



HOLIDAY CATERING

SUNDAY, DECEMBER 2ND THROUGH SUNDAY, DECEMBER 9TH ~ Hanukkah ~ Hours 7am-9pm

MONDAY, DECEMBER 24TH ~ Hours 7am-4pm

MONDAY, DECEMBER 31ST ~ Hours 7am-8pm

TUESDAY, DECEMBER 25TH ~ Hours 7am-4pm

TUESDAY, JANUARY 1ST ~ Hours 7am-9pm

APPETIZERS (pieces/min 2 dz)

bruschetta w/ pesto crostini **2.50** pp (min 8 ppl)
baked brie in puff pastry w/ apricot preserves
(mini serves 6-8) **35** ea (large serves 18+) **75** ea
pigs in a blanket **1.50** ea (min 2 dz)
small potato pancake **1.75** ea
applesauce **7** pt sour cream **7** pt
mini cheese blintzes **1.75** ea (min 2 dz)
mini crudite platter with dip (serves 10-15) **60**
hummus w/ pita triangles **3.50** pp
mini spinach potato knishes **1.75** ea (min 2 dz)
mini sweet & sour meatballs **2** ea (min 2 dz)
stuffed mushrooms w/ spinach & parmesan **1.95** ea
prosciutto wrapped honeydew **2** ea

SOUP & SALAD

kale salad w/toasted almonds, currants, parmesan
w/sherry vinaigrette (serves 5) **25**
mixed baby greens w/candied walnuts,
goat cheese & dried cranberries
w/ balsamic vinaigrette (serves 5) **25**
traditional caesar salad (serves 5) **25**
mushroom barley soup **7** pt **11** qt **18** 1/2 gallon
chicken noodle soup **7** pt **11** qt **18** 1/2 gallon
matzo ball or kreplach **2** ea
low-fat ranch dressing or house vinaigrette **6** pt
challah dinner rolls **.60** ea

VEGETABLES & SIDES (qt serves 5)

roasted cauliflower & broccoli **15** qt
w/lemon-parsley vinaigrette
caramelized roasted butternut squash **15** qt
w/ toasted sage
roasted potatoes w/rosemary & garlic **15** qt
mashed potatoes **15** qt sweet potato souffle **15** qt
honey glazed carrots **15** qt
baked shells w/ spinach & mushrooms
55 half pan **85** full pan
classic noodle kugel w/ raisins
5/piece **45** half pan **75** full pan
green beans with mushrooms **15** qt
roasted brussels sprouts **15** qt
creamed corn or creamed spinach **15** qt
stuffing **15** qt cranberry sauce **7** pt **14** qt gravy **6** pt

MEATS & SPECIALTIES

roasted re-framed turkey with stuffing & gravy
14-16 lb (serves 10-14) **135**
20-22 lb (serves 18-20) **175**
whole herb-brined turkey
14-16 lb (serves 10-14) **140**
20-22 lbs (serves 18-20) **185**
braised shortribs **18** ea
grilled salmon filet **16** ea
slow oven roasted brisket w/au jus **23** lb
roasted chicken (cut in 1/8's) **14** ea
lemon rosemary or traditional seasoned rubbed
roasted beef tenderloin (serves 10-12) **195** ea
honey baked ham (5 lbs) **110** ea

DESSERTS

pumpkin or pecan pie **18** ea
apple, peach, or cherry pie **16** ea
pumpkin or plain cheesecake **7.50** slice **55** whole
apple, raspberry, lemon, or pecan bars **4.50** ea
hanukkah or christmas cookies **2.75** ea (requires 48 hours notice)
chocolate covered strawberries **1.95** ea
assorted rugelach & holiday bakery cookies **12.50**/lb
rice or bread pudding **4.50** pt **8** qt
yule log (half sheet) **80**
soufganiyot (jelly donuts) **3** ea
triple lemon bundt cake **28**

HOLIDAY DINNER

first course

choice of soup or salad

main course

choice of roasted chicken or brisket, mashed potatoes,
gravy, green beans w/ mushrooms, and a side of
bread or mini challah rolls

27 per person

add dessert **3** per person

choice of soufganiyot or slice of apple pie

Happy Holidays from our family to yours!!