



טעם וצבע לאירועי יוקרה

## **Premium Barbecue Menu**

### **Reception (two 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 authentic 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, hot mushrooms and chickpea stew, served with green tehina, and fresh pitas.



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## Meat Wedding Menu

### **Main Course (choice of six):**

Entrecote steak – a superior Angus cut

Boneless asado chunks in wine sauce

Smoked asado on the bone

Wings in chili sauce

Chorizos

Beef hot dogs

House specialty kebab

Spring chicken steak

Chicken breast

House specialty hamburger

Chicken livers

Veal tonsils

Skewered spring chicken in chili sauce/Mediterranean sauce

Lamb chops in wine sauce/barbecue sauce

Slow-smoked duck in citrus sauce

The above dishes come with rolls, mini pitas, vegetable platters (lettuce, tomatoes, pickled cucumbers, and fried onions).

Sauces: ketchup, sweet chili, mayonnaise, mustard, and barbecue 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

French fries prepared on the spot

Asian-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 leaves

Majadra bulgur dish with browned onion

Seasonal vegetable stew with Mediterranean seasoning

Oven-baked antipasti with eggplant, peppers, zucchini and onions



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## Meat Wedding Menu

### Salads (choice of seven)

Lettuce and seasonal vegetable salad  
House salad - lettuce, avocado, mango (in season), cranberries and Chinese pecans with balsamic vinaigrette  
Hummus with chickpeas  
Tehina salad  
Red beet salad  
Rocket and walnut salad  
Potato 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 soufflé  
Mini éclair in a variety of flavors  
Mini Krembo (chocolate-coated marshmallow treat) in a variety of flavors



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

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

\_\_\_\_\_

\_\_\_\_\_



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