



OFF--PREMISE BOUTIQUE CATERING & EVENTS

Special Jewish Holiday Menus

Menu Options On The Table: Everything crusted challah & home--made herb butter (we can make without dairy upon request)

Passed Appetizers

- **Homemade liver pate on matzo crackers**
- **Mini cucumber cups filled with smoked salmon** | herb fused cream cheese and everything but the bagel seasoning (can make without dairy upon request)
- **Crudit  & Dips** (we can make without dairy upon request)
- **Mediterranean Platter** | classic hummus or roasted pumpkin hummus with pumpkin seeds and pumpkin oil, baba gaghoush, olives, raw Vegetables, pita, assorted pickles
- **Matza Crusted Chicken Tenders** | honey mustard

Salads

Baby Greens

Baby mixed green salad with dried cranberries, sliced green apple, goat cheese crumbles, toasted walnuts, cherry tomatoes, walnut balsamic dressing (we can make without dairy upon request)

Farm Stand

Arugula, spring farm stand vegetables (radishes, cherry tomatoes, fennel, baby cucumbers) house made balsamic with midnight moon cheese shavings (we can make without dairy upon request)

Roasted Beets

Baby arugula, red and golden beets, candied pecans, sliced green apple, goat cheese, balsamic vinaigrette (Dairy can make option without)

Fatoush

Cucumber, Tri color Cherry Tomatoes, Persian Cucumber, Pomegranates, Radishes, Romaine, Fresh Mint & Homemade Pita Chips,

Israeli Salad with Avocado & Mint

Cucumber, Onions, Parsley, Tomatoes

Roasted Cauliflower Salad

Lemon Tahini Dressing, Red Onions, Parsley & Spiced Crumbled Crispy Chickpeas

Soup Options

- Home made chicken & matzo ball soup
- Roasted Pumpkin Soup | toasted pumpkin seeds & pumpkin oil
- Sweet Pea Soup | crispy parsley, lemon, olive oil, crushed pistachios
- Marrow Bone Soup | hawaji spice mix of turmeric, black pepper, cumin & cardamom & coriander
- Lentil & Seasonal Vegetable Soup

Main Course

- **Herb infused slow braised boneless short ribs |red wine jus**
- **Slow roasted brisket** |delicious demi glaze gravy
- **Peppercorn crusted beef tenderloin** | *sautéed forest mushrooms, cognac green peppercorn sauce*
- **Rosemary infused grilled lamb chops** |Mint Chutney
- **Slow Roasted Boneless Leg of lamb** |*Apricots, Pine Nuts and Lots of Fresh Herbs and Lemon*
- **Assortment of kebobs** (beef, lamb, chicken)
- **Crispy orange chicken** |*thin pounded and lightly floured chicken breasts in a ginger and orange sauce.*
- **Matzo crusted skinless fried chicken**
- **Country style roast chicken** (cut into pieces) |apricots and prunes in a lemon and fresh herb gravy
- **Pan seared duck breast |port wine sauce (option without alcohol available)**
- **Poached salmon**| lemon dill sauce
- **Pan seared norwegian salmon** | mustard white wine sauce **(option without alcohol available)**
- **Pan seared branzino or sea bass**| lemon parsley white wine sauce

Sides

- Roasted spring vegetables with tahini pesto
- Golden baked creamy mashed potatoes
- Grilled asparagus, aged balsamic gastrique
- Roasted brussels sprouts, caramelized shallots, sun dried cherries
- Roasted cauliflower with tahini Sauce
- Rosemary Infused roasted potatoes tossed in parsley
- Asparagus in garlic Oil
- Cauliflower gratin
- Mashed potatoes whipped with truffle oil, mascarpone & parsley
- Sautéed string beans
- Potato & cauliflower gratin
- Roasted spring vegetables with tahini pesto
- Potato keugul (sweet side)
- Couscous |*lemon Infused israeli couscous with fresh parsley & olive oil*
- Rice pilaf |*basmati rice infused with saffron, caramelized shallots and slivers of apricot & toasted Almonds*

- Quinoa pilaf | warm quinoa cooked and mixed with crispy onions, parsley and toasted cashew nuts
- Baked mushrooms stuffed with vegetables and walnuts and topped with matzo crumbs
- String beans with almonds

Dessert Course

- **Flourless dark chocolate cake** | almond crème anglaise and fresh berries
- **Flourless coffee & hazelnut cake** | pistachio cream and cherries
- **Flourless chocolate cake** | whipped cream and berries
- **Flourless orange blossom cake** | sliced oranges and blood oranges in syrup & whipped cream
- **Flourless date & chocolate cake** | warm caramel
- **Ginger marmalade bread pudding** | lemon curd
- **Fruit platter**