

MEHADRIN

PREMIUM KOSHER CATERING

Breakfasts | Lunches | Dinners | Shabbat | Holidays | Multi-Day Groups

Complete Mehadrin kosher hospitality for private guests, groups, hotels, tour operators and events across Cyprus, with expansion to additional European destinations.

STRICT MEHADRIN KOSHER STANDARDS

EXCEPTIONAL FOOD

COMPLETE EVENT SERVICE

Each event is planned according to the guest count, dates, location, meal schedule, dietary needs and required service level.



A Complete Kosher Hospitality Solution

MEHADRIN coordinates the complete kosher catering operation, from menu planning and food production to transport, buffet presentation and on-site service.

Our services may include

- Prepared food and scheduled deliveries
- Breakfast, lunch and dinner buffets
- Friday night dinner, Shabbat meals and holiday menus
- Individually packed meals, lunch boxes and meals for excursions
- Elegant buffet equipment, gastronorm trays and professional warming units
- Kosher reusable serving equipment, tableware, plates, glasses and cutlery
- Shabbat hot plates, hot-water urns and coffee stations
- On-site chefs, service staff, buffet replenishment and clearing
- Kitchen kashering, kosher equipment and on-site cooking where required
- Kosher supervision and operational coordination with the host venue

Kosher operation

Food is prepared under strict Mehadrin kosher standards in cooperation with approved kosher kitchens, including Chabad kitchens and facilities. The producing kitchen, supervision arrangement and kosher documentation are confirmed separately for each event.

Flexible scale

The same care is given to a private family meal, a hotel group, a multi-day program or an event serving hundreds of guests.



Israeli Breakfast Buffet

A generous dairy or pareve breakfast, adapted to the venue, schedule and kosher requirements.

Fresh salads and vegetables

- Garden-fresh Israeli salad, finely chopped
- Mixed leaves with cherry tomatoes and house vinaigrette
- Fresh seasonal vegetable platters
- Mediterranean olives and pickles

Hot breakfast

- Shakshuka in rich tomato sauce
- Boiled eggs
- Prepared omelettes
- Optional live omelette station with dedicated kosher equipment and chef

Cheeses and spreads

- Selection of kosher cheeses and dairy products
- Hummus and classic or green tahini
- Baba ganoush and olive tapenade
- Jams and chocolate spread

Bakery and cereals

- White and wholemeal rolls
- Pita bread and Jerusalem bagels
- Sourdough and specialty breads
- Granola and cereals with kosher milk
- Pastries selected for the meal

Beverages

- Coffee and tea station
- Hot-water urn when required
- Water and juices according to the selected package

Lunch and Dinner Menu

Menus are composed from the selections below and rotated for multi-day groups to maintain variety.

Salads and dips

- Rich hummus
- Classic or green tahini
- Roasted eggplant with garlic mayonnaise and lemon
- Baba ganoush
- Moroccan matbucha
- Spicy Mediterranean eggplant
- Moroccan carrot salad
- Marinated Moroccan olives
- Red cabbage with lemon and dill
- Coleslaw
- Israeli salad
- Mixed leaves with cherry tomatoes and vinaigrette
- Egg salad or tuna salad
- Beet salad
- Red or green zhug
- Mediterranean pickles

Fish and starters

- Whole Mediterranean sea bream, oven-roasted
- Citrus-glazed salmon fillet
- Herb-roasted sea bass fillet
- Moroccan fish in a rich tomato and pepper sauce
- Homestyle fish patties in tomato sauce
- Traditional soup with matzo balls, when selected

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Main Courses and Sides

Chicken

- Golden crispy chicken schnitzel
- Flame-grilled chicken breast
- Mediterranean grilled pargiot
- Herb-marinated chicken skewers
- Herb-roasted chicken
- Chicken thighs stuffed with rice and vegetables
- Crispy chicken bites for children

Beef

- Homemade beef patties in rich tomato sauce
- Chargrilled beef kebabs
- Slow-cooked teriyaki asado
- Tender slow-cooked roast beef
- Mediterranean vegetables stuffed with beef and rice
- Classic beef burgers in fresh buns
- Traditional pasta Bolognese

Vegetarian and vegan

- Vegetarian stuffed vegetables
- Vegetarian or vegan burger
- Asian vegetable stir-fry
- Pasta with tomato and basil sauce
- Additional options by advance arrangement

Hot side dishes

- Fragrant steamed jasmine rice
- Garden vegetable rice
- Rustic oven-roasted potatoes and sweet potatoes
- Creamy mashed potatoes
- Seasonal Mediterranean vegetables
- Golden French fries
- Classic tomato and basil pasta

Children and family service

Child-friendly menus can include schnitzel bites, nuggets, hamburgers, pasta, rice, potatoes and fresh fruit, with portions and presentation adapted to the age group.

Friday and Shabbat

Friday daytime

- Light lunch adapted to the Friday schedule
- Schnitzel in challah or mini challah
- Individually packed meals for travel or early arrival

Friday night dinner

- Fresh challahs or mini challahs
- Kiddush wine
- Selection of traditional salads and dips
- Mediterranean fish course
- Traditional soup when selected
- Selection of slow-cooked meat and chicken mains
- Seasonal hot side dishes
- Pareve desserts and fresh fruit

Shabbat breakfast and Kiddush

- Bakery selection, salads, spreads and cold dishes
- Kiddush wine, challah and refreshments
- Coffee and tea station prepared according to Shabbat requirements

Shabbat lunch

- Classic Shabbat salads and Mediterranean fish
- Slow-cooked cholent and traditional Shabbat dishes
- Selection of meat or chicken mains
- Seasonal hot side dishes
- Challah, Kiddush wine and desserts

Shabbat equipment and supervision

- Shabbat hot plates and professional warming equipment
- Hot-water urn and continuous coffee station
- Kosher reusable serving utensils and tableware
- On-site kosher supervisor when required; accommodation must be arranged when supervision is required throughout Shabbat

Bakery Desserts and Special Menus

Bakery

- White and wholemeal rolls
- Pita bread and Jerusalem bagels
- Sourdough and specialty breads
- Challah and mini challah
- Pastries selected for the meal

Desserts

- Individual pareve desserts
- Dairy desserts
- Cakes and cookies
- Kosher ice cream and sorbet
- Fresh seasonal fruit platters

Special culinary menus

- Sushi, noodles and stir-fries
- Asian-style chicken and beef
- Pizza and assorted pasta menus
- Children's menus
- Vegetarian and vegan menus by advance arrangement

Packed meals and excursions

- Individually packed meals
- Lunch boxes for tours and excursions
- Takeaway meals
- Sandwiches and mini salads
- Meals labeled by guest, room, dietary requirement or departure time



Service Levels

Service	Typical Scope
Food Delivery	Prepared food delivered in labeled aluminum trays or individual packaging, ready for reheating or serving.
Kosher Buffet	Food delivery, buffet setup, kosher serving utensils, gastronorm trays and professional warming equipment.
Full Catering Service	Transport, setup, equipment, on-site staff, buffet replenishment, clearing and collection.
Hotel Kosher Operation	Kosher equipment, kitchen kashering where required, on-site cooking, supervision and coordination with hotel departments.
Multi-Day Group Package	Complete meal schedule from arrival to departure, including breakfasts, lunches, dinners, Shabbat, holidays and excursion meals.

Important information

- Menus and quotations are customized according to guest count, dates, location and service level.
- Delivery, staffing, supervision, accommodation, venue requirements and equipment are quoted according to the event.
- Allergies and dietary requirements must be provided and confirmed in advance.
- Food may be supplied in aluminum trays for reheating; salads and cold items are packed separately.
- Final availability is subject to written confirmation and deposit.
- Prices, VAT and delivery charges are specified in the individual quotation.

Let Us Plan Your Next Kosher Event

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