



טעם וצבע לאירועי יוקרה

Cocktail Party Meat Menu

Food Bars

Oriental

Stir-fry: Thai-style chicken strips, noodles and vegetables in coconut milk and curry

Chinese stir-fried rice with peas and carrots in soy sauce

Crispy Chinese eggroll served with sweet and sour sauce

Middle Eastern Grill

Spring chicken shawarma roasted slowly on a vertical rotisserie and sliced in front of guests

Lebanese kebab - mini lamb kebabs on cinnamon sticks seared on a plancha flattop grill

Crispy French fries

Mini pitas, Mediterranean hummus, tehina

American Grill

Home-made grilled mini burgers

Grilled cocktail hot dogs

Ketchup, mayonnaise, mustard, sauerkraut, barbecue sauce, sweet chili sauce

Crispy French fries

Mini hamburger buns

Mediterranean

Couscous served with root vegetable soup - pumpkin, zucchini, potatoes, celery, and

chickpeas

A selection of fried pastels - meat or vegetarian kubeh, Moroccan potato cigars

Carving Station

Roast beef grilled with herbs, carved in front of guests and served with deep wine sauce

Fish (choice of one)

Mini salmon skewers in teriyaki sauce served with grilled Parisienne potatoes

Fish & Chips - crispy fish schnitzels served with French fries, garlic aioli sauce, and

ketchup



טעם וצבע לאירועי יוקרה

Cocktail Party Meat Menu

Mexican

Tortillas with chili con carne and piquant Mexican meat sauce, wrapped in front of guests
Nachos served with tomato salsa

Sushi Bar

Rolls filled with avocado, sweet potato, pickled pumpkin, tamaago (Japanese omelet),

green onion, cucumber, teriyaki tofu

Served with pickled ginger, wasabi, soy sauce, teriyaki sauce, and spicy mayonnaise

Sabih

Iraqi pita with roasted eggplant, cooked potato, hard-boiled egg, tehina, pickled cucumber and chopped parsley, wrapped in front of guests

Antipasti and Focaccias

A variety of mini focaccias baked in a tabun oven in front of guests, with a variety of toppings: pesto, olive spread, tomato spread, onion, mushrooms, and

peppers; served with an array of grilled peppers in an olive oil and rosemary marinade -

sweet potato, zucchini, peppers, mushrooms, sun-dried tomatoes, and eggplant

Chicken Wings

Wings in barbecue sauce browned on a plancha flattop grill

Grilled wings with herbs and olive oil

Servers with Platters

Chicken schnitzel nuggets served in sweet chili sauce

Tempura broccoli and sweet potato

Crispy French fried mushrooms with pesto aioli sauce



טעם וצבע לאירועי יוקרה

Cocktail Party Meat Menu

Health Bar (salad bar + 2 salads or 5 salads of your choice)

Self-service Salad Bar:

Cherry tomatoes, cucumbers, peppers, carrots, mushrooms, lettuce, bean sprouts, cabbage, baby leaves, antipasto (roasted vegetables), olives, pickles, herbs, purple onions, dressings, cranberries, croutons, and seeds

House Salad - lettuce with cranberries, mango (in season), avocado, candied pecans, and balsamic vinaigrette

Lettuce and seasonal vegetable salad with Thousand Island dressing

Hummus with whole chickpeas

Tehina salad

Red beet salad

Rocket and walnut salad

Potato and mayonnaise salad

Mexican corn salad

Moroccan carrot salad

Spicy raw carrot salad

Eggplant mayonnaise salad

Smoked eggplant salad

Roasted eggplant salad with tehina and olive oil

Pickles and olives

Spicy tomato salad

Cherry tomato and basil salad

Matbucha salad

Tabouli salad

Asian cabbage salad with soy sauce and sesame seeds

Coleslaw

Purple cabbage salad

Chopped Israeli salad

Chinese vegetable salad

Tricolor pepper and herb salad

Cucumber salad with dill and onion

Eggplant salad in tomato sauce

Mushroom and herb salad

Soft Drinks

Coca-Cola, Sprite, Fuze Tea, mineral water, juices, diet drinks

Hot Drinks

Coffee Corner: espresso machine, assorted herbal teas, granulated/black (Turkish) coffee, mint leaves, lemon, sugar, sweetener, soy milk

Desserts (a choice of six)

American non-dairy blueberry cheese cake

Tricolad Cake - layers of brownies, non-dairy cheesecake, and chocolate ganache

NOVA Pyramid - fudge brownies a la mode drizzled with chocolate

American pecan pie

Caramelized apple crumble pie



טעם וצבע לאירועי יוקרה

Cocktail Party Meat Menu

Chocolate mousse cake

Halva mousse cake

Assorted yeast cakes and cookies

Chocolate fountain with extras - marshmallow and gummy candy bouquets, fruit, and pretzels

A fancy fruit platter

Fresh fruit salad

Shot glass desserts - Belgian chocolate, Oreo, raspberry and halva

Macaroons in a variety of flavors: chocolate, mango, lotus, pistachio, strawberry and raspberry

Cream puffs filled with vanilla cream and topped with chocolate ganache

Assorted individual pies: Belgian chocolate, lemon meringue, apple crumble, pecan,

Snickers

Truffles on a stick

Mini chocolate souffle'

Mini eclair in a variety of flavors

Mini Krembo (chocolate-coated marshmallow treat) in a variety of flavors

The service includes everything from A to Z:

1. Event manager and waiting staff
2. Cleanup of hall and kitchen following the event
3. Event organization, setup and design, including decorations and centerpieces
4. Elegant porcelain dishes, tablecloths, and cloth napkins



טעם וצבע לאירועי יוקרה

Event Order Form

Customer's name: _____
Date: _____
Time: _____
Type of event: _____
Location of event: _____
Price per meal: _____
Number of people: _____
Special request _____
Colors: _____
Final price: _____

The Customer has made an advance payment of 33% of the final price, totaling:

- Should the event be canceled for any reason other than a justified medical reason, the advance payment will not be refunded to the Customer.
- The Customer may change the number of meals no later than 7 days prior to the event.
- Should the hall owner charge the catering company an extra fee, said fee will be borne by the Customer.
- * The catering company will provide 10% extra food; the Customer will be charged for said food only if an extra table is used.
- The price includes organization, setup, design, tableware, servers, and general cleanup of the hall following the event, including sweeping (but not washing) of the floor.
- It is customary to tip the waiting staff 10% of the total cost of the event.

Caterer's and Customer's Signatures:

Customer:

For Nova Catering:



1-7189896850 USA



www.novacatering.co.il



054-4906816



קייטרינג לאירועי יוקרה NOVA



mail@novacatering.co.il



NOVA LUXURY CATERING