



Shabbat Menus-Price list:

DATE	NAME	PHONE NUMBER	EMAIL ADDRESS	LOCATION	PORTIONS

Classic

Shabbat "Classic" Menu

(180 Nis per person)

Friday night Dinner
Shabbos lunch
Shaleshudes

Premium

Shabbat "Classic" Menu

(250 Nis per person)

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

Classic Premium

Shabbat "Classic Premium" Menu

(270-315 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

Shaleshudes:

- Fried fish

Kugels (select 2):

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

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 / www.lacart-catering.com



Personal price list:

Friday Night Dinner:

80 Nis per person



Shabbos lunch:

60 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%)