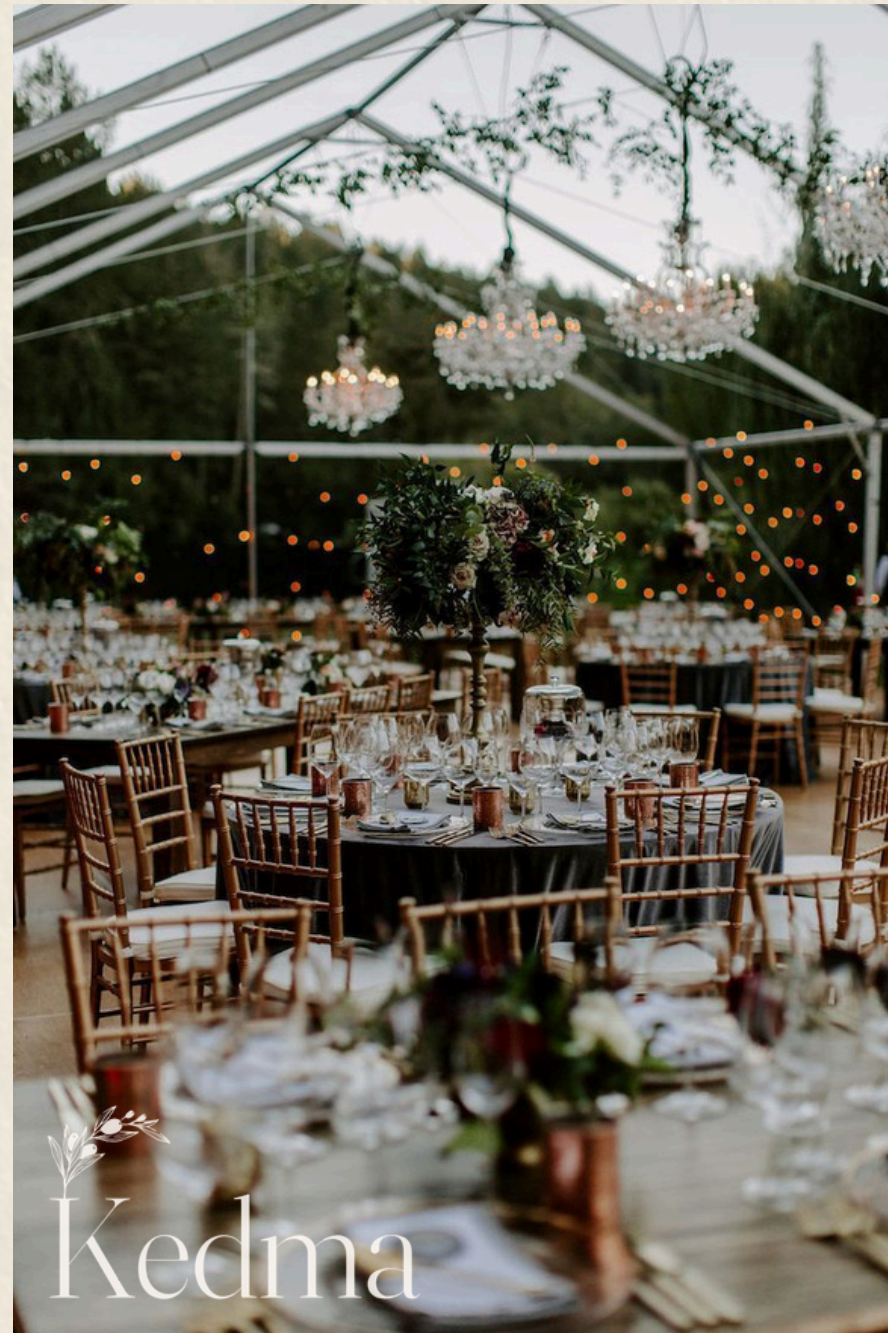
Grand Buffet Dinner

A rich Mediterranean spread featuring seasonal salads, mezze, and chef-driven main dishes

Dessert Table

Choice of 4 desserts

Starting at \$220 per guest



KEDMA GRAND BUFFET EXPERIENCE

(MOST POPULAR)

A refined and elevated buffet experience

Passed Appetizers

Choice of 6 selections

Enhanced Grand Buffet Dinner

Premium protein selections
(upgraded meats & fish)

Expanded mezze and seasonal salads

Dessert Table

Choice of 5 curated desserts

Starting at \$250 per guest

Curated Experience Options

KEDMA ELEGANT EXPERIENCE

PLATED DINNER

A refined and elevated dining experience

Passed Appetizers

Choice of 6 selections

Three-Course Seated Dinner (Guest choice at the table)

Each guest will have the option to choose from two selections per course, ensuring a personalized dining experience:

First course

Main course

Dessert

Starting at \$260 per guest



KEDMA SIGNATURE EXPERIENCE

LIVE STATIONS

An interactive and dynamic culinary experience

Passed Appetizers

Choice of 6 selections

Live Culinary Stations Choice of 3-4 experiences

Israeli • Asian • Mexican • Italian • American

or signature Kedma experience

Shawarma (Jaffa-style) • Sushi • Wagyu Meat Carving

Grand Dessert Table

Featuring 6 curated desserts

Starting at \$280-300 per guest

Bar Experience Options

KEDMA CLASSIC BAR

A clean and elegant bar experience

Beer & Wine Selection
Red, white, rosé

Classic Spirits
Vodka • Gin • Tequila • Whiskey

Classic Cocktails
Simple, timeless cocktails

Mixers & Garnishes

Standard bar setup

Starting at \$55 per guest

KEDMA PREMIUM BAR

(MOST POPULAR)

A refined and elevated bar experience

Expanded Beer & Wine Selection
Including premium labels

Premium Spirits
Upgraded vodka, tequila, whiskey, and gin

Signature Cocktails
(2-3 selections)

Designed to complement
your menu and event

Fresh Garnishes & Elevated Mixers

Starting at \$70 per guest

THE KEDMA LUXURY BAR

A high-end, fully curated bar experience

Top-Shelf Spirits
Luxury selections across all categories

Curated Wine Selection
Premium and reserve labels

Signature Cocktail Experience
(3-4 cocktails)
Custom-designed for your event

Specialty Garnishes & Presentation
Fresh herbs, fruits, elevated details

Optional Champagne Toast

Starting at \$85 per guest



Pricing Philosophy

Our per-guest pricing is designed to provide full clarity and eliminate any surprises.

Each experience includes:

Premium kosher meats and seafood

High-quality organic ingredients

Full culinary and service team

Preparation days and event day labor

Travel expenses and applicable taxes

Full setup and complete cleanup

Additional

20% service & administration fee.

Bar Service/Bartenders priced separately.

Rentals can be coordinated through our trusted partner, *PartyRentals LLC*, for an additional coordination fee.



*Looking forward to
connecting soon!*



Thank you.

Thank you for taking the time to explore Kedma Catering.

We believe every gathering is an opportunity to create something meaningful — where food, people, and celebration come together.

We would be honored to bring your vision to life and create an unforgettable experience for your guests.

We look forward to celebrating with you!

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