



# HOLIDAY CATERING MENU

MENU PACKAGE 2018

SINCE 2011

WITH PASSION



## PASSOVER 5 COURSE DINNER SPECIAL

Choose 1 Starter, 1 Soup, 1 Salad, 1 Entree, 1 Sides & 1 Dessert

\$49.95 pp | 12 Person Minimum

*A La Carte Orders Accepted as well*

DELIVERY & TAXES NOT INCLUDED

## STARTERS

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### CHOPPED LIVER BOMBE

W. a egg white & yolk crumble. Served w. sea salt matzah \$6.95 PP (10 PERSON MIN)

### MOROCCAN FISH BALLS

Sautéed in a tomato, roasted red pepper, onion sauce & seasoned w. fresh cilantro  
2 PCS \$6.95 PP (10 PERSON MIN)

### DEVEILED EGGS

White wine sautéed mushrooms rolled in a thin crepe with mushroom gravy  
\$24.95 (SERVES 5) \$24.95 PER ORDER

### TRADITIONAL GEFILTE FISH

Served with heirloom carrot & apricot slaw and horseradish \$7.95PP (10 PCS MIN. ORDER)

## SOUPS

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### BUBBY'S CHICKEN SOUP

Shredded chicken, carrot, celery & onion in a delicious chicken broth & matzah balls  
\$6.95PP (10 PERSON MIN)

ADD ADDITIONAL MATZAH BALLS \$20.00 PER DOZEN

### ACORN SQUASH & GARLIC SOUP

\$5.95PP (10 PERSON MIN)

### YAM & CARAMELIZED ONION POTAGE

\$5.95PP (10 PERSON MIN)

### CREAM OF WILD MUSHROOM SOUP

\$5.95PP (10 PERSON MIN)

### PARSNIP & CARROT VELOUTE

\$5.95PP (10 PERSON MIN)

## SALADS

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### SPINACH & PEAR SALAD

Fresh spinach, caramelized pears, pomegranite seeds w. a lavender honey & lemon vinaigrette  
\$5.95 PP (10 PERSON MIN)

### CABBAGE SALAD

Cabbage, fennel, radish and orange segments tossed in a white balsamic vinaigrette  
\$5.95 PP (10 PERSON MIN)

### MIXED GREENS SALAD

Cherry tomatoes, cucumbers, red onion & shaved carrot in a balsamic vinaigrette  
\$5.95 PP (10 PERSON MIN)

### QUINOA SALAD

Diced peppers, cucumber, red onion, radish, dried fruit and arugula tossed with a honey lime dressing  
\$6.95PP (10 PERSON MIN)

### KALE & CAPERBERRY SALAD

tossed w. toasted hazelnuts  
\$6.95PP (10 PERSON MIN)

### MANGO & AVOCADO SALAD

Fresh romaine with diced tomatoes & cucumber  
\$5.95PP (10 PERSON MIN.)

ORDERS MUST BE SUBMITTED BY MARCH 23RD, 2018 @ 5PM IN ORDER TO GUARANTEE YOUR BOOKING.

STAFF BOOKINGS MUST BE MADE BY MARCH 9TH TO GAURANTEE BOOKING

Orders will be delivered or ready for pickup Friday March 30th 2018 @ 2pm



## SIDES

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### CARAMELIZED BRUSSEL SPROUTS

Tossed w. pine nuts and golden raisins  
\$5.95 PP

### SMASHED NEW RED & WHITE POTATOES

Seasoned w. thyme infused salt  
\$5.95 PP

### LEMON ZEST ASPARAGUS SPEARS

With a ciboulette of fresh chives  
\$7.95 PP

### GREEN BEAN MEDLEY

Tossed in sweet butter and a trio of colored peppers  
\$6.95 PP

### HERB STUDDERED RED QUINOA

w. toasted pistachios  
\$7.95 PP

### CHEF MEDLEY

Market vegetables dusted w. herbs & EVO  
\$6.95 PP

### POTATO KUGEL

Sweet potatoe kugel also available  
\$5.95 PP

## ENTREES

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### MANISCHEWITZ BRAISED BEEF RIBS

Tender fall off the bone ribs  
\$19.95 PP

### SWEET MEATBALLS

Tender and delicious and smothered in our sweet and tangy tomato sauce  
\$9.95 PP

### RED PEPPER PAINTED SALMON

cooked off w. grilled fennel  
\$14.95 PP

## ENTREES CONT'D

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### CHICKEN OR TURKEY ROAST

Sliced breast seasoned & roasted to perfection. Accompanied w. a classic french sauce supreme  
\$12.95 PP

### GINGER COD FILLET

Pan seared w. a ginger tomatoe sauce or tomato butter reduction  
\$12.95PP

### CHICKEN SCHNITZEL

Thinly pounded & pan fried chicken breast in our own mixed of seasoning & matzah meal  
Serverd w. wildflower honey  
\$9.95 pp

### BRAISED BEEF BRISKET

Cooked garlic studded shallots and scallions  
\$19.95PP

### ROASTED CHICKEN THIGHS

Lemon, oregano & EVO marinated and roasted.  
\$11.95 PP

### GRILLED VEGETABLE TOWER

layers of mixed peppers, eggplant, zucchini, sweet potato and onions w. a chunk tomato ragu  
\$10.95 PP

## DESSERT

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FRUIT PLATTER - 4.95 PP

### MERINGUE STACK

With rose cream and strawberries - \$8.95 PP

MATZAH TOFFEE - \$20.00 PER LBS

### BERRY BOWL

Served w. vanilla creme - - \$5.95 PP

LEMON CURD AND BERRIES - \$6.95 PP

### CHOCOLATE AND SEA SALT DRIZZLED MATZAH

\$20.00 PER LBS