



## Shabbat Menus-Price list:

DATE	NAME	PHONE NUMBER	EMAIL ADDRESS	LOCATION	PORTIONS

### Classic

#### **Shabbat "Classic" Menu**

**(200 Nis per person)**

Friday night Dinner  
Shabbos lunch  
Shaleshudes

### Premium

#### **Shabbat "Classic" Menu**

**(270 Nis per person)**

Friday night Dinner  
Shabbos lunch  
Shaleshudes  
Soft drinks/ challah roll's  
Dessert

### Classic Premium

#### **Shabbat "Classic Premium" Menu**

**(290-325 Nis per person)**

Friday night dinner  
Shabbos lunch  
Shaleshudes  
Soft drink/ challah rolls  
Desert/ Service/ Dishes

## Friday Night Dinner:

### **Salads (select 8)**

- Fried hot peppers with lemon and garlic cubes
- Cooked beets with onions and parsley, sweet and sour
- Spicy matboucha
- Green lentil salad
- Greek eggplant: fried eggplant strips in a marinade of onions, colorful peppers, pickles and parsley
- Green salad with vegetables
- Arabic salad: cherry tomatoes, fresh garlic, coriander, and hot pepper
- White cabbage with dill and cranberries
- Tabouli with cucumbers and chopped fresh herbs
- White quinoa with sweet and sour vinaigrette, mint and vegetables
- Hummus
- Tehina
- Carrots Moroccan style
- Cherry tomatoes with basil, purple onion, and fresh garlic
- Carrot salad with coriander, hot pepper: lemon and cumin
- Eggplant in mayonnaise
- Romanian eggplant with red pepper cubes, pickles, garlic and parsley
- Turkish salad with three types of onions
- Coleslaw: cabbage, and carrots with mayonnaise
- Raw beets in sweet chili



### **Appetizer (select 2):**

#### **Fish**

- Middle Eastern Nile with tomatoes, garlic, coriander, and chickpeas
- French-style tilapia fillet with fresh herbs and white wine
- Salmon wrapped in chard leaves with herbs, sliced lemon and white wine (addition of 20 NIS per person)
- Salmon with citrus sauce, sweet chili, colorful pepper cubes, sliced oranges, celery and onion

#### **Pastries**

- "Meorav Yerushalmi" in filo pastry with mushroom sauce
- Potatoes in puff pastry with mushroom sauce

### **Main course (Select 2):**

#### **Chicken**

- Chicken thighs in plum sauce
- Chicken thighs in "chicken grill" marinade
- Spring chicken in Cajun marinade
- Spring chicken with teriyaki sauce, chilli and sesame seeds
- Chicken breast with curry in fresh celery marinade
- Grilled chicken breast
- "Poppyett": schnitzel coated in breadcrumbs, stuffed with chopped vegetables (addition of 10 NIS per person)
- ❖ Fried schnitzel coated in breadcrumbs

#### **Meat**

- Beef stew with seasonings, olive oil, mushrooms, and onions
- Brisket; sliced beef breast cooked in a delicate barbecue sauce
- ❖ Entrecote steak (approximately 200 grams) with pepper sauce (addition of .40 NIS per person)
- Asado veal in an exquisite red wine sauce

### **Side dishes (select 3)**

#### **Rice**

- White rice with raisins, roasted almonds and herbs
- Yellow rice with carrots, onions, celery, chickpeas and cinnamon
- Chinese rice with peas, carrots, onion and ginger

#### **Potatoes**

- Small white potatoes with date syrup and dijon mustard
- White Potatoes and sweet potatoes with olive oil, fresh garlic, thyme and rosemary
- "Anna style": potatoes sliced thin with yellow sauce



### **Hot Vegetable**

- Thin string beans stir-fried with red peppers, onions, garlic and coarse salt
- Oriental style string beans with teriyaki sauce and roasted sesame seeds
- Olives cooked with mushrooms, onions and tomato sauce
- Antipasti: eggplant, zucchini, sweet potato, garlic and colored peppers roasted in the oven

### **Shabbos lunch:**

#### **Main courses:**

- ❖ Cholent: meat, potatoes, beans, chickpeas, barley, wheat, eggs
- Select 1:**
- Small baked schnitzel pieces
  - Puff pastry filled with ground meat

\*Salads that were chosen by the client are for all the Shabbat meals

### **Shaleshudes:**

- Fried fish

#### **Kugels (select 2):**

- Potato kugel
- Yerushalmi kugel with pickles
- Eastern style vegetable kuishe

\*Salads that were chosen by the client are for all the Shabbat meals

#### **Dessert (select 2)**

- Decorated seasonal fruit platters
- Fruit salad
- Hot chocolate souffle with vanilla ice cream
- Hot apple pie with vanilla ice cream

**To place your order, call:**

**050-9860375**

**052-6488934**

**Office +Fax :02-5887809 [La.cartecaters@gmail.com](mailto:La.cartecaters@gmail.com) /**

**[www.lacart-catering.com](http://www.lacart-catering.com)**



## **Personal price list:**

### **Friday Night Dinner:**

90 Nis per person



### **Shabbos lunch:**

70 Nis per person



### **Shaleshudes:**

40 Nis per person



### **Dessert:**

10 Nis per meal per person



### **Soft drinks:**

7 Nis per meal per person



### **Challah rolls**

7 Nis per meal per person



### **Service:**

1 waiter 700 Nis for Shabbat/ Sue chef 1200 Nis  
for Shabbat



### **Delivery**



### **Paper goods:**

20 Nis Per meal per person

### **Portzellan Dishes:**

30 Nis per meal per person

### **Vat (17%)**