

## HORS D'OEUVRES

### DAIRY

#### **Raspberry & Brie Cheese Filo Cup**

Served Warm

#### **Quesadillas**

Plain Cheese or Brie Cheese with Salsa & Black Olives

#### **Spanikopita**

Spinach and Feta Cheese

#### **Caprese Salad Cup or Skewer**

With Fresh Mozzarella and Basil

#### **Smoked Salmon Pinwheel**

With Cream Cheese, Cucumber and Red Onion

#### **Mini Quiches**

Choice of Sun Dried Tomatoes, Edamame Broccoli,  
Spinach or Mushroom

#### **Grilled Vegetable Pinwheel**

Rolled with Tarragon Mayonnaise

#### **Smoked Salmon Canapé**

Garnished with a sprig of Dill

#### **Assorted Cheese Buffet**

Hard, Soft, Sliced and Spreadable Cheeses with Fruit  
Garnish

#### **Miniature Tostada**

In a Corn Tortilla Cup

#### **Warm Spinach and Artichoke Dip**

Served with Homemade Crostini

#### **Miniature Twice Baked Potato**

With Sour Cream and Chives

#### **Mushroom Streudel**

Prepared with Exotic Mushrooms and Cheese

#### **Mini Potato Pancakes**

Traditional, Green Apple w/ Caviar or Smoked Salmon

### MEAT

#### **Sweet & Sour Meatballs**

Cocktail Size

#### **Puff Pastry Hors D'Oeuvres**

A Variety of Meat Fillings

#### **Kafta Skewers**

Moroccan Ground Beef

#### **Miniature Hot Dogs in Puff Pastry**

A Party Essential

#### **BBQ Salami**

Served with Cocktail Rye

#### **Rumaki**

Traditional Preparation

#### **Date Rumaki**

Israeli Date and Waterchestnut Wrapped in Beef Fry.

#### **Chicken Satay**

Citrus, Teriyaki or Spicy Marinade

#### **Coconut Chicken Skewer**

Beer Battered and Served with Sweet & Sour Sauce

#### **Beef Satay**

Teriyaki or Asian Marinade

#### **Chopped Liver**

On Cocktail Rye or With Crackers

#### **Chicken Wings**

Crispy, Buffalo, Teriyaki or BBQ

#### **"Bacon" Stuffed Cherry Tomatoes**

Filled with Beef Fry and Scallions

## PAREVE

### **"Bacon" Stuffed Cherry Tomatoes**

Filled with Vegetarian "Bacon" and Scallions

### **Sushi and Maki Rolls**

With Pickled Ginger, Wasabi and Soy

### **Smoked Salmon Pinwheel**

With Pareve Cream Cheese, Cucumber and Red Onion

### **Burekas**

Choice of Potato, Spinach and / or Mushroom. Served Hot

### **Tuna Tartar**

On a Wonton Crisp Drizzled with Soy Ginger Sauce

### **Crudités**

A Presentation of Fresh Vegetables and Choice of Dip

### **Bruchetta**

With Homemade Crostini

### **Salmon Kabobs** Grilled with Pineapple and Honey BBQ

Glaze

### **Cucumber Cup**

Filled with Mock Ceviche or Salmon Mousse

### **Olive and Nut Buffet**

### **Moroccan Roasted Eggplant Tapenade**

On a Bread Crisp

### **Stuffed Mushroom Caps**

Potato & Onion or Florentine

### **Hummus and/or Babaghanouj**

With Pita Bread or Crisps

### **Vegetarian Egg Rolls**

With Sweet & Sour Sauce

### **Dolmades**

Grape Leaves Stuffed with Lemon Rice

### **Miniature Twice Baked Potato**

With Pareve Sour Cream and Chives

### **Assorted Filo Hors D'Oeuvres**

Mushroom, Potato, Mock Crab

### **Mushroom Streudel**

Prepared with Exotic Mushrooms

### **Falafel**

With Pita & Hummos

### **Mini Potato Pancakes**

Traditional, Green Apple w/ Caviar or Smoked Salmon

## SALADES

### **Mixed Field Green Salad**

Choice of Tri-Color Sweet Peppers, Cucumber, Grape Tomato, Scallions, Hearts of Artichoke, Hearts of Palm, Baby Corn, Raisins, Dried Cranberries, Mandarin Oranges, Belgian Endive

### **Salad Dressings**

Orange Balsamic Vinaigrette (P), Raspberry Balsamic Vinaigrette (P), Italian (P), Sweet Onion Vinaigrette (P), 1000 Island (P), Honey Mustard (P), Caesar (D or P), Red French (P), Ranch (D/P), Greek (P)

### **Spinach Salad**

Sweet & Sour Celery Seed Dressing with Sliced Strawberries, Garnished with Chopped Egg Whites and Candied Pecans

### **Chopped Salad**

Romaine, Scallions, Tomatoes, Cucumber, Tri-Color Sweet Peppers, Corn, Mushrooms, Pasta Dried Cranberries and Raisins. Served on a Bed of Belgian Endive with a Sweet Onion Vinaigrette.

### **Caesar Salad (D or P)**

Romaine, Parmesan Cheese (Unless Pareve), Croutons. Caesar Dressing

### **Garden Salad**

Romaine and Iceberg Lettuces, Shredded Carrot, Sliced Cucumber and Grape Tomato. Served with Choice of 1000 Island and Italian Dressings.

### **Beefsteak Tomato and Spanish Onion Salad**

Thick Slices of Tomato and Onion Drizzled with Olive Oil and Fresh Herbs

**Marinated Fruit Salad (P)** Cantaloupe, Honeydew and Pineapple. Marinated in Melon Liqueur. Garnished with Berries

## SOUPES

### **Chicken Soup (M or P)**

Matzo Ball, Noodles, Kreplach or Rice

### **Minestrone (P or D)**

Traditional Preparation with Vegetables, Beans and Pasta

### **Vegetable (P or M)**

Hearty and Delicious

### **Gazpacho (P)**

Served Chilled

### **Cream or Puree of Vegetable (D or P)**

Broccoli, Asparagus, Corn, Mushroom

### **Roasted Butternut Squash (D or P)**

With Essence Honey and Maple

### **Tomato Basil (D or P)**

Creamy and Delicious with Fresh Basil

### **Chilled Fruited Soups (D)**

Strawberry, Cantaloupe, Honeydew, Mango,

### **Mushroom Barley (M or P)**

### **Cream of Potato Leek (D or P)**

### **Chili (M)**

Choice of Beef, Chicken or Turkey

### **French Onion (D or P)**

Traditional Preparation

### **Tortilla Soup (M or P)**

With Crisp Tortilla Strips

## ENTREES

### POULET

#### **Cranberry Chicken**

Pan Seared and Baked in our Cranberry Onion Sauce.

#### **Herb-Roasted Chicken**

Roasted in Olive Oil, Garlic and Fresh Herbs with Lemon and White Wine.

#### **Jerusalem Chicken**

Roasted in Olive Oil, Garlic and Fresh Herbs with Artichoke Hearts, Mushrooms, Olives, Lemon and White Wine.

#### **Traditional Fried Chicken**

Deep Fried and Crispy

#### **Oven Fried Chicken**

Oven-Fried with Corn Flake Crumbs

#### **Lemon Chicken**

Lightly Breaded. Pan Seared and Baked in our Lemon Chicken Broth.

#### **Sweet Glazed Chicken**

Choice of Apple, Apricot, Orange or Cherry Glaze

#### **Filo Wrapped Chicken**

Boneless Breast of Chicken filled with a Mushroom Artichoke Duxelle.

Served with a Creamy Port Wine Sauce

#### **Cornish Game Hen**

Stuffed with Wild Rice. Choice of Apple, Apricot, Orange or Cherry Glaze.

#### **Chicken Picatta**

Sautéed w/ Lemon, Capers & White Wine.

#### **Chicken Marsala**

Sautéed with Mushrooms and Marsala Wine.

#### **Stuffed Chicken Breast**

Choice of Wild Rice, Peach, Corn or Spinach Stuffings

#### **Chicken Stir Fry**

With Asian Vegetables over Rice

#### **Chicken Kabobs**

Choice of Marinade. Skewered with Vegetables

### BOEUF

#### **Prime Rib of Beef**

Slow Roasted and Served with Natural Au Jus

#### **Brisket of Beef**

Moist and Tender in Red Wine Sauce with Caramelized Onions

#### **Skirt Steak**

Marinated and Grilled – BBQ or Athenian Style

#### **Short Ribs**

Braised in our own Sweet & Tangy Sauce

#### **Beef Teriyaki Stir Fry**

With Asian Vegetables over Rice

#### **Beef Kabobs**

Choice of Marinade. Skewered with Vegetables

## POISSON

### **Salmon En Croute**

With Spinach and Artichoke Cheese Filling

### **Grilled Salmon**

Choice of Honey BBQ, Teriyaki or Herb Butter Glaze

### **Poached Salmon**

Whole and Decorated or Individual Fillets – Served with Cucumber Dill Sauce

### **Black Sesame Crusted Salmon**

Sauteed in Herbed Olive Oil

### **Falafel Encrusted Tilapia**

Served with Lemon Caper Butter

### **Pan Seared Tilapia**

Served with Mango Salsa

### **Lemon Sole Veronique**

Stuffed with Grapes, Vegetables and White Wine

**Tuna** – Grilled with Cilantro Lime Butter

### **Lake Superior Whitefish -**

Nut Encrusted with Beurre Blanc

## DAIRY

### **Lasagna**

Plain or Spinach (Buffet Only)

### **Eggplant Parmigiana**

Layers of Eggplant, Cheese and Sauce

### **Stuffed Manicotti or Shells**

Filled with Seasoned Ricotta and Topped with Sauce

### **Fettuccini Alfredo**

Rich and Creamy

### **Baked Mostaccioli**

Loaded with Cheese and Sauce

### **Blintze Souffle**

Served with Fruit Sauce of Choice

### **Blintzes**

Homemade Crepes Filled with Cheese, Potato and/or Choice Fruit

### **Quiche**

Choice of Cheese, Spinach, Broccoli, Edamame, Tomato, Mushroom, Onion or any Combination of the Above

### **Frittata**

Cheese, Grilled Vegetable, Broccoli, Spinach, Mushroom, Tomato and/or Onion

## VEGETARIAN / PAREVE

### **Mélange of Vegetables**

Sautéed and Baked in a Filo or Puff Pastry Shell

### **Orzo w/Sun Dried Tomatoes**

Served on a Portabella Mushroom Cap w/Asparagus Spears

### **Vegetarian "Meatloaf"**

A Meat Alternative

### **Mock Chicken or Beef Stir Fry**

With Fresh Vegetables

### **Mock Lemon Chicken**

Lightly Breaded. Pan Seared and Baked in our Lemon Broth

### **Pasta Primavera**

Pasta of Choice with a Colorful Bouquet of Vegetables, Olive Oil and Garlic

### **Farfalle Aglio Y Olio**

Bow Tie Pasta Tossed with Extra Virgin Olive Oil and Garlic

## SANDWICHES / WRAPS

### **Grilled Skirt Steak**

Served on a Roll with Caramelized Onions

### **Grilled Breast of Chicken**

Choice of Marinades: Herb, Teriyaki, Citrus and served on a mini baguette

### **Traditional Char Broiled Hamburger**

With Condiments of Choice

### **Grilled Portabello Burger**

A Vegetarian Option

### **Italian Beef**

Simmered in our Au Jus and served on a French Roll with Sweet or Hot Peppers

### **Teriyaki Skirt Steak Wrap**

Roasted Red Pepper, Red Onion, and Shredded Lettuce with Spicy Mayonnaise

### **Grilled Vegetable Wrap**

Grilled Asparagus, Sweet Peppers, Portabella Mushrooms & Onion with Tarragon Mayonnaise

### **Pilgrim Wrap**

Fresh Turkey Breast, Stuffing, Cranberry Sauce and Shredded Lettuce

### **Chicken Breast Wrap**

Marinated in Citrus Juices and Grilled. With Shredded Lettuce, Sliced Tomato and Basil Mayonnaise

### **Roast Beef Tarragon Wrap**

With Roasted Asparagus, Shredded Lettuce, and Sliced Tomato with Garlic Mayonnaise

### **Pinwheel Sandwiches**

Tuna, Egg Salad, Turkey, Roast Beef or Grilled Vegetables

**ASK ABOUT MORE SANDWICH OPTIONS !!!**

## POMMES / PASTA / RICE

### **Herb-Roasted Potatoes**

Baby Potatoes with Fresh Herbs and Garlic

### **Pommes Lyonnaise**

Layered with Onions

### **Mashed Potatoes**

Plain, Roasted Garlic, Caramelized Onion or Sour Cream & Chive (P or D)

### **Mashed Sweet Potatoes**

With Choice of Brown Sugar, Nutmeg, Marshmallow and/or Cinnamon (P or D)

### **Champagne Rice Pilaf**

Long Grain White Rice, Vermicelli and Champagne

### **Sweet Couscous**

Dried Fruits and Pine Nuts

### **Savory Couscous**

Choice of Herbs, Vegetables and/or Cheeses (P or D)

### **Wild Rice Medley**

Wild and Long Grain Rice

### **Taboule**

Cucumber, Tomatoes and Herbs and/or Crumbled Feta Cheese (P or D)

### **Pasta**

Any Variety prepared Aglio Y Olio, Marinara or Alfredo (P or D)

### **Potato Latkes**

Traditional or with Green Apples and Caviar. Served with Applesauce and/or Sour Cream (D or P)

### **Baked Potato**

With Butter or Margarine, Sour Cream, and/or Chives (D or P)

### **Sweet Potato**

Baked, Maple Glazed, Fries, Chips

### **Twice Baked Potato (D or P)**

Sour Cream and Chives

### **French Fries**

## LEGUMES

### **Green Beans**

Garlic-Sautéed with, or without, Toasted Sesame Seeds or Almonds

### **Ratatouille**

Eggplant, Onion, Zucchini and Tomato sautéed with Italian Herbs

### **Squash Medley**

Yellow Squash, Zucchini and Spanish Onion Sautéed with Sweet Red Pepper

### **Grilled or Roasted Vegetables**

Choice of Sweet Peppers, Asparagus, Portabella Mushroom, Eggplant, Red Onion, Zucchini and Yellow Squash.

### **Glazed Carrots**

Roasted and Glazed with Orange and Brown Sugar

### **Baby Carrot and Asparagus Bundles**

Roasted in Olive Oil and Garlic

### **Baked Bouquet of Baby Spring Vegetables**

Patty Pan Squash, Red Onion, Carrot and Zucchini in Olive Oil, Garlic and Herbs

### **Stir Fry Vegetables**

Carrot, Onion, Tomato, Napa, Bok Choy, Pea Pods and Sweet Peppers

### **Broccoli Flowerettes**

Steamed or Sautéed in Butter or Margarine, Salt and Pepper

### **Sugar Snap Peas**

Sauteed with Red Peppers

### **Roasted Asparagus**

Marinated in Olive Oil and Garlic

### **Brussel Sprouts**

Roasted, Steamed or Sauteed

### **Broccolini**

Steamed or Sauteed

### **Corn**

On the Cob or Whole Kernel

## STATIONS

### **Omelet and Egg Station**

Delectable Omelets and Egg Dishes prepared to order by our Chef. An array of Vegetables, Cheeses and Salsas to be chosen from. Scrambled Eggs to be available.

### **Blintze Station**

Mouth watering Crepes prepared, and filled, to order with Savory and / or Sweet Fillings. Blintze Soufflé with Blueberry Sauce.

### **Sushi and Maki Roll Station**

Prepared and Rolled by our Chef.

### **Panini Station (D)**

Traditional and Imaginative Paninis prepared by our Panini Chefs.

### **Soup Bar - Chilled or Hot (D or P)**

Choice of 2 – 3 Soups from our Menu

### **Falafel Station**

Falafel, Pita, Tehina, Tomatoes, Lettuce, Cucumber

### **Mexican Station – Choice of Dairy or Pareve**

Tacos and Fajitas with all the accompaniments, Quesadillas, Chips & Salsa, Guacamole,

### **Carving Station**

Turkey or Roast Beef – Carved to order by our Chef.

### **Unlimited Soda and Juice Bar**

Selections of Sodas, Ice Teas, and Waters served to your guests. Table to be garnished with Maraschino Cherries, Lemon & Lime Twists. Bartender to be provided.

### **Self Service Soda Bar**

Selections of Sodas, Ice Teas, and Waters. Lemon & Lime Twists.

## DESSERT STATIONS

### **Pa`Nosh Sweet Table (D or P)**

A Display of Fresh Cut Fruits and Berries.  
A Delicious assortment of Gourmet French Pastries including Petit Fores, Cakes, Tortes, Tarts, Cookies, Halvah, Chocolate Dipped Strawberries.

### **Penny Candy Display.**

A Fun Assortment of your Kids' Favorite Candies complete with Take Home Bags.

### **Chocolate Fountain (D or P)**

With Cookies, Pound Cake, Bananas, Strawberries, Pineapple, Dried Fruits, Marshmallows, Pretzels and More

### **Ice Cream Bar (D or P)**

Dairy or Pareve Ice Cream with your choice of Hot Fudge, Caramel, Butterscotch, Chocolate, Marshmallow and Strawberry sauces. Toppings such as Sprinkles, Cookie Crumbs, Candy Crumbles, Assorted Candy Chips, Maraschino Cherries and Whipped Topping. *Selections Based on Kosher Availability.*

### **Coffee Bar**

Traditional Regular and Decaf coffees. Assorted Flavorings. A variety of Regular, Decaf and Herbal Teas. Garnished with Chocolate Stirrers, Sugar Cubes, Sweeteners, Creamer, Whipped Topping, Lemon Twists, and Chocolate Shavings

*DESSERT STATIONS CAN BE MIXED OR COMBINED TO CREATE YOUR OWN DESIGN.*

## PLATED DESSERTS

### **Flourless Chocolate Cake (P)**

### **Carrot Cake (P or D)**

### **Chocolate Mousse Cake (D or P)**

### **Chocolate Mousse (D or P)**

### **Cheesecakes (D)**

Assorted Flavors and / or Toppings

### **Mixed Berries**

Topped with Whipped Cream (D or P)

### **Poached Pear (P)**

Poached in Champagne and Citrus Juices.

### **Chocolate Pyramid (D)**

### **Strawberry Shortcake**

Sliced Pound Cake Piled High with Fresh Strawberries, Strawberry Sauce and Whipped Cream (D or P)

### **Fudge Brownies (D or P)**

Plain or A La Mode

### **Pa`Nosh Signature Fruit Crisp**

Apple, Cherry, Blueberry or Peach

### **Lemon Bavarian Cake (P)**

### **Chocolate Lava Cake (D or P)**

Served Warm

### **Individual Bundt Cake (P)**

Assorted Flavors

***AND MUCH, MUCH MORE !!!!!!!***

*DESSERTS CAN BE COMBINED TO CREATE BEAUTIFUL DUET OR TRILOGY DESSERT PLATES*

**All Foods Prepared Using Certified Kosher Ingredients in our New Kitchen**

**Under the Supervision of Rabbi Howard Lifshitz**