



טעם וצבע לאירועי יוקרה

## **Meat Wedding Menu**

### **Reception (3 food stations to choose from)**

#### **Health**

Soups (choice of one): Orange Vegetable Trio, French Onion, Vegetable Barley, Cream of Corn, Minestrone  
Cut vegetables with dip

#### **Chinese**

Eggroll with sweet and sour sauce  
Lo Mein - Chinese noodles with stir-fried vegetables in soy and ginger sauce

#### **Deep-fried**

Moroccan meat cigars  
Potato pastels  
Served with tehina

#### **Grilled Wings**

Juicy wings in barbecue sauce  
Juicy wings in herbs  
Served with sweet chili sauce

#### **Antipasti**

Roasted vegetables with olive oil, garlic, and rosemary: peppers, mushrooms, sweet potatoes, zucchini, cherry tomatoes  
Grape leaves stuffed with rice and herbs

#### **Mexican**

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

#### **Sabih**

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

#### **Hummus and Extras**

Hummus, veal ragout, mushroom and chickpea stew, served with green tehina, and fresh pitas.



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### **First Course (choice of two)**

- Filo pastry filled with beef
- Salmon in Asiatic sauce
- Grilled salmon with herbs, garlic, olive oil, and lemon juice
- Moroccan-style tilapia filet
- Filet of sole
- Stuffed dishes - moussaka/artichoke/mafrum
- Potato bourekas with mushroom sauce

### **Side Dishes (choice of three)**

- Grilled potato and sweet potato boats
- Baked potato and sweet potato duet in olive oil, rosemary, and garlic cloves
- Baked Parisienne potatoes with herbs
- Potatoes Anna
- Chinese-style stir-fried vegetables
- Green beans stir-fried in olive oil and sesame seeds
- Green rice with aromatic herbs, rich in nuts and seeds
- White rice and wild rice duet with herbs
- Classic steamed white rice with raisins and almonds
- Moroccan couscous with a rich vegetable soup
- Cooked peas with fresh artichoke
- Majadra bulgur dish with browned onion
- Seasonal vegetable stew with Mediterranean seasoning, steamed white rice with raisins and almonds
- Oven-baked antipasti with eggplant, peppers, zucchini and onions
- Artichoke with stir-fried mushrooms - for an extra charge of NIS 5

### **Main Course Options (choice of three)**

- Beef shoulder with roast beef and wine sauce
- Beef shoulder with roast beef and mushroom sauce
- Spring chicken steak with herbs
- Wiener Schnitzel
- Grilled thighs
- Chicken livers with chestnut sauce
- Spring chicken steak with chili/lemon garlic sauce
- Beef tongue with a choice of sauces
- Chicken legs in honey



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Wiener schnitzel/schnitzel nuggets

Grilled thighs

Spring chicken steak

Cordon Bleu - chicken breast stuffed with meat and pine nuts - fried or baked

Mini lamb kebabs on cinnamon sticks

Spring chicken skewers in sweet and sour sauce

### Salads (choice of six)

Lettuce and seasonal vegetable salad

Hummus with chickpeas

Tehina salad

Beet salad

Rocket and walnut salad

Potato 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

Turkish salad

Hot pepper salad with garlic and lemon

Tabouli salad

Asian cabbage salad with soy sauce and sesame seeds

Creamy coleslaw with mayonnaise

Purple cabbage salad

Chopped Israeli salad

Chinese vegetable salad

Tricolor salad - assorted peppers and herbs

Cucumber salad with dill and onion

Eggplant salad in tomato sauce

Mushroom salad with herbs

### Dessert

A platter of assorted mini desserts served to the table:

Shot glass desserts - Belgian chocolate, Oreo Cookie, 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

Individual pies in the following flavors: Belgian chocolate, lemon

meringue, apple crumble, pecan, Snickers

Truffles on a stick

Mini chocolate souffle'

Mini eclairs in a variety of flavors



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

### **The service includes everything from A to Z:**

1. Soft drink bar: Coca-Cola, Sprite, mineral water, juices, diet drinks
2. Individual rolls
3. Coffee Corner: assorted herbal teas, granulated/black (Turkish) coffee, mint leaves, lemon, sugar, artificial sweetener, soy 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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## Wedding Order Form

Customer's name \_\_\_\_\_  
Groom's last name \_\_\_\_\_ Bride's last name \_\_\_\_\_  
Phone number \_\_\_\_\_ Phone number \_\_\_\_\_  
Wedding date \_\_\_\_\_  
Event location + Address \_\_\_\_\_  
Wedding Schedule: Time of reception \_\_\_\_\_ Time of ceremony \_\_\_\_\_  
Estimated time of meal \_\_\_\_\_  
Colors: 1. \_\_\_\_\_ 2. \_\_\_\_\_  
Price per meal \_\_\_\_\_  
Number of people \_\_\_\_\_  
Special request \_\_\_\_\_  
Final price \_\_\_\_\_

### Payment Terms

1. At the signing of this agreement, the Customer will pay Nova Catering 1/3 (one third) of the final price;  
one week prior to the wedding the Customer will pay Nova Catering an additional 1/3 (one third) of the final price; and at the end of the event the Customer will pay Nova Catering the final 1/3 (one third) of the final price.
2. Should the event be canceled for any reason other than a justified medical reason, the advance payment will not be refunded to the Customer.  
Should the wedding be canceled no later than one week before the agreed-upon date, half of the advance payment will be refunded to the Customer (approximately 16% of the final price). After said date, the advance payment will not be refunded.
3. The Customer may change the number of meals no later than 7 days prior to the event.
4. The price includes food, organization, basic design, centerpieces, porcelain/glass dishes, tablecloths, cloth napkins, soft drinks, coffee/tea corner, event manager + waiting staff, and general cleanup of the hall following the event, including sweeping (but not washing) of the floor.  
It is common to tip the servers, but not mandatory.
5. Attached hereto is a menu agreed upon by the Customer and Nova Catering.
6. In the event of a claim against the Caterer regarding implementation of this Agreement and/or any dispute over same, both Parties hereby agree to refer said claim/dispute for arbitration by Rabbi Yosef Zvi Rimon, who is the rabbi of Alon Shvut South.
7. The Customer has made the first payment, totaling \_\_\_\_\_  
Signature \_\_\_\_\_
8. The Customer has made the second payment, totaling \_\_\_\_\_  
Signature \_\_\_\_\_



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9. The Customer has made the third payment, totaling\_\_\_\_\_

Signature\_\_\_\_\_

Date signed\_\_\_\_\_

Customer\_\_\_\_\_ Nova Catering\_\_\_\_\_

 1-7189896850 USA

 [www.novacatering.co.il](http://www.novacatering.co.il)

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 NOVA קייטרינג לאירועי יוקרה

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 NOVA LUXURY CATERING