

MENU CROWN EVENTS

Culinary is the heart of the event.

We love for our guests to experience a variety of shared visual experiences transcending into a personal culinary journey.

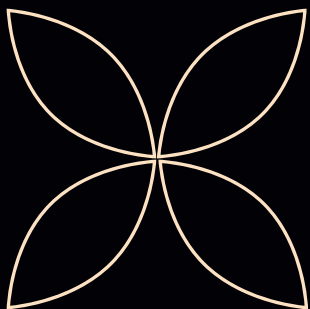
At “Nof” you will reach a world rich in colors, flavors, scents, and textures that will take you on a journey of pure enjoyment.

In every dish that is served we’ve invested thought, creativity, and above all; love.

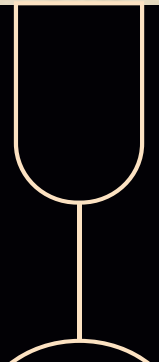
Our menu is created from high quality fresh ingredients.

Our cooking distinguishes itself as innovative, unique, evolving and meticulous.

Enjoy!



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CROWN EVENTS





Reception

Esteemed Guests!

We've curated the finest selections from around the globe for you; stews, wok-tossed market delicacies, assortments of fine meat, ingredients procured from the pinnacle of quality, crafted and composed by our very own culinary team here at Nof.

The hall provides soft drinks, endless amounts of coca-cola, "prigat" brand fruit drinks, and mineral water.

stations of choice 5

Moroccan Styled (Choose 1)

Homemade culinary Inspired Delights

- Authentic soup featuring home made couscous and gently steamed vegetables
- Savory fish balls accompanied by a zesty pepper sauce, ripe tomatoes, and spiced chickpeas -Tender meatballs and potatoes, delicately prepared in argan oil, topped with tangy pickled lemon
- Vegetarian Option: Tanzania dried fruits, Indriya rice, and toasted Nuts

Jerusalem of Gold (Choose 1)

The flavors that everyone loves

- Mahane Yehuda - freshly baked Laffa bread (a Mezonot blessing), an authentic Jeurslem mix, accompanied by tahini and homemade sourdough
- Square-shaped falafel artfully arranged in homemade hummus, accompanied by a medley of chopped vegetables pickles and a zesty zaatar drizzle for a delightful crunch
- Tunisia styled food, infused with love eggs and potato Beraka, Tahini and spiced olives served with "Fricassee"
- Kitchen-crafted fried delicacies - fried Kube and lemon, veal cigar and tahini brand "har bracha" served with herb-infused potato pastries with chimichurri

Winter-inspired soup collection (Choose 1)

- Velvety pea puree with crispy croutons
- Fresh onion soup with crunchy onion crisps
- Maple-infused sweet potato soup garnished with fresh green onions
- Vermicelli-steamed noodles with a basil infused tomato soup

Israeli Culinary Experience (Choose 1)

- Tomato based pasta, with cilantro leaves and eggplant
- Crunchy chicken wings paired with a crisp green salad
- Assorted pitas (Mizonot blessing) filled with turkey shawarma, drizzled with tahini, and served alongside crispy chips
- Hummus accompanied by savory meat, sautéed mushrooms, and mini pita bread

Japanese Stir Fried Food (Choose 1)

- Sauteed beef cubes, served with vegetables, teriyaki and fresh lemon grass
- Chicken filet served with crispy vegetables and smoked sweet chili
- Szechuan noodles served with roasted golden peanuts
- Fried rice with green onions and topped with sunny-side-up eggs

Baked Goods Station (Choose 1)

A selection of meat pastries listed under the blessing of "Mezonot"

- A selection of pastries with a variety of fillings and flavor alongside brown eggs and zesty tomato dip
- Pizza loaded with an abundance of of assorted meats, accompanied by an antipasto salad
- A selection of pita bread flavored ruby hued onion, mushrooms, olive oil, za'atar and sesame
- Cubed chicken served with chopped vegetables, garlic aioli and olive oil

South African Styled Food

For the meat enthusiasts around around us (Choose 1)

- Meat Kebabs with a customizable garnish of olive oil, fiery techina, and grilled vegetables

The Fish of Jaffa (Choose 1)

A selection of premium fish dishes

- Fish and chips
- Fish filet in tempura, cajun potatoes with aioli sauce
- Arais sea fish, a tomato-infused eggplant accompanied by lemon-infused tahini
- "Mezhuji" or "Mezze" filled with spicy garlic and fresh salton
- Fish kebab with a velvety green blended cream, accompanied by lemon sauce



Appetizers

Hot bread and a plate of dips for the table straight from our kitchen

Cold Salads (Choose 5)

- Spicy wild greens vegetable salad
- Carrot tops with lemon-roasted almonds and celery relish
- Asian Napa cabbage with soy and toasted Sesame
- Handcrafted hummus served with oven-roasted veggies and a sprinkling of zaatar crunch
- Eggplant Agadir with crispy fried cubes, roasted tomatoes, and chickpea vinaigrette
- Fire- roasted peppers with mashed tomatoes and fresh herbs
- Zesty tomatoes with smoked garlic, cilantro, and a touch of hot pepper
- Moroccan-spiced carrots with dried olives and cilantro charmoula
- Thai-inspired salad featuring vibrant vegetables crunchy roasted peanuts, and finely chopped chives
- sautéed black lentil salad, with roasted sweet potato cubes and an abundance of fresh herbs
- Chilled pasta salad with crisp greens, cherry basil vinegar, and garlic confit
- Olive oil-marinated zucchini, and eggplant strips served with mint mustard aioli and crackers
- Home-made pickles, vegetables marinated in olive oil and lemon juice
- Sliced cucumbers, red onions, fiery herbs, sided with carrots
- Juicy cherry tomatoes, fragrant radishes, pesto, and toasted pine nuts
- Caramelized eggplant with green onions
- Purple cabbage with celery, smith apples, and walnuts
- Grandmas Hasiba's eggplant dish
- Spicy peppers, marinated lemon garlic, and diced tomatoes
- Sautéed red beets paired with Swiss chard, cashews, and cranberries
- Teriyaki stir-fried red chard salad
- Forest Green blend: chopped herbs with cashews and cranberries
- Shredded carrots with cilantro and zesty lemon dressing
- Celery and fennel Asian Root salad
- Agadir - styled cabbage salad with red onion, spicy peppers, and coriander seeds
- Caramelized beet chunks served with arugula leaves and almonds
- Tabbouleh with couscous and apricots, served with raw tahini and date silan
- Authentic Lebanese Tabbouleh

Chef's signature salad (choose 3)

- Grandma's special: fried eggplants wrapped in a unique dough
- Lemon garlic sautéed Swiss chard leaves with spicy cumin chickpeas, served alongside toasted Challah pieces
- Fried eggplant strips and soft eggs, served with roasted tomatoes Oven baked sweet potato topped with silan sesame perfection, accompanied by hot spread and carmelized onions.
- Coloberry carpaccio drizzled with olive oil, served with crispy vegetables, toasted in herb vinaigrette
- Grilled cabbage steak, and chard salad tossed with roasted almonds
- Eggplant masbahet, pan-fried to tahini ,tender chickpeas and roasted tomatoes andonions
- Mushrooms cooked in a savory blend of garlic, olive oil, white wine, and thyme served with a side of hummus
- Charred eggplant drizzled with Spicy tahini sauce and garnished with tomato seeds
- Crispy eggplant steak, served with market fresh chickpea sauce and aside of roasted vegetables

Starters (Choose 1)

A selection of high quality appetizers, individually served to each guest at their tables
A substitute for the salad menu

- Chicken liver with vegetarian based feta, shallot chives glaze, sesame meringue twill with a side of berry jam
- Grilled chicken glazed with a mixture of mustard and honey charred on a hot grill, served atop a bed of fresh greens with a champagne-infused sauce and vibrant vegetables
- Fresh salmon ceviche accompanied by pani puri balls, creamy avocado sauce, and fragrant infused oils
- Sirloin medallions marinated in a tangy pickling solution, served with a medley of tomatoes, fennel, and coriander seeds
- Thinly sliced beef filled wrapped by arugula and herbs, drizzled with balsamic reduction infused with olive oil, served alongside crispy tostones



The Intermediate Meal

American Styled Service (Choose 2)

Pastries (Choose 1)

Moroccan Pastry shredded

chicken and stir-fried
dried fruits wrapped in phyllo dough
with a special carmel

Veal and pistachio kadif

Kadaif layers, veal and pistachios
are served on the side served alongside
raw tahini sweet potato cream and date silan

Chicken and lamb shawarma

On spicy bruschetta, green tahini, amba
and chopped vegetable vinaigrette

Moroccan Cigar

Crispy cigar with a spicy
cradle texture, pickled greens
and lemons

Crumbled Asado Croissant

Caramelized onions, tomato sauce and shifka
aioli alongside roasted vegetables

Stir- Fried Chicken Liver

Served with onions and chestnuts, accompanied
by puréed root vegetables and artisanal crispy
toast

Fish from the sea

Sea fish filet

with herbs and lemon, served on gnocchi,
sauteed with tomatoes and
almond pesto

Moroccan tilapia fish

Grilled tilapia filled, in a spicy Moroccan sauce
with seasoned chickpeas and spicy vegetables

Kentucky-Styled Fish

Panko-crusted fish filet seasoned with market
spices, accompanied by smoked lemon cream
and a drizzle of chili-infused oil

Sea fish skewer in plancha

Fresh salton, lemon pepito and garlic aioli

Fresh fish shawarma

Za'atar crunch, homemade
sourdough and white tahini

****Vegetarian and vegan dishes will be served upon request from the waiter****



Main Course

The centerpiece of the culinary experience

Boutique Meat Market (Choose 1)

Butchers Asado

A long period of time in garlic confit, served alongside onions and tomatoes with/in Chimichurri

Spicy tender meat

Incorporated into a hopped veal casing; fried onions, "Arisa cream" and vinaigrette Herb.

Lamb and Eggplant Orbs

Meatballs blended with gourmet lamb and eggplant, served with potatoes brimmed with shallot sauce, and crispy onion curls.

Tender Veal

Creamy veal roast in red wine and aromatic spices, orange cream, with vegetables and savory sauce.

Hungarian-Styled Sirloin Steak

A juicy and tender steak embraced by ratatouille stew, served with tomato sauce and a fresh green salad.

Char-grilled tongue skewer/or kebab

Soft pieces of tongue grilled on a charcoal grill, accompanied by stir fried mushrooms, herbs, with cubed potatoes.

French-Styled Asado

Asado cuts served in a french pastry shell, creamed green beans, accompanied by sauteed and skewered potatoes

Avian Culinary Delights (Choose 1)

"Nof's" Finest Spring Chicken

Premium veal asado cooked for A flavoval chicken steak, with a spicy kick, farm fresh vegetables, with zesty chimichurri drizzle.

Oriental Inspired Chicken Skewer

A chicken skewer served with sauteed mushrooms, roasted potato, soy, sesame, and lemon grass.

Home-Fried Tender Poussin

Sweet potato cubes, peas, and caramelized onions

Chicken Medallions In Kadaif

Mashed potatoes, steamed greens and demi-glace sauce.

Chicken Rolls in pistachio and Herbs

Potato gratin and roasted tomatoes in pesto

****Vegetarian and vegan dishes will be served upon request from the waiter****



Dessert Menu

We've reached the sweetest course of the meal!

(Choose 2)

**Hot chocolate cigar served with
Salted caramel sauce, and green leaves**

**Halva served with raw tahini and silan,
halva curls and microgreens**

**Turkish melbi cream, served with
white coconut pomegranate sauce
and crushed pistachios**

**Cinnamon Caramelized apple pie
Vanilla Ice Cream served
with patisserie sauce**

**Belgian Chocolate Souffle
served alongside chocolate
whisky sauce Chocolate twill served
with crushed pistachios**

**Mini Pavlova served with orange fruits,
berry sauce, and meringue sauce**

The events taking place at "Nof Jerusalem" have dedicated staff that are partnering with you in committing to ensure a successful wedding, offering exemplary professional service, whilst representing high standards. We have been providing captivating service since 1966, adhering to high quality standards and we will continue to celebrate future events with you for years to come!



We wish you congratulations on your special occasion and thank you for entrusting us to plan your special day!

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