



World Cuisine Catering in Israel

Shabbat Menu

We invite you to enjoy delicious Shabbat meals with our menu of tantalizing salads, appetizers, main dishes, sides, and desserts for you and your guests. If you would like something and can't find it, don't hesitate to ask!

Table Salads - choose 5 per meal

Start your meal with a colorful selection of salads for the table

- Asian Cabbage Salad - red and white cabbage with shredded carrots, scallions, dried cranberries with a red wine vinegar dressing
- Babaganouj - roasted eggplant mixed with mayonnaise
- Beet Salad - cubed beets in a light vinaigrette
- 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
- 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
- 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
- Red Cabbage Salad - red cabbage in a creamy dressing
- Roasted Pepper Salad - Roasted pepper strips in a zesty dressing



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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

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

First Course- choose one per meal

Our perfect first courses for your guests to enjoy.

Homestyle Chicken Soup with Noodles

Mushroom Barley Soup

Orange Vegetable Soup

Split Pea Soup

Vegetable Soup

Matzah Balls - ₪5 extra per person

Gefilte Fish - home style gefilte fish served with carrots and horseradish

Honey Mustard Salmon - served with our popular honey mustard sauce

Lemon Olive Oil Salmon - served with a light drizzle of fresh lemon juice and extra virgin olive oil

Moroccan Salmon - fillet of salmon with red peppers, onions, chickpeas, herbs and spices

Teriyaki Salmon - salmon fillet with teriyaki sauce

Mardi Gras Nile Perch - perfectly cooked nile perch served with a creamy Louisiana sauce of onions, bell peppers, celery, herbs and spices

Bonne Femme Sea Bass - served with a pareve mushroom cream sauce

Duglere Sea Bass - served with a fresh tomato sauce

Moroccan Tilapia - fillet of tilapia with red peppers, onions, chickpeas, herbs and spices

Pesto Tilapia - tilapia fillet dressed with fresh pesto

Beggar's Purse - ground beef wrapped in a phyllo dough purse served with a dried fruit sauce

Korean Meatballs - all-beef meatballs with a soy, honey ginger glaze over white rice

Meatballs and Rice - classic meatballs served in our tomato sauce over white rice

Swedish Meatballs - all-beef meatballs with a creamy brown sauce



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Stuffed Cabbage - ground beef and rice stuffed into a cabbage leaf with a sweet and sour tomato sauce (*₪5 extra per person*)

Chicken Fricassee - classic stew made with chicken wings and meatballs

Potato Knish - served with a mushroom gravy

Main Dishes - choose two per meal

Chicken Schnitzel - fried chicken breast coated in breadcrumbs

Chicken Schnitzel Nuggets - white meat chicken nuggets coated in breadcrumbs

Hot Poppers - white meat chicken nuggets in a spicy chilli sauce

Oven Roasted Chicken - classic roast chicken cooked to perfection

Southern Fried Chicken (*₪7 extra per person*) - crispy coated chicken pieces

Chicken Quarters, Chicken Breast, Boneless Dark Meat

Choose from either quartered chicken on the bone, chicken breast, or boneless dark meat (*₪10 extra per person*)

- BBQ Sauce
- Lemon Thyme
- Spices and Herbs Seasoning - our special blend of herbs and spices
- Honey Mustard
- Teriyaki Sauce
- Jamaican Jerk Seasoning - with thyme, allspice, and cinnamon

Stuffed Chicken Breast (*₪10 extra per person*)

- Mushrooms and Rice
- Spinach and Potato
- Herbs and Rice
- Saltimbocca - stuffed with house made Pastrami and fresh sage

Classic Brisket au Jus

BBQ Brisket

BBQ Beef

Hungarian Beef Goulash

Minute Steak Pot Roast

Beef Bourguignon - slow cooked beef in a reduced red wine sauce

Corned Beef with Sweet Glaze

Cholent - classic beef cholent (kishke add *₪2* per person)



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Side Dishes - choose two per meal

White Rice

Kasha Varnishkes

Spanish Rice - made with crushed tomatoes

Rice with Carrots and Onions

Rice Pilaf - mixed with turmeric and toasted orzo pasta

Herbed Rice

Mejadra - Middle Eastern rice with stewed lentils

Garlic Potato Wedges

Herbed Potato Wedges

Potato Kugel

Mashed Potatoes

Mashed Sweet Potatoes

Israeli Couscous with Sauteed Mushrooms

Israeli Couscous with Chickpeas and Sundried Tomatoes

Noodle Kugel

Zucchini Kugel

Cranberry Apple Crunch

Roasted Marinated Vegetables - a melange of marinated roasted vegetables

Popcorn Cauliflower - cauliflower florets with turmeric and garlic

Broccoli with Mustard Seeds

String Beans Teriyaki

String Beans Almondine

Sweet and Spicy String Beans - with mustard and apricot preserves

Pan Seared Spicy Okra - roasted okra with spicy herbs and spices

Herb Roasted Cabbage - with turmeric and white pepper

Garlic Lemon Roasted Artichoke Hearts (₪3 extra per person)



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Salads - choose one per meal

Classic Garden Salad

Caesar Salad - shredded carrots, red onion, cherry tomatoes, and croutons with our authentic Caesar dressing

Sweet Potato Salad - with tomato cucumber, red onion, sweet potatoes and walnuts with a lemon juice olive oil dressing

Asian Cabbage Salad - red and white cabbage with shredded carrots, scallions, dried cranberries with a red wine vinegar dressing

Baby Greens Salad with Citrus and Balsamic Vinegar

Taco Salad - with corn, tomatoes, red onion, black olives, topped with corn chips

Desserts - choose one per meal

Apple Crisp

Apple Strudel

Chocolate Mousse

Chocolate Peanut Butter Parfait

Chocolate Souffle with Ice Cream

Flourless Chocolate Torte (₪10 extra per person)

Fresh Seasonal Fruit

Lemon Mousse

Sorbet



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Menu Pricing

30 to 49 people: ₪119 per person per meal + VAT

50 to 69 people: ₪113 per person per meal + VAT

70 to 150 people: ₪107 per person per meal + VAT

For parties over 150 guests, please contact us for custom menus and pricing

Service Options

Please call to discuss how we can enhance your Shabbat celebration with the following additions:

Waitstaff

Soft Drinks

Coffee/Tea Service

Challot/Challah Rolls

Real dishes, glassware, silverware and tablecloths

Service Pricing

30 to 49 people: ₪110 per person per meal + VAT

50 to 69 people: ₪88 per person per meal + VAT

70 to 150 people: ₪78 per person per meal + VAT

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