



AVIV

PRIVATE EVENT MENUS

AVIV AT 1 HOTEL SOUTH BEACH
2341 COLLINS AVENUE

PASSED HORS D'OEUVRES

24 PCS MIN

FATTOUSH BITE VG 7ea

Pita, Heirloom Tomatoes, Schug

TRUFFLE BEETS TARTARE VG 7ea

Whipped Tehina, Dill

FAVA BEAN FALAFEL V-GF 7ea

Amba Labneh

MOROCCAN CIGARS 8ea

Spiced Beef, Raw Tehina, Urfa Honey

SMOKED SALMON 8ea

Pumpernickel, Tzatziki, Trout Roe

TUNA TARTARE GF 10ea

Cucumber, Harissa, Egg Yolk

HOUSE BRISKET TOAST 10ea

Rye Bread, Sauerkraut, Mustard

PULLED LAMB SLIDERS 10ea

Challah, Harissa Tehina, Cabbage



VG - Vegan | V - Vegetarian | GF - Gluten Free | N - Nuts | KS- Kosher Style

Sample menu - items are subject to change.

BASE EVENT MENU

SERVED FAMILY STYLE \$120PP, PARTIES OF 12 OR MORE



WELCOME

HUMMUS, SALATIM, PITA
(Crudit  option to sub bread for GF available no extra charge.)

CHOICE OF ONE HUMMUS PER PARTY FROM
THE FOLLOWING:

HUMMUS TEHINA VG
Whipped Herb Tehina, Smoked Paprika, Virgin Olive Oil

TURKISH HUMMUS V
Brown Butter, Urfa, Crispy Garlic

HUMMUS YERUSHALMI N
Beef, Pine Nuts, Baharat, Parsley

HUMMUS PITRYOT VG
Shiitake, Maitake, Onion, Dill

TO CONTINUE

(CHOOSE 3, SEE BELOW FOR ADD ON)
SUBSTITUTING A MAIN FOR ADD ON OF CHOICE

ZA'ATAR CHICKEN GF
Harissa, Mixed Greens
* Add On Extra For Table +15pp, Add On 1ea For 60

MOROCCAN CATCH OF THE DAY GF
Ras Al Hanout, Pepper, Tomato
* Add On Extra For Table +17pp, Add On 1ea For 80

AMBER FLANK STEAK GF
Charred Vegetables, Herbs, Whipped Tehina
* Add On Extra For Table +17pp, Add On 1ea For 80

LAMB SHOULDER AVIV STYLE GF
Pomegranate, Chickpeas, Mint
* Add On Extra For Table +20pp, Add On 1ea For 120

EGGPLANT AL HA'ESH VG-GF-N
Muhammara, Carob Molasses, Tehina
* Add On Extra For Table +10pp, Add On 1ea For 40

TO ACCOMPANY

(ALL SIDES INCLUDED)

RICE PILAF GF-VG
Dill, Saffron

SALAD KATZOOTZ GF-VG
Cucumber, Tomato, Parsley, Lemon, Olive Oil

BRAISED COLLARD GREENS GF-VG
Gigante Beans, Amba, Tomato

HAWAII POTATOES GF-VG
Caramelized Onions, Cilantro, Schug

TO END

KEY LIME KNAFE V
Whipped Cream



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TAYIM EVENT MENU

SERVED FAMILY STYLE \$150PP, PARTIES OF 12 OR MORE

WELCOME

HUMMUS, SALATIM, PITA

(Crudit  option to sub bread for GF available no extra charge.)

CHOICE OF ONE HUMMUS PER PARTY FROM THE FOLLOWING:

HUMMUS TEHINA VG

Whipped Herb Tehina, Smoked Paprika, Virgin Olive Oil

TURKISH HUMMUS V

Brown Butter, Urfa, Crispy Garlic

HUMMUS YERUSHALMI N

Beef, Pine Nuts, Baharat, Parsley

HUMMUS PITRYOT VG

Shiitake, Maitake, Onion, Dill

TO START

(CHOOSE 3, ADD EXTRA ONE +10PP)

HEIRLOOM TOMATO SALAD V-GF

Bulgarian Feta, Olives, Mint

MOROCCAN CIGAR

Spiced Beef, Raw Tehina, Urfa Honey

HALLOUMI BAKLAVA V-N

Seasonal Compote, Pistachio

SMOKED SWEET POTATO GF

French Onion Labneh, Caviar, Chives

TUNA BORREKA

Harissa, Preserved Lemon, Egg yolk*

TO CONTINUE

(CHOOSE 3, SEE BELOW FOR ADD ON)

SUBSTITUTING A MAIN FOR ADD ON OF CHOICE

ZA'ATAR CHICKEN GF

Harissa, Mixed Greens

*Add On Extra For Table +15pp, Add On 1ea For 60

GRILLED CATCH OF THE DAY GF

Tzatziki, Lemon, Sea beans

*Add On Extra For Table +17pp, Add On 1ea For 80

TO ACCOMPANY

(ALL SIDES INCLUDED)

RICE PILAF GF-VG

Dill, Saffron

SALAD KATZOOTZ GF-VG

Cucumber, Tomato, Parsley, Lemon, Olive Oil

BRAISED COLLARD GREENS GF-VG

Gigante Beans, Amba, Tomato

HAWAII POTATOES GF-VG

Caramelized Onions, Cilantro, Schug

TO END

(CHOOSE 1, ADD EXTRA ONE +10PP)

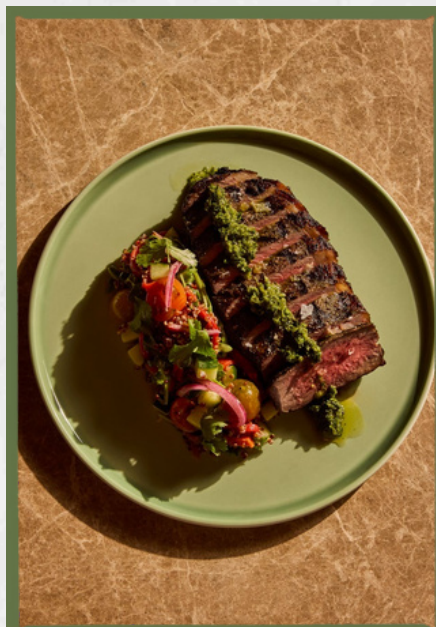
KEYLIME KNAFE V

Whipped Cream

MALABI VG-GF

Pistachio Sponge, Pomegranate Rose Gel

SEASONAL SLICED FRUIT AND SORBET VG-GF



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RECEPTION STYLE BUFFET MENU

SERVICE IS BASED ON 90 CONSECUTIVE MINUTES. A MINIMUM ORDER FOR 20 GUESTS IS REQUIRED.

WELCOME

AVIV HUMMUS + SALATIM VG 28PP
Hummus Tehina, Seasonal Salatim, Pita, Vegetable Crudit 

SALAD DISPLAY \$26PP

(CHOOSE 2)

FREEKEH CHOPPED SALAD VG
Tomato, Cucumber, Peppers, Olives, Onion, Radish, Arugula, Lemon Dressing

BABY SPINACH SALAD VG-GF
Strawberries, Avocado, Bulgarian Feta, Toasted Almonds, Za'atar Dressing

MOROCCAN CARROTS VG-GF
Harissa, Preserved Lemon, Labneh

CESAR TEHINA V
Croutons, Parmesan

HOT BUFFET DISPLAY

\$49PP

(CHOOSE TWO, SERVED WITH RICE PILAF, +20PP TO ADD ON ONE EXTRA ITEM)

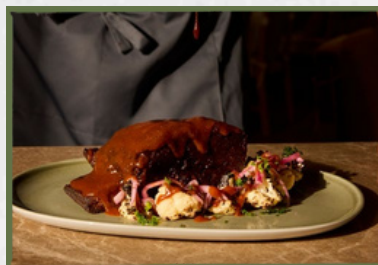
LAMB SHOULDER AVIV STYLE GF
Pomegranate, Chickpeas, Mint

SHABAZI FLANK STEAK GF
Hawaij Potatoes, Schug

ZA'ATAR CHICKEN GF
Blistered Vegetables, Za'atar, Toun

MOROCCAN CATCH OF THE DAY GF
Ras Al Hanout, Fennel, Chermoula

CHARRED VEGETABLES VG-GF-N
Harissa Dressing, Toasted Pine Nuts



CARVING STATION \$42PP

(CHOOSE 1)

CHICKEN SHAWARMA
Pita, Cabbage Slaw, Chopped Salad, Yemenite Pickles, Whipped Tehina

HOUSE COFFEE RUB BRISKET
Bread Selection, Sauerkraut, Mustard, Dill Pickles

ROASTED SALMON GF
Everything Crusted, Hawaij Egg + Potato Salad, Schug

(ENHANCEMENT \$200 CHEF ATTENDANT)

MINI DESSERTS SELECTION \$26PP

(ALL DESSERTS INCLUDED)

KEY LIME KNAFE V
Whipped Cream

MALABI VG-GF
Pistachio Sponge, Pomegranate Rose Gel

SLICED SEASONAL FRUIT VG-GF
Berries



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BEVERAGE SELECTIONS

OPEN DELUXE BAR

Two hours \$70 per person | Additional hour +\$20 per person

*Bartender fee: \$200 Per Bartender - 3 hours | Bartender every 40 guests

TITOS VODKA

BACARDI SUPERIOR LIGHT RUM

APPLETON 8

PATRON SILVER

MAKERS MARK BOURBON

DEWAR'S 12

DOS HOMBRES MEZCAL

ASSORTED CRAFT BEERS:

South Beach Sunshine Blonde ale, Modelo, Monopolio lager, Dogfish IPA

CA'FURLAN BRUT PROSECCO

HOUSE RED & WHITES

ASSORTED SOFT DRINKS, JUICES, SPARKLING & STILL WATER



OPEN SUPERIOR BAR

Two hours \$80 per person | Additional hour +\$25 per person

*Bartender fee: \$200 Per Bartender - 3 hours | 1 Bartender every 40 guests

GREY GOOSE VODKA

BACARDI SUPERIOR LIGHT RUM

APPLETON 8

BOTANIST GIN

LALO BLANCO TEQUILA

RUSSELLS' 6 BOURBON

MACALLAN 12 SINGLE MALT SCOTCH

MONTELOBOS MEZCAL

REMY MARTIN VSOP COGNAC

ASSORTED CRAFT BEERS:

South Beach Sunshine Blonde ale, Modelo, Monopolio lager, Dogfish IPA

CA'FURLAN BRUT PROSECCO

HOUSE RED & WHITES

ASSORTED SOFT DRINKS, JUICES, SPARKLING & STILL WATER



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WINE PAIRING TIERS

WINE PACKAGES ARE VALID FOR 2 HOURS. EXTEND AN ADDITIONAL HOUR FOR \$30 PER PERSON, FOR ANY PACKAGE TIER.

TIER 1: THE GOLDEN HOUR \$30pp

CALIFORNIAN ENTRY- LEVEL WINES

A sunny, laid-back pairing that channels the coastal energy from California to Tel Aviv. Familiar favorites meet Israeli flavors — approachable, fresh, and full of life.

SILVER GATE VINEYARDS

Cava, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon.

TIER 2: THE ANCIENT JOURNEY \$60pp

LEVANTINE WINES

A journey through the birthplace of wine – from Lebanese mountains to Israeli hillsides. Wines with thousands of years in every sip, paired with timeless flavors.

MASSAYA WINES – BEKAA VALLEY, LEBANON

- Massaya Blanc(White Blend)
- Massaya Le Colombier (Red Blend)

ADD-ON SPARKLING OPTION

- Prosecco, Ca’Furlan “Cuvée Béatrice” – Verona, Italy

TIER 3: WHITE CITY RESERVE \$90pp

PREMIUM CALIFORNIAN WINES

A refined pairing inspired by Tel Aviv’s “White City” elegance and Miami’s coastal glamour. High-end Californian wines complement bold, contemporary Israeli cuisine with polish and personality.

STAG’S LEAP WINE CELLARS – NAPA VALLEY, CALIFORNIA

- Karia (Chardonnay) – \$105
- Artemis (Cabernet Sauvignon)

ADD-ON SPARKLING OPTION

- Perrier-Jouët Brut Champagne – Champagne, France



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BEVERAGE ADD ONS

AVIV SIGNATURE COCKTAILS

Cocktails (\$20)

ZHOUG

818 Blanco Tequila, Italicus Bergamo Cardamom, Coriander, Jalapeno, Sea Salt Air

WATERMELON & TOMATO PALOMA

Volcan Blanco, Montelobos Mezcal, Clarified Tomato & Watermelon, Chateau, Grapefruit, Flash Carbonated

GARDEN MARTINI

Roku Gin, Bianco Vermouth, Tomato Liqueur, Garden-Umami Water, Castelvetro Olive Brine, House Accoutrements



ZERO PROOF

Zero Proof Cocktails (\$19)

AVIV ELIXIR

Clarified Tomato & Watermelon, Seedlip Agave, Fever Tree Grapefruit Soda

AMALFI SPRITZ

n/a aperol spritz

ZP LIMONANA

Angels Share Verbena & Lemon Cordial, Optimist Fresh, Mint



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