



World Cuisine Catering in Israel

Wedding 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

Stuffed Mushrooms - *filled with ground beef*

Mini Egg Rolls

Grilled Chicken Skewers

Argentinian Beef Skewers

Sushi - assorted sushi rolls with soy sauce, wasabi, pickled ginger, and spicy mayonnaise. Add ₪12 per person

Choose 3 stations from the following:

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.

Hot dogs
Buns
Ketchup
Mustard
Sauerkraut
Pickle Relish

Soup - Choose Two

Recommended for chillier months, however good soup can be enjoyed all year long.

Choose two soups from the selection below.

Orange Vegetable
Minestrone
French Onion
Split Pea
Mushroom Barley
Potato Leek
Tomato Rice
Lentil
Croutons
Soup nuts

Meatballs from Around the World

Choose from your favorite style of meatball. Served over white rice

Sweet and Sour Meatballs
Italian Meatballs
Swedish Meatballs
Korean Meatballs



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Moroccan Casbah

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

Couscous

Za'alouk

Creamy eggplant dip with garlic, paprika, cumin and a touch of chili powder

Pickled Vegetables

Tehina

Harissa

Fish and Chips - Choose Two

Beer Batter Dipped White Fish

Breaded White Fish

Home Fries

Tartar Sauce

Garlic Aioli

Fresh Lemon Wedges



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Taboun

A taboun is an open flame oven perfect for adding the finishing touch on your guests' selected focaccia.

Focaccia - choose 5 toppings

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



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Carving Station - Choose Four Options

Additional ₪25 per person

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

Main Course

Each table is set with a selection of premium bread loaves and rolls, and your choice of 5 table salads

Salatim / Dips - Choose Five

Asian Cabbage Salad
Red and white cabbage with shredded carrots, scallions, dried cranberries with a red wine vinaigrette
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



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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

Spicy Carrot Salad

Shredded carrots with cilantro, hot peppers, lemon, and olive oil

Sweet Potato Chili Salad

Cubes of roasted sweet potatoes with a sweet and spicy sauce

Tabouleh



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Bulgar with cubed cucumbers, tomatoes, and fresh mint

Tahina

Dip made with sesame paste, lemon juice and our house spice blend

Appetizer - Choose Two

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

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

Pesto Tilapia - tilapia fillet dressed with fresh pesto

Korean Meatballs

All-beef meatballs with a soy, honey ginger glaze over white rice

Swedish Meatballs

All-beef meatballs with a creamy brown sauce

Potato Knish

Served with a mushroom gravy

Meat Knish

Served with a mushroom gravy



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Main Course - Choose Two

You may offer your guests a choice from our selection of entrees, or serve a duet of two different items on the same plate. Your main course is served with a garden salad for the table.

Boneless Dark Meat Chicken

Choose one from the following options:

Mushroom Veloute

Chimichurri

Blistered Cherry Tomato Confit

Served with baby roasted garlic potatoes and roasted vegetable sticks

Chicken Breast

Choose one from the following options:

Scampi - with lemon and capers

Marsala - red wine and mushrooms

Saltimbocca - pastrami and sage

Arlesienne - tomatoes, eggplant, and red onion

Moroccaine - chickpeas, prunes, and almonds

Served with creamy whipped potatoes and marinated roasted vegetable cubes

Asado

Choose from the following options:

Spanish - tomato sauce, olives, and almonds

Italian - tomato sauce, onions, and herbs

Texas - barbecue sauce

Served with rice and beans, and butternut squash

Minute Steak Roast

Slow cooked minute steak roast in a rich red wine sauce

Served with herbed rice and string beans



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Brisket

Choose from the following options:

Barbecue

Au Jus

Served with garlic roasted potato wedges and sauteed peppers

Prime Rib Roast

Perfectly cooked sliced prime rib

Served with garlic and herb baby smashed potatoes and a vegetable melange

Additional ₪35 per person

Dessert

Choose two desserts from the selection below

Chocolate tarts

Lemon meringue tarts

Fruit tarts

Mini apple tarts

Decadent brownies

Mini cinnamon buns

Chocolate mousse

Peanut butter parfait

Peach Melba

Mini strawberry shortcake

Lemon bars

Coffee and tea service included



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Pricing

Price includes:
Ceramic dishes
Glassware
Silverware
Tablecloths
Cloth napkins
Soft drinks
Waitstaff
Setup
Service
Cleanup

Pricing does not include staff gratuities