



טעם וצבע לאירועי יוקרה

Dairy Cocktail Party Menu

Food Stations

Vegetarian Sushi

Filled with avocado, pickled pumpkin, tamago (Japanese omelet), green onion, cucumber, sweet potato, teriyaki tofu

Served with: pickled ginger, wasabi, soy sauce.

Pasta Bar

A selection of pasta dishes

Ravioli filled with mushrooms, sweet potatoes and cheese

With a variety of sauces: Italian basil and tomato, creamy mushroom, aglio e olio sauce (olive oil, olives, and sun-dried tomatoes), creamed artichoke hearts, sweet potato and cream. (Choice of two)

Fish Dishes (choose one)

Salmon teriyaki skewers served with grilled Parisienne potatoes

Smoked salmon stuffed with potato salad and tortillas filled with cream cheese and

smoked salmon

Fish & Chips - crispy fish nuggets served with French fries, aioli

(Mediterranean

garlic sauce), and ketchup

Whole oven-roasted salmon with herbs (for an additional charge)

Farm Fresh Egg Dishes (choose one)

A rich omelet bar - onions, mushrooms, tomatoes, herbs, yellow cheese, and more.

Shakshuka Bar - traditional tomato shakshuka, spinach shakshuka, eggplant shakshuka, all served with mini pitas and tehina

Pancake Bar

American diner pancake with a choice of toppings - maple syrup, chocolate syrup, coconut, and fruit

Mini Quiche Bar

A crispy crust filled with creamed vegetables (choice of three):

mushrooms, broccoli, spinach, Mediterranean, onion, corn, sweet potato, cherry tomatoes



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Tabun Pizza

An individual pizza baked in front of guests in a traditional tabun oven with a choice

of toppings:

Mushrooms, onions, olives, corn, pineapple, tomatoes, homemade tomato sauce, and cheeses

Sabih Station

Iraqi pita filled and wrapped in front of guests:

Choice of fillings: roasted eggplant, cooked potato, hard-boiled egg, tehina, seasoned with parsley

Soup Bar (choice of two)

Served with soup almonds, croutons and grated cheese

Minestrone, French onion, orange trio, rich vegetable and barley, peas, cream of mushroom

Flavored with curry, tomatoes and velvety rice

Self-service Salad Bar:

Cherry tomatoes, cucumbers, peppers, carrots, mushrooms, lettuce, bean sprouts,

cabbage, baby leaves, antipasti (roasted vegetables), olives, pickles, herbs, purple onions, Bulgarian cheese, dressings, cranberries, croutons, and seeds

Dessert Bar (choice of six)

Tricolor - baked chocolate cheesecake

Baked caramel cheesecake

Baked blueberry cheesecake

Fruit salad

Fancy fruit platter

Chocolate mousse served with orange curls

Chocolate fountain with indulgent extras - marshmallow skewers, fruit, gummy candies, pretzels

Apple crumble pie

American pecan pie



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Shot glass desserts - caramel, passion fruit, pecan, Belgian chocolate, berry cheesecake crumble

Macarons 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,

caramel-coated nuts

Truffles on a stick

Mini chocolate souffle'

Mini éclair in a variety of flavors: chocolate, vanilla, mango and nougat

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

Tartlets in a variety of flavors: tiramisu, Belgian chocolate, caramel, lemon meringue,

and vanilla cream

The service includes everything from A to Z:

1. Soft drink bar: Coca-Cola, Sprite, mineral water, juices, diet drinks
2. Sourdough breads, rolls, and baguettes
3. Coffee Corner: espresso machine, assorted herbal teas, granulated/black (Turkish) coffee, mint leaves, lemon, sugar, sweetener, milk
4. Event manager and waiting staff
5. Cleanup of hall and kitchen following the event
6. Event organization, setup and design, including decorations and centerpieces
7. Elegant porcelain dishes, tablecloths, and cloth napkins



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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

 NOVA קייטרינג לאירועי יוקרה

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 NOVA LUXURY CATERING