



World Cuisine Catering in Israel

Meat Lover's Menu

Cholent - classic mix of cubed meat, potatoes, beans, and barley

Deli hero - our house made deli meats piled high on fresh club bread

Franks in Blankets - made with 100% beef hot dogs. A crowd pleaser!

Shredded Beef - slow cooked beef in one of our delicious sauces. Choose wine, barbecue, or Mexican

Asado on the Bone - slow roasted spice rubbed dinosaur bones

Smoked Asado - smoked over fruitwoods and hickory, then slow cooked until buttery soft.

London Broil - marinated broiled flatiron steaks

Pastrami- house cured smoked beef. Warning: it will make New Yorkers cry. Best in Israel, guaranteed.

Corned Beef - house cured beef that epitomizes classic New York deli.

Roast Beef - thinly sliced, pink and perfect.

Canadian Boychn - brine cured and smoked beef.

Turkey Breast - white meat turkey coated on pur special blend of house spices.

Lamb Kofte - small ground Lamb patties with herbs

Nana's Brisket- cook to melting in our wine sauce

Minute Steak Roast- seasoned and roasted until pink and tender

Argentinian Beef Skewers - coated in piquant chimmichuri

Mexican Beef Skewers - coated in a mixture of onion, hot peppers, and spices

Rib Eye steaks - seasoned and grilled perfectly

Rib Roast - an entire Rib roast cooked to perfection and sliced to order

Veal Shoulder Roast - served with roasted cherry tomato confiture

Lamb Shoulder- slow cooked tender lamb quarter on the bone, seasoned with herbs, spices, lemon and garlic.

Ethiopian Beef Stew - with berebere spice blend and chickpeas

Classic Three Alarm Chili - beans, meat, onions and our house chili sauce

Caribbean Beef Stew - curry marinated beef with peppers, onions, pineapple and coconut milk

Ptchah - jellied calves feet with hard boiled eggs

Stuffed Cabbage - in our sweet and sour sauce