

בס"ד

"Events" menu & price list

Food order only (minimum: 50 pple)

90 Nis per person :6 Salads/ 1 appetizer / main course / 3 side dishes
(chicken only)

(not included additional price in the menu)

100 Nis per person: 6 salads / 1 appetizer / 2 main course / 3 side dishes
(not included additional price in the menu)

La- carte "Full Package"

8 Salads

2 Appetizer

2 Main course

3 Side dishes

Soft drinks+ challah rolls/ service/desert/dishes

V.A.T not included

80 portions, 185 Nis per person

90 portions, 170 Nis per person

100 portions, 160 Nis per person

* **Main chicken course only 140 Nis – minimum 100 pple**

* **Events over 150 pple – an additional price for dishes**



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



Fish

- Middle Eastern Salmon with tomatoes, garlic, coriander, and chickpeas
- French-style Salmon fillet with fresh herbs and white wine
- Middle Eastern Tuna steak with fresh garlic, coriander, tomato, red pepper and chickpeas
(addition of 10 nis)
- Whole tilapia fish baked in the oven, sliced lemon, coriander, garlic, Atlantic salt and shredded black decorated with pepper sauce
(addition of 10 nis)
- Whole deniss fish baked in the oven, sliced lemon, coriander, garlic, Atlantic salt and shredded black pepper decorates "micro" leaves and beet sauce.
(addition of 15 nis)
- Salmon wrapped in chard leaves with herbs, sliced lemon and white wine
(addition of 20 nis)
- Salmon with citrus sauce, sweet chili, colorful pepper cubes, sliced oranges, celery and onion
- Salomon with fresh herbs, garlic, basil, olive oil and sliced lemon

Pastries

- Potatoes in puff pastry accompanied with mushroom sauce decorated with green onions
- "Meorav Yerushalmi" in filo pastry with mushroom sauce decorated with green onions
- "Pastia" in filo pastry stuffed with veal ragu and roasted pine nuts, accompanied by hot capsicum sauce.
(addition of 10 nis)
- Crispy filo pastry stuffed with liver, mushrooms and onions, sautéed with wine and brown sugar decorated with onion jam & green oil (addition of 15 nis)
- "Pastia" in filo pasrty stuffed with chicken and onion, sautéed with silan, accompanied with pepper sauce and mashed "cream style" sweet potatoes (addition of 10 nis)
- "Enchilada" - Mexican tortilla stuffed with chicken chunks, purple onion and sautéed peppers, wrapped in crispy breadcrumbs, accompanied by sweet chili sauce
(addition of 15 nis)

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

Additional:

- Cholent: meat, potatoes, beans, chickpeas, barley, wheat, eggs
(Meaty cholent: 70 nis per kilo)
(Parve cholent: 40 nis per kilo)
- Potato kugel (125 nis per large tray)
- Yerushalmi kugel with pickles (150 nis per large tray)
- Eastern style vegetable kuishe (170 nis per large tray)



Side dishes:

Rice

- Yellow rice "Ashpylahoe style", carrots, onions and chickpeas with honey scented with cinnamon.
- White rice "risotto style", onions, mushrooms and coconut milk with a touch nutmeg (muscat).
- "Indonesian" white rice with sweet potato cubes, eggplant, onions, fried colored peppers and coconut milk.
- White rice with raisins, roasted almonds and herbs
- Yellow rice "Tanzania style", dried fruits, sunflower seeds, sesame seeds, cashews and onions, cooked in red wine with the scent of clove and cinnamon. (addition of 5 nis)
- Chinese rice with peas, carrots, onion and ginger & a touch of teriyaki.
- "Mjadra" rice, green lentils and onions scented with cumin.
- Wild rice

Potatoes

- Mix Sweet potato & potatoes seasoned with salt, pepper, rosemary and olive oil
- "Periesian" potatoes - small potatoes baked in the oven with seasoning: salt, pepper, rosemary and olive oil.
- Mini, divided oven baked potatoes with vinaigrette, Dijon mustard, silan and olive oil.
- "Anna style": potatoes sliced thin with yellow sauce.
- "Home fries" Potatoes – fried potato cubes sautéed in sweet chili sauce and coriander.



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.
- Sautéed vegetables - carrots, zucchini, purple onions, colorful peppers, cabbage, sprouts and green onions in Sichuan sauce.
- Green garden - green beans, garden peas, white onions and mangled leaf, sautéed with garlic, coarse salt, shredded black pepper and white wine. (addition of 5 nis)
- Moroccan olives - boiled olives with mushrooms and onions in tomato sauce.
- A mix of roasted vegetables - zucchini, carrots and kohlrabi in vinaigrette, Silan, honey and balsamic vinegar. (addition of 5 nis)

Dessert (addition of 15 nis)

- Decorated seasonal fruit platters
- Fruit salad
- Hot chocolate souffle with vanilla ice cream (addition of 5 nis)
- Hot apple pie with vanilla ice cream (addition of 5 nis)

To place your order, call: 050-9860375

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Personal Price list
(not including additional prices in the menu)

Salads:
5 Nis per person

Appetizer:
Fish / pastries: 30 Nis per person

Main course:
Chicken: 30 Nis
Meat: 40 Nis

Side dishes:
Rice: 5 Nis
Potatoes: 5 Nis
Hot vegetables: 5 Nis

Dessert:
15 Nis per person

Soft drinks:
8 Nis per person

Challah rolls:
8 Nis per person

Paper goods:
20 Nis per person

Dishes:
35 Nis per person

Service: (American service or buffet)
Sue chef 800 Nis / 1 waiter 500 Nis

Delivery: per neighborhood

V.a.t: 17%

