

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.



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



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 souffe' Mini eclairs 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. 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



Wedding Order Form

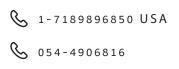
Customer's name
Customer's nameBride's last name Groom';s last nameBride's last name
Phone number Phone number
Wedding date
Event location + Address Wedding Schedule: Time of reception Time of ceremony
Wedding Schedule: Time of reception Time of ceremony
Estimated time of
meal
meal Colors: 1 2
Price 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



9. The Customer has made the third payment, totaling______ Signature_____

Date signed_____

Customer_____ Nova Catering_____





www.novacatering.co.il

קייטרינג לאירועי יוקרה NOVA קייטרינג לאירועי

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O NOVA LUXURY CATERING