

# JEZABEL'S

## CATERING

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### Modern NW Argentine

Empanadas \$56.00  
dozen empanadas + chimichurri side Serves 4-6  
vegetarian, vegan, meat or mix assortment ●

Seasonal Quiche \$54.00  
lots of veggies, easy on the eggs, very tasty Serves 6-8

- Leeks, swiss chard & preserved lemons -
- Leeks, Brussel sprouts & breadcrumbs -
- Zucchini & leeks -
- Corn & scallions -

Tortilla de Patatas ● \$42.00  
potato-egg omelette with a side of Romesco Serves 6-8

Fancy Salad ● \$42.00  
watermelon radish, greens, goat feta, seasonal Serves 6-8  
veggies, olives and tasty shallot dressing

Finger-licking sides & sauces ● from \$6.00

- Chimichurri - jar 9oz. ●
- Escabeche - Spanish-style pickled eggplant 8oz ●
- Labneh - preserved lemons & olive oil 8oz
- Cebollitas en vinagre - red pickled onions 8oz ●
- Olivas - olive mix, bay leaf & citrus ●

## Breakfast

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The Argentine Way \$54.00  
four medialunas, four facturas, four Mafaldas Serves 6-8

Medialunas \$42.00  
twelve Argentine-style croissant

Mafaldas \$65.00  
twelve Argentine-style croissant with Ham & Cheese

Facturas \$52.00  
twelve sweet pastry, Pastelera - egg custard - & fruit

Blueberry Scones \$48.00  
twelve cream scones with juicy blueberries



# Dessert

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<b>Alfajores Argentinos</b>	\$54.00
Derived from the work "Al-fakher" meaning luxurious, alfajores are the quintessential bite of sweetness in Argentina. This box has nine Alfajores de Maizena & nine Alfajores de Chocolate, all bite-size	
<b>Burnt Ricotta Cheesecake</b> ●	\$40.00
creamy burnt ricotta cheese cake and sesame brittle	Serves 6-8
<b>Chocolate Olive Oil Cake</b> ●	\$42.00
moist olive oil cake with beets, chocolate ganache & rose petals	Serves 6-8
<b>Pastafrola</b>	\$45.00
the Argentine classic <i>Membrillo</i> - quince paste - tart	Serves 10-12
<b>Torta de Ricotta</b>	\$48.00
sweet crust, lemony ricotta cheesecake filling	Serves 10-12

● Free of gluten - made in our kitchen where we handle gluten regularly.  
● Vegan - available per request

# Dinner

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## Aperitif hour

### Tortilla de patatas

- Spanish potato egg omelette & aioli -

### Romesco y Boquerones

- baguette, romesco sauce & white anchovies -

### Northwestern Argentine Empanadas

- assortment of Beef and Leeks & cheese empanadas -

## Family style

### Finger-licking-good Labneh

- preserved lemon labneh & roasted seasonal veggies -

### Fancy Salad

- watermelon radish, olives, goat feta, really-good veggies, seasonal fruit & tasty shallot dressing -

### Setas y Verduras Pil Pil

- spicy King Trumpet mushrooms & seasonal veggies -

## Main course

### Not-Your-Average-Lasagna \*

- fresh pasta, a little ricotta, a lot of Swiss chard, some white onions, nutmeg and a whole lotta love -

### Milanesa \*

- beef milanesa, lemony mashed potatoes, peppery greens -

\* Choose one main course per person

## Dessert

### Pavlova

- tangy custard, fresh fruits -

All of the above Dinner Menu

Price per person \$75.00 - minimum 15 guests

Aperitif + Family Style or Main Course + Dessert

Price per person \$60.00 - minimum 18 guests

Please inform us of any allergies or dietary restrictions.

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Would you like to host your own Private Lunch or Dinner,  
Cooking Class at Jezabel's or have an event on mind?  
Send us a note [hello@jezabelsphl.com](mailto:hello@jezabelsphl.com) or 215.554.7380