Our mission is to bring vibrant flavors and rich traditions to every event we serve.

We are dedicated to providing exceptional kosher cuisine that honors time-honored recipes while embracing innovative culinary techniques.

Our commitment is to create memorable experiences through outstanding service, meticulous attention to detail,
and a passion for quality.

We aim to be the preferred choice for those seeking authentic, delicious kosher catering that delights the senses and nourishes the soul.

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NoamKatanCatering.com

Soups

Barley Soup
Slow-Cooked tender barley with fresh vegetables Complemented by a rich savory broth

Potato leek
Creamy, comforting, and delicately seasoned a classic blend of tender potatoes and sautéed leeks

Matzah Ball Soup
Classic Jewish comfort soup with fluffy matzah balls and fresh vegetables in Mediterranean broth.

Fresh Tomato Soup
Made from scratch with ripe tomatoes, a touch of cream, and fresh herbs simple, smooth, and soul-warming

Chilled Gazpacho
A refreshing blend of vine-ripened tomatoes, cucumbers, peppers, and herbs served cold for a crisp, clean flavor

Roasted Chicken Corn Soup
Homemade and hearty, with slow-roasted chicken, sweet corn, and fresh vegetables in a rich savory broth

Beef Stew
Slow-braised prime beef, tender and juicy, stewed with fresh vegetables and Savory Seasonings.

Appetizers

Gefilte Fish
A Traditional poached whitefish cakes, served with horseradish

Mini Lox Potatoes
Crispy potato rounds topped with smoked salmon, dill & a dollop of creamy sauce.

Quinoa Tabbouleh Salad
A fresh, herbaceous salad with quinoa, parsley, tomatoes, and lemon.

Citrus Broccoli with Cashews
Steamed broccoli with bright citrus flavors and crunchy cashews.

Roasted Eggplant
Whole Roasted Eggplant Cut To Half With Toppings Of Tahini Sauce, Pomegranate Seasoned With Fresh Herbs.

Jerusalem Salad
A fresh mix of cucumbers, carrots, cabbage, tomatoes and spinach garnished with roasted chickpeas and drizzle with tahini

Israeli Salad
A Fresh Mix Of Sliced Cucumbers, Tomatoes, Bell Pepper, Cilantro & Red Onion.
The Salad Is Finely Dressed With Olive Oil & Lemon Juice & Seasoned With Fresh Herbs.

Roasted Cauliflower Salad (Vegan/GF)
Oven Roasted Cauliflower Served On A Bed Of Arugula With Red Onions & Creamy Tahini Dressing.

Salads

Rainbow Salad
A vibrant mix of fresh vegetables, tossed in a light citrus dressing.

Roasted Beet Salad
with Kale & Maple Balsamic Earthy roasted beets, crisp kale & a sweet maple balsamic dressing.

Quinoa Tabbouleh Salad
A fresh, herbaceous salad with quinoa, parsley, tomatoes, and lemon.

Citrus Broccoli with Cashews
Steamed broccoli with bright citrus flavors and crunchy cashews.

Roasted Eggplant
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Oven Roasted Cauliflower Served On A Bed Of Arugula With Red Onions & Creamy Tahini Dressing.

Side Dishes

General Tso's Cauliflower

Roasted Brussels Sprouts
with Pomegranate Molasses.

Maple Roasted Butternut Squash

Roasted Root Vegetables
A medley of carrots, parsnips, and potatoes, roasted to perfections.

Mediterranean Rice
Jasmine rice, gently sautéed with onions for a rich, savory flavor.

spaghetti squash
Spaghetti squash with sun dried tomatoes & pesto.

Red Bliss Potatoes With Fresh Herbs

Curry Roasted Sweet Potatoes
Roasted sweet potatoes with warm curry spices and a touch of honey.

Main Course

Vegetarian:

Falafel
Crispy Chickpea Fritters Seasoned
With Herbs & Spices.
Serve With Israeli Salad, Tahini,
Hummus, Pickles & Cabbage Salad.

Shakshuka
Traditional Middle Eastern And North
African Dish Made Of Poached Eggs
Nestled In A Flavorful Sauce Of
Tomatoes, Bell Peppers,
Onions & A Blend Of Spices.

Stuffed Peppers with butter Squash
Roasted Bell Peppers filled a with
delightful mixture of butter squash,
sun-dried tomatoes, pennants
and walnuts than topped with
a flavorful pesto sauce.

Bourekas toped with mushroom gravy:
Our Handmade Bourekas Are
Baked & Stuffed Pastries, Is Popular In
Israel & Throughout The Middle East.
Filled With Vegetables stir fry or
Mashed Potatoes & Sautéed Onion.

Moroccan Salmon
Salmon Fillet Marinated In Moroccan
Herbs & Spices, Cook With Carrots
Chickpeas, Bell Peppers & Cilantro
Offering A Flavorful Aromatic Dish.

Sautéed Salmon strips
Salmon strips sautéed with teriyaki
sauce, sesame seeds, Scallion,
Garlic & Dill.

Main Course

Chicken:

Mediterranean Olive Chicken
Tender chicken braised with olives, tomatoes, and Mediterranean spices.

Chicken Stuffed Eggplant
Tender chicken wrapped in roasted eggplant, topped with a spinach sauce.

Rosemary Chicken & Potatoes
Juicy roasted chicken with crispy potatoes, infused with rosemary and garlic.

Chicken Schnitzel
Crispy Golden-Breaded Chicken breast, Tender And Seasoned To Perfection.

Chicken Thigh/Breast or Veal Shawarma
Thinly Sliced Spiced Chicken Thigh/Breast or Veal.
Serve With Israeli Salad, Tahini Sauce, Pickles, Hummus & Cabbage Salad.

Main Course

Meat:

Roasted Brisket
Roasted Brisket slowly cooked with whole onions, sweet chili & BBQ sauce.

Corned Beef
Classic, perfectly seasoned corned beef, slow-cooked until melt-in-your-mouth tender.

Stuffed Peppers
Roasted Bell Peppers filled a with delightful mixture of ground beef, sun-dried tomatoes, pennants and walnuts than topped with a flavorful pesto sauce.

Bourekas toped with mushroom gravy:
Our Handmade Bourekas Are Baked & Stuffed Pastries, Is Popular In Israel & Throughout The Middle East. Filled With ground rib eye steak, Lamb & Sautéed Onion.

Desserts

Fruit Salad
A colorful medley of fresh seasonal fruits

Chocolate lava cake

Babka
Rich & moist yeast dough swirled with layers of chocolate/Cinnamon filling, baked to perfection with a glossy finish.

Zesty Lemon Tart
Tangy lemon curd filled tart shells with a buttery crust, garnished with a dollop of whipped cream and a zest of lemon.

Tahini Chocolate Chip Cookies

Black Forest Cake
A classic German Featuring layers of moist chocolate sponge, sweet-tart cherry filling, and freshly whipped cream. Topped with chocolate shavings & fresh cherries.

Apple pie
Our homemade Apple pie strudel topped with crusty crumbled.
(Serve in mini individual cup)

Three layers mousse
German chocolate, white chocolate and chocolate cake.