



טעם וצבע לאירועי יוקרה

Premium Menu

Tapas Bar - individually served tapas

Personal-sized gourmet portions served during the reception

Albondigas - Spanish lamb patties on a bed of pearl barley

Liver Pate' - served on country bruschetta with cherry tomato jam and a balsamic glaze

Beef Carpaccio - with yuzu, olive oil, and blue salt on crostini and arugula

Mini Hamburger - on a mini burger bun with chimichurri aioli

Smoked Salmon - aioli and rocket on crepe-wrap

Sirloin Steak Salad - served in mini cups of Asian sauce

Salmon Tartare - with diced vegetables in lemongrass sauce

Chicken Balls - rolled in black and white sesame seeds on a bed of root vegetable salad

Mini Kebabs on Cinnamon Sticks - served with tri-color tehina

Empanadas - shortcrust pastry filled with veal on green chimichurri and roasted peppers

Salmon Yakitori - wrapped in panko flakes, yuzu, chili, and anise stars

Sea Fish Ceviche - with concasse tomatoes, chives, Atlantic salt, and coriander seed oil

Chicken Almond Pate' - wrapped in little filo leaves, aioli, tabasco, and sunflower sprouts

Liver Pate' Bruschetta - with caramel, rosemary, and red wine

Chicken Filet - coated with coconut flakes, fresh mango salsa, green chili, and lemongrass leaves

Chickpea Shoots - with lamb, raw tehina, and roasted pine nuts



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Meat Wedding Menu

Dates Stuffed with Veal - in red wine sauce

Tempura Vegetables - served with teriyaki sauce

Tofu Yakitori - Portobello mushrooms, in garlic-pomegranate marinade

Mini Smoked Chorizos - grilled on coals, served with chimichurri

Futomaki - sushi filled with smoked salmon and vegetables

Hosomaki - sushi filled filet of sea bream, avocado, and chives

Inside-out Sushi - filled with avocado, mango, and vegetables

Mini Lamb Kebabs - on a bed of grilled eggplant with green tehina

Sea Fish Ceviche - in fresh orange marinade, sunflower sprouts, and pepper

Gazpacho - cold tomato soup

Cauliflower Soup - Jerusalem artichoke and white root vegetables served with truffle oil

Veal Ravioli - in beef stock and beet cream

Sea Fish Tartare - in piquant peach caviar, coriander, and Asian sauce

Bruschetta in Tomato Cream Sauce - with Spanish sardines

Mackerel Mousse - served on vegetable crostini

Quinoa Patties - orange lentils, herbs, and olive oil

Green Buckwheat Patties - mallow leaves, sweet potato, and leek

Beverage Bar

Israeli soft drinks and Coca-Cola brand carbonated beverages

Beers available throughout the evening

A selection of red/white wines

A full espresso bar consisting of cappuccino, latte, hafuch (Israeli cappuccino), macchiato, instant,



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black (Turkish), short/long espresso; a wide range of herbal teas; soy milk

Food Stations

Tabun Oven Specialties

Hot focaccias baked in a tabun clay oven in front of guests, in a variety of flavors:

Olive oil and hyssop, coarse salt, and oregano

Fresh garlic and herbs, pesto with pine nuts, black olive tapenade

Home-made chimichurri, sun-dried tomatoes, basil leaves, fresh mushrooms, and roasted peppers

The Far East

A stir-fry station where flames, aromas, natural colors, and one chef combine to create a range

of colorful dishes made with egg noodles and fresh vegetables in four tasty varieties:

vegetarian, chicken, beef, and tofu

The Middle East

Couscous with pumpkin soup, hummus, and root vegetables

Sour Kubbeh Soup

Red Kubbeh Soup

Souq Specialty

Finely chopped veal, pine nuts and fresh parsley, served with mini pitas, green tehina, and a chopped Israeli salad

Mexican-Style Tortillas

Warm tortillas in a range of flavors and aromas with various fillings:

Beef Wrap: stir-fried beef with green onion, rocket leaves, and barbecue sauce

Chicken Breast Wrap: strips of chicken breast, piquant tomato salad, and Mexican sauce

* Vegetarian Wrap: guacamole, fresh tomato salsa, chili, and lemon

South American Grill

Argentinian Angus Entrecote

Asado Cuts on the Bone



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Veal Sirloin Cuts

Our own special dips prepared in the finest Argentinian culinary tradition

Fish and Chips

Panko-coated fish strips served with crispy French fries, ketchup, mustard, and spicy mayonnaise

Deep-Fried Delights

Lahmacun, Kubbeh Nabalusia, Moroccan meat cigars, potato pastels, individual Shepherd's Pie, mini Argentinian empanadas

Ceviche Bar

Salmon Tartare with diced vegetables in lemon sauce
Seared red tuna with a crispy coating in asparagus sauce
Sea Fish Ceviche with yuzu, ginger, and herbs

Sushi Bar

Sushi and rolls prepared on the spot, in a variety of shapes and flavors, served with traditional Japanese sauces: ginger, wasabi, soy, teriyaki, and spicy mayonnaise

The Natural Choice

Self-Service Salad Bar - a colorful array of fresh garden vegetables, assorted rocket leaves, and dressings: grissini sticks, olive oil with hyssop, coarse salt, fresh garlic and herbs, pesto with pine nuts, black olive tapenade
Home-made chimichurri, sun-dried tomatoes and basil leaves, fresh mushrooms, and roasted peppers

Salads Served to the Table

House Specialty Hummus - with chickpeas
Green Salad - an array of young lettuce leaves and julienne mixed vegetables with mustard and honey vinaigrette
Baladi Eggplant - grilled and topped with tehina, olive oil and parsley
Asian Salad - vegetable strips, roasted sesame seeds, lemon, and teriyaki
Chinese Cabbage Salad - sunflower spouts, roasted sliced almonds, ginger,



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and soy sauce

Tricolor Salad - roasted peppers in citrus marinade

Lebanese Tabouli Salad - bulgur, lemon, date tomatoes, and an array of herbs

Cherry Tomatoes - with zucchini and basil leaves

Fresh Oyster Mushrooms - cherry tomatoes in garlic and olive oil sauce

Whole Eggplants - roasted in tehina and date syrup

Cabbage Duet - red and white cabbage with cranberries and roasted cashews

Fresh Carrot and Beet Salad - seasoned with lemon, garlic, and sesame oil

White Sprout and Beet Salad - herbs, lemon wedges, and sliced almonds

Iceberg Lettuce with white sprouts - oyster mushrooms, mixed roasted nuts and seeds, vinaigrette dressing

Fresh Carrots - lemon cubes, spicy green pepper, garlic, and coriander

Marinated Vegetables - in a bay leaf, English pepper, lemon, and olive oil marinade

Peppers - peeled hot peppers in garlic and lemon

Home-made Tehina - white/green/red/yellow

Matbucha - authentic Moroccan tomato salad

Diced Sweet Potatoes - fresh chives, date syrup, and nuts

Green Salad - parsley, coriander, dill, mint, and nuts

Quinoa - with brown lentils, stir-fry sweet potato cubes, and herbs

Root Vegetable Salad - thin slices of root vegetables in a lemon, celery, and vinaigrette marinade

Asian-Style Mushrooms - assorted mushrooms, vinaigrette, fresh pineapple, and roasted cashews

First Course Options

Mullet filet with Moroccan Chermoula sauce, pepper stew, garlic cloves, and spicy coriander

Tilapia filet baked with a touch of balsamic vinegar, sun-dried tomatoes and roasted peppers

Sea bream filet in almond pesto, white wine, and French tarragon

Panko-crusted red mullets with coriander seeds and pickled lemon

Salmon filet with herbs, wasabi, soy sauce, and honey

St. Peter's Fish in a tomato and a chickpea sauce

Seared red tuna with asparagus sauce

Hake filet in white wine, artichoke and fresh sage sauce

Salmon filet in caramel teriyaki sauce



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Skewered Yakitori Salmon coated with panko and fennel
Roasted bass filet on a bed of seared vegetables
Filo pastry filled with vegetables, tofu, and nuts
Sea fish kebab seared on a plancha flattop grill
Grilled Salmon filet with fresh thyme, garlic, olive oil, and lemon
Almond crusted seabass filet in garlic and honey sauce, with lemon and Dijon mustard
Grouper and coriander patties in a cherry tomato confiture
Potato gnocchi with chicken livers in a wine and fig sauce
Filo pastry filled with fresh veal served on sweet potato and pumpkin cream
Filo roll filled with Jerusalem mixed grill on a bed of mashed potatoes and Jerusalem artichokes
French pastry filled with chicken, red and black beans, lemongrass and dried fruits
Home-made pastry filled with veal tonsils and sirloin in a wine and chestnut sauce
Grilled Portobello mushrooms in pesto on a bed of root vegetables and a touch of balsamic vinegar
Liver pate, mixed berry gelatin and sunflower sprouts with warm brioche
Shepherd's Pie - a lamb and pine nut pastry

Side Dishes

Green rice with aromatic herbs, nuts and seeds
White and Wild Rice Duet - with herbs
Baked Parisienne potatoes with garlic, olive oil and thyme
Sweet potato boats, truffle oil, roasted sesame seeds, and pecans
Potato slices, garlic, four seasons pepper, and fresh rosemary
Garden peas with artichoke slices and asparagus
Potato and sweet potato duet - baked with olive oil, rosemary, and sliced garlic
Bulgur Majadra with browned onion
Root vegetable casserole - an authentic dish with Mediterranean spices
Creamed mashed potatoes with pumpkin, chestnut, and sweet potato
Quinoa - with stir-fried sweet potato cubes, cranberries, walnuts, mint, and green onions
Slow-cooked red rice, julienne carrots, and herbs
Basmati rice with roasted pistachio nuts and dill



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Couscous with pumpkin, chickpea and root vegetable soup

Antipasti grilled mixed vegetables

Orange Stew - roasted pumpkin, carrots and butternut squash with dates, cinnamon and browned onion

Artichoke with stir-fried oyster mushrooms

Stir-fried green beans, sun-dried tomatoes, garlic, lemon, and sesame oil

Main Course Options

Entrecote Rib Eye - a choice cut of Argentinian Angus

Prime Rib Steak- entrecote on the bone, grilled with pepper and garlic confit

Asado short rib cuts on the bone - slow-smoked in Merlot and plum sauce

Goose breast confit and Mulard breast - in a reduced wine sauce

Baby lamb chops - in a pepper sauce

Pistachio and cashew crusted spring chicken stuffed with herbs

Skewered Mulard - marinated in pomegranate, sesame oil and balsamic vinegar

Pistachio crusted Italian chicken breast marinated in pesto, garlic and lemon

Grilled veal tonsils

Veal shoulder in pepper and wine sauce

Chicken livers with gnocchi and chestnuts

Spring chicken steak in an orange chili, garlic and four seasons pepper sauce

Grilled spring chicken steak with lemon sumac and Himalayan salt

Spring chicken steak - choice of marinades: garlic and honey/green chili and mango

Beef tongue with a choice of: roast beef and mushroom gravy/wine sauce/sweet-and-sour sauce

Cordon Bleu - chicken breast stuffed with meat and pine nuts

Skewered yakitori spring chicken in peanut butter and coconut milk

Duck leg in orange and fresh pineapple sauce

Rump steak - lean cut

Fresh butcher's cut - served medium rare

Vacio - a choice cut of beef in a flavorful root vegetable and garlic clove stew

Veal Sirloin - prepared with our special smoking process

Veal Roast Beef - slow-roasted, served with chimichurri



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Meat Wedding Menu

Desserts

Berry Petit Fours - chocolate cake and berry mousse topped with berry syrup

Chocolate Souffle' - an extra-large souffle' bursting with rich chocolate

Pina Colada Pie - a crisp cocoa butter and sesame crust filled with coconut and chocolate ganache

Mixed Nut Pie - a crisp crust filled with almond cream, assorted nuts, and caramel cream

Mixed Berry Pie - a crisp crust filled with vanilla cream and assorted berries

Halva Tartlet - a crisp crust filled with halva and topped with caramelized nuts

Apple Tartlet - a crisp crust with an apple streusel filling

Cream Puff - filled with non-dairy vanilla cream and topped with chocolate and caramelized nuts

White Magnum - Belgian chocolate with cocoa butter and white chocolate-covered caramelized nuts

Black Magnum - Belgian chocolate with cocoa butter and chocolate-covered caramelized nuts

Tiramisu - chocolate, coffee and vanilla cream mousse cake topped with cocoa crumbs

Chocolate date and passion fruit mousse cake

Chocolate mousse cake with Belgian chocolate ganache

Dessert Cups

Halva - chocolate halva mousse on a layer of white chocolate and halva ganache

Malabi - rosewater cream with strawberry syrup and white coconut chips

Mixed Berry Mousse - topped with berry syrup

Tiramisu - coffee mousse and vanilla cream mousse topped with cocoa crumbs



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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. Individual rolls and focaccias
3. Coffee Corner: espresso machine, assorted herbal teas, granulated/black (Turkish) coffee, mint leaves, lemon, sugar, 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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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