



World Cuisine Catering in Israel

Kabalat Panim/Reception Meat Menu

Kabalat Panim

Hors D'Oeuvres and Canapes - Choose three

Treat your guests to an assortment of pass around delicacies for your guests to enjoy as they arrive. Choose three items from the selection below:

Franks in Blankets
Mini Potato Knishes
Mini Kasha Knishes
Mini Meat Knishes
Sausage en Croute
Mixed Vegetable Tempura
Stuffed Mushrooms
Mini Egg Rolls
Mini Potato Pastilles
Mini Meat Pastilles
Mini Meat Cigars
Sweet and Sour Meatballs
Italian Meatballs
Swedish Meatballs
Korean Meatballs
Moroccan Chicken Brochettes
Grilled Chicken Skewers
Argentinian Beef Skewers



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Soup - Choose one

Recommended for chillier months, however good soup can be enjoyed all year long. Choose two soups from the selection below.

Carribbean Black Bean Soup

Roasted Vegetable

Orange Vegetable

Minestrone

French Onion

Split Pea

Mushroom Barley

Potato Leek

Tomato Rice

Lentil

Scarlet Carrot - carrot soup with roasted beets for a sweet and beautifully colored soup

Turkey Gumbo

Tom Yum - Thai hot and sour soup

Chinese Hot and Sour

Egg Drop

Wonton

Croutons

Soup nuts



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Main Course Stations

Choose any four stations.

Baked/Mashed Potato Bar

Individually wrapped baked potatoes, or creamy mashed potatoes your guests can enjoy with a selection of toppings.

Potatoes - Choose two

Baked Potatoes

Mashed Potatoes

Mashed Sweet Potatoes

Mashed Potato/Sweet Potato Duet

Toppings - Choose three

Chopped Scallions

Fried Onions

Crispy Onions

Sauce Espagnole - rich brown sauce, but you can call it gravy.

Chili - slow cooked meat and beans in tomato sauce. Tell us how spicy you like it.

addl ₪2 per guest

House made beef bacon crumble *addl ₪3 per guest*



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Bread Basket

An assortment of fresh baked breads with your choice of spreads

Spreads - Choose five

Hosts are encouraged to select between three to five spreads for your guests.

- Chummus
- Tehina
- Pesto
- Herbed Olive Oil
- Gremolata
- Sundried Tomato Pesto
- Chimichurri
- Garlic Aioli
- Black Olive Tapenade
- Green Olive Tapenade
- Roasted Red Pepper Chummus
- Muhammara
- Matbucha
- Roasted Garlic Heads *addl ₪1 per guest*

Hamburger Station

Our beef patties are made with all-beef, onions, salt and pepper. No fillers, ever.

- Hamburgers
- Buns
- Ketchup
- Mustard
- Fried Onions
- Pickles, tomatoes, and red onions



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Hot Dog Station

We've found the absolute best all-beef hot dogs in Israel. *Ask about our hot dog roller machine to give your simcha a festive carnival feeling.*

Hot dogs
Buns
Ketchup
Mustard
Sauerkraut
Pickle Relish
Chopped white onion
Three alarm Chili *addl ₪2 per guest*

Mexican Fiesta

Main Selection - Choose two

Slow Cooked Asado
Beef Burritos
Chicken Fajitas
Chicken Mole - served with a rich dark sauce and pumpkin seeds

Taco Salad - with lettuce, cucumbers, tomatoes, white onion, corn, black olives and tortilla chips

Corn and Black Bean Salsa

Guacamole



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Moroccan Casbah

Let your guests wander the alleys and explore the tastes of the casbah in Marrakech.

Harira Soup - tomatoes, lentils, chickpeas, and lamb. *addl ₪2 per person*

Pastilles - a selection of deep-fried potato and meat wrapped in dough

Cigars - spiced meat rolled in dough and deep fried

Chicken Tagine - slow cooked chicken with a selection of vegetables, chickpeas, and prunes

Lamb Kofte - ground lamb patties mixed with exotic herbs and spices (*add ₪7 per guest*)

Couscous

Za'alouk - creamy eggplant dip with garlic, paprika, cumin and a touch of chili powder.

Pickled Vegetables

Tehina

Harissa

Sabich

Chummus

Sliced Hard-Boiled Eggs

Fried Eggplant

Boiled Potato

Israeli Salad

Tahina

Zchug



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Taboun

A taboun is an open flame oven perfect for adding the finishing touch on your guests' selected focaccia. *Please note this station requires an additional staff member.*

Focaccia - choose three

Tomatoes

Za'atar

Olives

Sun-dried Tomato Pesto

Pesto

Gremolata

Roasted Peppers

Eggplant and Onions

Chop Meat and Aioli - seasoned ground beef with garlic mayo *addl ₪2 per person*

Shredded BBQ Beef - tender shredded beef in barbecue sauce *addl ₪2 per person*

Pizzaiola - sliced beef, tomato sauce, peppers, onions, green olives *addl ₪3 per person*

Sausage and Peppers - piquant sausage with roasted peppers *addl ₪3 per person*

Pastrami - our house made New York pastrami *addl ₪4 per person*

Slow Cooked Lamb - tender pieces of lamb with thyme and lemon *addl ₪7 per person*

Chummus

Tehina

Olive Oil



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Vegetables and Salads

Choose three salads

Asian Cabbage Salad - red and white cabbage, scallions, shredded carrots, sesame seeds in a soy ginger vinaigrette

Babaganouj - roasted eggplant mixed with mayonnaise

Beet Salad - cubed beets in a light vinaigrette

Caesar Salad - romaine lettuce, red onions, cherry tomatoes, cucumbers shredded carrots, and croutons

Cherry Tomatoes with Chickpeas - cherry tomatoes, chickpeas, red onion and cilantro (ask for spicy)

Cherry Tomatoes with Pesto - cherry tomatoes with red onions and house pesto

Chummus - classic chickpea spread garnished with paprika and olive oil

Cole Slaw - shredded cabbage with carrots in a creamy dressing

Corn and Black Bean Salsa - corn and black beans with red onions, cumin, and parsley

Cucumber Salad - pickled cucumbers with red onions and dill

Eggplant Baladi - whole roasted eggplant served with tehina

Fried Eggplant Salad - fried eggplant cubes with peppers and herbs in a light piquant dressing

Garden Salad - a mix of market fresh vegetables with romaine lettuce

German Potato Salad - potatoes with chopped carrots, pickles and mustard vinaigrette

Israeli Salad - chopped cucumbers and tomatoes with lemon and olive oil

Kohlrabi Waldorf Salad - kohlrabi matchsticks with walnuts, apples, and mayonnaise

Lentil Salad - brown lentils with peppers, sauteed onions, roasted sweet potato with a red wine vinaigrette

Marinated Pepper Salad - sliced pepper strips with herbs, garlic, and olive oil

Matbucha - piquant tomato spread with roasted vegetables

Mixed Pickles - sliced pickles, olives, lemon slices and hot pepper flakes

Muhammara - spicy dipping salad made with red peppers and walnuts

Potato Salad - creamy potatoes with carrots and red onion

Quinoa Salad - quinoa with chopped parsley, cilantro, red and yellow peppers, dried cranberries

Red Cabbage Health Slaw - red and white cabbage with shredded carrots, scallions, dried cranberries with a red wine vinegar dressing



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Red Cabbage Salad - red cabbage in a creamy dressing

Roasted Pepper Salad - Roasted pepper strips in a zesty dressing

Spicy Carrot Salad - shredded carrots with cilantro, hot peppers, lemon, and olive oil

Sweet Potato Chilli Salad - cubes of roasted sweet potatoes with a sweet and spicy sauce

Tabouleh - bulgar with cubed cucumbers, tomatoes, and fresh mint

Taco Salad - fresh lettuce, tomatoes, cucumbers, white onion, black olives, corn and our house taco dressing

Tehina - dip made with sesame paste, lemon juice and our house spice blend

Deluxe Dinner Stations

Argentinian Grill

Visit the pampas of Argentina with our assortment of meats and vegetables served on skewers.

Skewer Options - choose two

Marinated Steak Skewers

Marinated Chicken Breast Skewers

Marinated Boneless Dark Meat Chicken Skewers

Marinated Vegetable Skewers

Chorizos

Chimichurri

Caribbean Cruise

Visit the islands of the Caribbean and enjoy a colorful and zesty array of dishes.

Caribbean Black Bean Soup

Choose two main dishes:

Jamaican Jerk Chicken - dry rub roasted chicken with a dizzying array of spices

Caribbean Pineapple Chicken - with pineapple, peppers, garlic, soy sauce, ginger, vinegar, lime juice, honey and spices



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Jamaican Beef Stew - with soy sauce, red wine vinegar, ginger, tomatoes and spices

Beef Stew with Ginger - made with coconut milk, ginger, sweet potatoes, and curry powder

Beef Callaloo - with Swiss Chard, coconut milk, spices, chilies, okra, and red meat

Cuban Black Beans - rice, mixed vegetables, spices, and sofrito

Caribbean Rice - with coconut milk, allspice, cayenne, garlic cloves, and pineapple juice

Black Eyed Peas and Rice - with black eyed peas, pumpkin, garlic, onions, coconut milk, and brown sugar



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Falafel and Chummus

Give your guests a taste of the ultimate Israeli street food at your simcha.

Falafel Balls
Mini pita bread
Chummus
Tehina
Ambah
Zchug
Israeli Salad
Pickles
Sauerkraut
Hot Peppers
Fried Eggplant

Italian Trattoria

Explore the luxurious cuisine of Italy with our hand-picked selection of Italian delicacies.

Choose two:
Orecchiette with Chicken and Spinach
Penne with Sausage and Peppers
Chicken Fra Diavolo
Spaghetti and Meatballs
Meat Lasagna with Vegetable Cream Sauce
Tuscan Chicken with White Beans and Spinach
Chicken Cacciatore
Turkey Tetrazzini

Vegetable Antipasti



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Mardi Gras in New Orleans

These Bourbon Street dishes will have you sashaying with the second line in no time.

Turkey Gumbo - deliciously piquant turkey soup with okra and sausage *addl ₪2 per person*

Main Selection - Choose two

Sausage Jambalaya
NOLA Pot Roast
Fried Chicken
Nile Perch Etouffee
Roast Beef Po' Boys

Side Dishes

Cajun Rice
Creole Rice
Fried Okra
Red Beans and Rice
Green Beans with Pecans

Meat Lover's Paradise

Give your guests a gustatory meat experience they won't forget.

Choose three:

Carved Rib Roast
Beef Stew with Red Wine
Smoked Beef Shoulder
Shredded Barbecue Beef
Roast Beef
Minute Steak Roast
London Broil
Garlic Crusted Petite Fillet
Slow Cooked Asado
Carved Sirloin



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Carved Beef Tenderloin
Slow Cooked Whole Lamb Shoulder
Terrine of Lamb with Herbs - Ground lamb wrapped in pastry, served sliced

Selection of dressings and condiments to compliment your choices

Thailand Experience

Take your guests on an exotic culinary adventure to Southeast Asia.

Tom Yum Soup - hot and sour soup *addl ₪2 per person*

Choose two:

Chicken Peanut Satay - chicken skewers with a spicy peanut sauce

Curry Beef - with lemongrass and cilantro

Green Curry Chicken - with green beans, bell peppers, onions and a spicy curry sauce

Chicken with Glass Noodles Stir Fry

Basil Chicken - with garlic, fresh basil, and fresh chiles

Thai Sticky Wings - with soy sauce, sugar, vinegar, lime juice, lemongrass, and cilantro

Peanut Chicken Red Curry - with red curry paste, onions, peppers, lemongrass, and coconut milk

Choose two:

Peanut Noodles

Thai Fried Rice

Pad Thai - chicken, cilantro, peanuts, bean sprouts, and rice noodles tossed with pad Thai sauce

Thai Steak Salad - with cucumbers, cilantro and mint with sweet, salty and spicy Thai dressing



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Premium Dinner Stations

Carving Station

Your guests will keep coming back for more, but that's okay; we'll have plenty for them to enjoy! *Please note this station requires an additional staff member.*

Meat Selection

House Made Corned Beef
House Made New York Pastrami
Fresh Roasted Turkey Breast
London Broil *addl ₪2 per guest*
Roast beef platter *addl ₪2 per guest*
Smoked Asado

Mustard
Ketchup
Spicy Mayonnaise
Russian Dressing
Pickles and olives



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Chef's Chicken Saute Station

Have our chef prepare food for your guests on the spot with fresh ingredients and flair. Choose from our most popular offerings listed below. For our full list of chicken dishes, please ask to see our Chicken Dishes Menu. *Please note this station requires an additional staff member.*

Choose three:

Arlesienne - with eggplant, tomatoes and onions

Balsamic Citrus - with balsamic vinegar, seasonal fresh citrus juice, string beans, and almonds

Bourbon Glazed - with mushrooms, red peppers, and garlic confit

Cacciatore - with zucchini, eggplant, onions, in a tomato sauce

Korean glazed - with soy sauce, ginger, honey, and garlic

Marghareta - with tomato sauce, white onions, and fresh basil

Marsala - sauteed mushrooms, vegetable cream sauce, sweet wine

Moroccan- with chickpeas, carrots, almonds, and prunes

Mushroom Cream - vegetarian cream sauce and sauteed mushrooms

Pistou Cream - fresh basil, walnuts, garlic and olive oil in a vegetable cream sauce

Scampi - white wine, fresh lemon juice, olive oil, red pepper flakes

Thai- with yellow curry, Cilantro, peanuts



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Fish and Chips

Fish Selection - Choose two

Beer Batter Dipped White Fish

Breaded White Fish

Beer Batter Dipped Salmon *addl ₪5 per guest*

Breaded Salmon *addl ₪5 per guest*

Home Fries

Tartar Sauce

Garlic Aioli

Fresh Lemon Wedges

New York Deli

Fuggedaboutit! Our classic New York deli will take you and your guests back to the Lower East Side with one bite. House-cured corned beef and pastrami, perfectly cooked roast beef, roast turkey and even pickled tongue are all on the menu.

Available as platters or a combination of platters and carved-by-hand. *Please note this station may require an additional staff member.*

Choose three:

House Made Corned Beef

House Made New York Pastrami

House Made Cured Beef Fillet

Roast Beef

Roast Turkey

Pickled Tongue

Classic Brisket

Hot Dog Station

Hamburger Station

Ketchup

Mustard

Russian Dressing

Cole Slaw



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Pickles
Sandwich Bread

Sushi

Assorted sushi rolls with soy sauce, wasabi, pickled ginger, and spicy mayonnaise.

Dessert

Choose two dessert items from the menu below:

Waffles on a stick
Apple Crumble with Vanilla Ice Cream
Ice cream
Mini cookie platters
Mini muffin platters
Assorted large round cakes
Popcorn
Cotton Candy
Chocolate Souffle



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Pricing

Kabalat Panim
Four Main Station Choices
Dessert
Setup, service, cleanup
Basic Paper Goods
₪139 + VAT per person
Minimum 120 people

Additional Main Station Choice ₪20 +VAT per person
Additional Deluxe ₪25 +VAT per person
Additional Premium ₪35 +VAT per person