Kosher catering done right for your event or celebration!

Catering by Moti's offers the food you love to be shared with family and friends for any special occasion. Budget friendly menus, with tiered pricing and opportunities to create unique menus, is the simple way to make your event delicious, easily planned and executed. Whether drop-off or fully-staffed, with Catering by Moti's, you can relax and enjoy with your guests. Let our catering team help you plan your next gathering!

All menus are for a

Minimum 25
Guests

	Classic \$30	Premium \$40	Premier \$50
Hors d'Oeuvres	0	2	3
Reception Station	1	1	2
Salad	1	1	1
Entree	1	2	3
Sides	2	2	3
Fruit & Dessert	Standard	Standard or Fancy	Fancy





remium Menu <u>Minimum</u>

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Buffet \$40 per person

Includes mini challah or artisian rolls, fresh fruit platter and dessert or fancy pastry platter

Select Two Hors d'Oeuvres:

- ___ Miniature bourekas (mushroom, potato or spinach)
- ___ Marinated grilled chicken or steak skewers
- Sweet and sour meatballs
- Phyllo wrapped moroccan cigars (potato, meat or vegetable)
- ___ Mini franks in a blanket with whole grain mustard
- Falafel with tehina
- Stuffed grape leaves
- Vegetables spring rolls, Thai sweet chili sauce

Select One Reception Station:

- Vegetable crudite with one of our signature dips (hummus, tehina, french onion)
- Moti's specialty mediterranean platter (babaganoush, tehina, hummus, matbucha, roasted eggplant salad, pickles, olives, freshly baked pita chips)
- Soup Sips: select two flavors (roasted winter squash, mushroom barley, vegetarian chili, corn chowder, tomato bisque, roasted cauliflower, smoky white bean, indian lentil, Persian ha'ash, chilled tomato gazpacho)
- A selection of wrap bites (corned beef, pastrami, roast beef, turkey breast, tuna, roasted vegetables)
- Hand rolled Sushi: \$4 per person supplement
 Made fresh daily by our talented chefs.
 Served with pickled ginger, wasabi and soy sauce
 Taco Bar: \$4 per person supplement
- crunchy corn and soft flour tortillas shredded chicken, grilled beef, roasted portobello mushrooms, fresh pico de gallo, roasted tomato salsa, guacamole, cilantro, pickled onions, spicy chipotle sauce, lime & cilantro rice

Select One Salad:

- Caesar salad with julienne red peppers, challah croutons; house caesar dressing
- Tossed garden salad with mixed greens, English cucumber, cherry tomatoes, shredded carrots; choice of dressing
- Moti's house salad with mixed greens, fresh mango, cranberries, glazed pecans; raspberry vinaigrette
- Mediterranean salad with mixed greens,
 hearts of palm, chickpeas, black olives,
 English cucumber, cherry tomatoes, red onion;
 balsamic vinaigrette

Moti's Specialties:

Choose a selection any three – served family-style with our freshly baked pita wedges \$5 supplement per person

- Israeli couscous salad Roasted eggplant with tomato Four bean salad
- Health salad Israeli salad Hearts of palm salad Moroccan carrots Marinated olives
- Homemade hummus Matbucha Babaganoush Tehina







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Select Two Entrees:

- Chicken marsala with roasted wild mushrooms
- Honey glazed chicken
- Herb marinated grilled chicken breast
- Grilled teriyaki chicken breast
- Herb & garlic rotisserie chicken
- Tandoori spiced chicken (dark meat)
- Beef and broccoli
- London broil with creamy horseradish sauce
- Cajun blackened salmon
- Baked salmon with dill and pine nuts
- Crispy tilapia schnitzel with fresh lemon
- Black bean veggie burgers
- Stuffed Cabbage, Peppers or Portabella Mushroom with quinoa and tofu 🦃

- Chicken schnitzel with fresh lemon
- Asian chicken and vegetable stir fry
- Grilled chicken kebabs
- Roasted turkey with homemade gravy
- Turkey schwarma
- Tomato braised turkey meatballs
- Kifta kebabs
- Meatballs: sweet and sour or tomato braised
- Moroccan salmon with green olive and
 - tomato sauce
- Salmon cakes
- General Tso tofu
- Balsamic glazed tofu with wilted spinach 📆



Select Two Sides:

- Roasted vegetable medley
- Honey glazed carrots
- Roasted cauliflower
- Saffron rice pilaf
- Roasted garlic mashed potatoes
- Penne pasta with sundried tomatoes
 - and fresh basil
 - Green beans with dill and garlic
- Moroccan spiced carrots
- Roasted Butternut Squash

- Ratatouille
- Basmati rice with lentils and onions
- Herb roasted potatoes
- Sautéed spinach with mushrooms
- Sauteed Zucchini
- Traditional taboule
- Vegetable fried rice
- Sesame noodles
- Israeli or Moroccan couscous











Minimum

Guests

=Vegan

Chinese Station

- \$15 per person
- Sesame & Scallion Noodles
- Vegetable Fried Rice
- General Tso's Chicken
- Beef with Ginger, Scallions and Broccoli
- Stir-fried Carrots and Snow Peas
- Steamed Jasmine Rice
- Egg Drop Soup & Crispy Wontons

Mexican Taco Station

\$15 per person

- Crunch Corn and Soft Flour Tortillas
- Shredded Chicken ~ Grilled Beef
- Roasted Portobello Mushrooms
- Fresh Pico de Gallo
- Roasted Tomato Salsa
- Guacamole
- Spicy Chipotle Sauce
- Lime & Cilantro Rice
- **Refried Beans**

Slider Station

\$15 per person

- Choice of Beef, Chicken, Turkey
- Caramelized Onions
- Roasted peppers
- Shredded Lettuce
- Shaved Jalapenos
- Bread and Butter pickles
- Sliced Tomatoes

Dessert Platter

\$6 per person

Chocolate chip cookies, oatmeal raisin cookies, red velvet cookies, fudge brownies, assorted rugelach, raspberry chocolate twists, elephant ears

Fudge Brownie Station \$9 per person

- Cherries Sprinkles Caramel Sauce Marshmallows Warm Chocolate Sauce
- Diced Bananas Fresh Strawberries Walnuts Crumbled Oreos

Baked or Mashed **Potato Stations**

\$10 per person

- Turkey Bacon
- Scallions

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- **Diced Tomatoes**
- Roasted Red and Green peppers
- Scallions
- Sour Cream (parve)
- Sauteed Mushrooms

Pasta Station

\$12 per person

Choice of Bowtie, Penne or Shells Marinara Sauce

- **Basil Pesto**
- Lemon & Herb Sauce
- Zucchini
- Roasted Eggplant
- Multi Color Peppers
- Portobello Mushrooms
- **Balsamic Onions**
- Mini Meatballs

Smoothie Station

\$9 per person

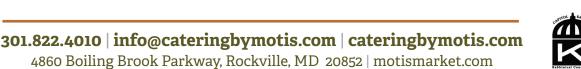
- Mangos
- Strawberries
- Bananas
- Blueberries
- Pineapple

Pastry Platter

\$8 per person

Napoleon's, éclairs, petit fours, crème puffs, radio bars, & fruit tarts

Celebration Cakes







à la carte

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- · Soft Drinks, Mineral and Spring Water available in individual, one or two liter bottles
- Wine and Beer available in Maryland
- Mixers and bar fruit to supplement full bar \$2 per person
- Coffee/Tea service available
- Classic Disposable plastic plates, cutlery & cold drink cups \$4 per person
- Eco-friendly disposables \$5 per person
- Glassware (rental) from .75 each + delivery
- China & Flatware (requires mashgiach)
 - \$6 per person for buffet or plated meals
 - \$2.50 per reception station
- Signature buffet serving pieces and decor \$2 per person; mashgiach required
- Servers, Bartenders and Pantry staff \$35 each/per hour 5 hour minimum
 - we recommend one server per 25 guests for buffet meals
 - we recommend one server per 15 guests for plated meals
 - we recommend one bartender per 50 guests
 - Captain (events over 50 guests) \$40 per hour five hour minimum
- Plated Meal Service available
- Dairy Menu please ask
- Event Manager \$350 **required if any Moti's Equipment is in use onsite
- Mashgiach Fee \$350 and up **required for any event using Moti's equipment and/or may be required by the venue
- Standard Linens (limited choice of colors)
 - Round or Banquet rectangle \$15-20 each
 - Napkins .75 each
- Delivery & pickup \$25
- Rental tables, chairs, bars, upgraded linens and tents quoted on request
- Under the supervision of the Rabbinical Council of Greater Washington



