



FOODARAMA PRESENTS
PANACHE CATERING
THE ORIGINAL CATERING MAVENS
Toll Free 1-888-309-3800 OR 215-633-7100



Full Catering Menu

The Gourmet Deli Tray

\$16.98 per person (31 or more) / \$17.98 per person (Minimum 10 People) – Choice of 5 meats

- Lean Corned Beef, First Cut Pastrami, Home-cooked Breast of Turkey, Home-cooked Garlic Roast Beef, Kosher Salami

Salads: choice of 2; 16 or more people – choice of 3

- Decorated Bowls of Homemade Potato Salad, Cole Slaw, Cucumber & Onion Salad or Garden Pasta Salad
- Condiment tray with an assortment of Jewish Pickles, Olives, Pimentos, Sour Tomatoes
- Tray of Sliced Rye Bread and Challah Rolls, Mustard, Mayo & Russian Dressing

The Deli Delight

\$ 19.98 per person 31 or more / \$ 20.98 per person (Minimum 15 People)

- Same as “The Gourmet Deli” – up to 3 meats with side salads, condiment tray & breads

Salads: choice of 3

- Tuna Salad, Whitefish Salad, Egg Salad, Salmon Salad, Chicken Salad, Chopped Liver
- Tray of Lettuce, Tomato, Cucumbers and Olives

The Smoked Fish Buffet

\$ 22.98 per person 31 or more / \$ 23.98 per person (Minimum 10 People)

- Jumbo Whitefish filleted & stuffed with our famous Homemade Whitefish Salad
- Nova &/or Regular Lox, Kippered Salmon, Chopped & Creamed Herring, Sable & Greek Olives
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tray of Assorted Cheeses – American, Sweet Munchie, Swiss & Sweet Butter
- Tray of Cream Cheese Flowers with Whipped Cream Cheese
- Tray of sliced Bagels, Pumpnickel & Onion Rolls

The Deluxe Fish Buffet

\$ 25.98 per person (31 or more) /\$ 26.98 per person (Minimum 15 People)

- Same as the Smoked Fish Buffet with Cream Cheese & Lox, Cream Cheese & Chives
- Sweet Apple Kugel or Blintzes with Sour Cream
- Fancy Mini Pastry Tray or Fresh Fruit Bowl

The Smoked Fish and Salad Buffet

\$ 22.98 per person (31 or more) /\$ 23.98 per person (Minimum 10 People)

- Jumbo Whitefish filleted & stuffed with our famous Homemade Whitefish Salad
- Nova and/or Regular Lox, Chopped & Creamed Herring, Greek Olives
- Cream Cheese & Lox, Cream Cheese & Chives
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tray of Assorted Cheeses (American, Sweet Munchee, Swiss) & Sweet Butter
- Tray of Cream Cheese Flowers with Whipped Cream Cheese
- Tray of sliced Bagels, Pumpernickel & Onion Rolls

The Mini Brunch

\$ 21.98 per person (Minimum 25 People)

- Mini Bagel with Cream Cheese, Cream Cheese & Lox, Cream Cheese & Chives
- Mini Challah Rolls with Tuna Salad, Egg Salad and Salmon Salad
- Tossed Salad, Caesar Salad or Garden Pasta Salad
- Sweet Apple or Cherry Kugel, or Blintzes with Sour Cream
- Assorted Mini Pastries or Fresh Fruit Bowl
- With Omelet Station and Hot Entrée station:
French Toast or Pancakes – \$21.98 per person (plus Chef fee)

The Outrageous Brunch

\$ 28.98 per person (Minimum 25 People)

- Jumbo Whitefish filleted & stuffed with Homemade Whitefish Salad
- Nova &/or Regular Lox
- Chopped Herring & Creamed Herring, Cream Cheese & Lox, Cream Cheese & Chives,
and Greek olives
- Tray of Assorted Cheeses – American, Sweet Munchee, Swiss & Sweet Butter
- Tray of Cream Cheese flowers w/ whipped Cream Cheese
- Vegetable Tray w/ Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tuna, Egg & Salmon Salad
- Garden Pasta Salad

- Choice of Sweet Apple Kugel, Blintzes or Egg Soufflé
- Fancy Assorted Pastries or Fresh Fruit Bowl
- Bagels, Rye Bread & Twist Rolls

The Dairy Buffet

\$ 18.98 per person (31 or more – 4 choices) / \$ 19.98 (Minimum 10 people)

- Tuna Salad, Egg Salad, Salmon Salad, Whitefish Salad, Chopped or Creamed Herring, Gefilte Fish with Horseradish, Pasta Primavera Salad, Sweet Apple Kugel or Blintzes with Sour Cream
- Tray of Cheeses & Sweet Butter
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Rye Bread & Challah Rolls

The Salads Buffet

\$ 17.98 per person (minimum 15 people) choice of 3 / choice of 4 – 25 or more people

Beautifully arranged in a Wicker Tray includes Fresh Tomato & Cucumber slices, sliced Onion, Lettuce, Olives, Roasted Peppers, Fresh Assorted Rolls and Rye Bread or Pumpernickel

Salad Choices:

- Tuna Salad – Chunk White Tuna Tossed with Celery, Carrots, Red Onion & Mayonnaise
- Tuna Pasta Salad – White Tuna with Pasta Shells, Red Peppers, Zucchini, Red Onion, Celery & Carrot in a Dijon Mayonnaise
- Garden Pasta Salad – 3 kinds of Pasta with Zucchini, Carrots, Celery, Red & Green Peppers, Red Onion & Black Olives in a fresh Herb Vinaigrette
- Caesar Salad – Tossed with Homemade Croutons and Homemade Caesar Dressing
- Fresh Roasted Turkey Salad – Fresh cut off the bird Turkey Breast with Red Pepper, Celery and Mayonnaise
- Fruit and Nut Quinoa Salad – Raisins, Diced Red pepper, Pumpkin Seeds, Cranberries, tossed with a Citrus Vinaigrette (Gluten Free)
- Couscous Salad with Fresh Vegetables (Green Onion, Cherry Tomatoes, Celery, Cucumber) and a Lemon Vinaigrette
- Veggie Health Salad – Assorted Fresh Veggies such as Celery, Carrots, Red & Yellow Peppers, Zucchini & Snap Peas in a Balsamic Garlic Vinaigrette
- Grilled Chicken Salad – Marinated Chicken Breast Strips with Roasted Peppers, Scallions, Grilled Portobello Mushrooms, Fresh Spinach in a Roasted Red Pepper Vinaigrette
- Chicken Bow Tie Pasta Salad – Chunks of Fresh Baked Chicken Breast with Celery, Carrots, Scallions & Red Peppers in a Low Fat Creamy Garlic Dressing

- Chicken Waldorf Salad – Chicken Breast Strips over Fresh Greens with Grapes, Sliced Almonds, Raisins and Honey Mustard Dressing
- Oriental Pasta Salad- Linguine tossed with Celery, Snap Peas, Carrots, Mushrooms, Scallions, Red & Green Peppers in an Oriental Sweet & Sour Vinaigrette
- Grilled Chicken Caesar Pasta Salad – Grilled Chicken Breast Strips with Penne Pasta, Red Peppers, Celery & Red Onion in a Creamy Garlic Dressing

Foodarama Wraps Buffet

\$ 17.98 per person (minimum 10 people)

Please choose meat or dairy – choice of 3 / 25 or more people – choice of 4

The newest rage! We take the choices from below and wrap them in Assorted Flat Tortillas. We then angle cut them and arrange them beautifully in a Wicker Basket, available plain or with our recommended toppings. Assorted Pickles & Olives Tray

Sandwiches:

- Grilled Chicken Breast & Portobello Mushrooms, with Fresh Spinach and Roasted Red Pepper Coulis
- The Jewish Hoagie Wrap – Corned Beef, Pastrami & Kosher Salami with Russian Dressing & Cole Slaw
- Home-cooked Tender Brisket of Beef with Horseradish Sauce, Lettuce & Tomato
- Fresh Roast Turkey Breast with Burnt Onions, Roasted Red Peppers and Dijon Mustard
- Fresh Roast Turkey Breast with Grilled Asparagus, Sun Dried Tomatoes, Roasted Red Peppers & Ranch Dressing
- Chunk White Tuna Salad with Celery, Carrots, Red Onion, Mayonnaise, Lettuce & Tomato
- Nova Scotia Lox with Whitefish Salad, Cream Cheese, Cucumber and Red Onion
- Homemade Chicken Salad – Chunk White Meat Chicken with Red Pepper, Celery, Mayonnaise, Lettuce & Tomato
- Marinated Grilled Chicken Breast Teriyaki with Grilled Pineapple and Stir Fry Veggies
- Grilled Chicken Caesar with Romaine Lettuce, Roasted Red Peppers and Caesar Dressing
- Grilled Marinated Vegetables with Caramelized Onions & Roasted Red Pepper Vinaigrette
- Tuna Nicoise- Chunk White Tuna with Roasted Red Peppers, Celery, Red Onions & Kalamata Olives in a Vinaigrette
- Salmon Salad with Asparagus, Cucumbers, Tomatoes and Cucumber Dill sauce

Salads (select one): choice of Garden Pasta Salad or Caesar Salad with Croutons

The Cocktail Sandwich or Hoagie Buffet

\$17.98 per person (Minimum 10 People) – choice of 1

- Assorted Cocktail Sandwiches (Corned Beef, Roast Beef, Pastrami, Roast Turkey Breast, Tuna Salad, Chicken Salad or Grilled Vegetables
OR
Cut hoagies (Jewish, Turkey, Roast Beef, Tuna Salad, Grilled Vegetable)
- Homemade Potato Salad & Cole Slaw
- Condiment tray w/ Pickles, Olives, Pimentos, Pickled Tomatoes, Hot Peppers & Sliced Onion
- Mustard, Mayo & Russian Dressing

The Cocktail Buffet with Hot Hors d'oeuvres

Pricing: Minimum 25 people or more

With category #1 hors d'oeuvres – \$24.98 per person

With category #2 hors d'oeuvres – \$25.98 per person

With category #3 hors d'oeuvres – \$26.98 per person

- Assorted Open Faced Tea Sandwiches
- Roasted Garlic Hummus with Pita or Ultimate Nacho Tray with Tortilla Chips
- Vegetable Crudité with Spinach Dip in a Pumpernickel or Fire Grilled Vegetable tray with Roasted Red Pepper Dip
- Garden Pasta Salad or Caesar Salad
- Condiment tray w/ Pickles, Olives, Pimentos & Pickled Tomatoes
- Fresh Sliced Fruit Arrangement or Assorted Mini Pastry Tray

The "Great Value" Buffet

\$ 28.98 per person (Minimum 25 People) – Choice of 3 Entrées

- Carved Roast Turkey Display, Tender Brisket Au Jus, Assorted Cocktail Sandwiches or Sliders
- Oriental Sesame Chicken, Southern Fried Chicken, Chicken Fingers w/ Dipping Sauce, Buffalo Chicken Wings
- Baked Ziti with Meat Sauce, Pepper Steak w/ Rice, Italian Meatballs or Sweet & Sour Meatballs

Salads: choice of one

Tossed Salad w/ Dressing, Caesar Salad with Croutons or Garden Pasta Salad

- Condiment tray w/ Pickles, Olives, Pimentos & Pickled Tomatoes
- Dinner Rolls (Italian Rolls with Meatballs)
- Mustard, Mayo and Russian Dressing

The Smorgasbord Feast

\$34.98 per person (Minimum 40 People)

- Selection of 5 hot Hors D'oeuvres (Category 1 or 2)
- Assorted Open Faced Tea Sandwiches
- Vegetable Crudité with Spinach or Garlic Dip

Hot Entrees: choose meat or dairy – choice of 3

- Rigatoni Abruzzi, Fusilli Primavera, Bow Tie Pasta with Vodka Sauce, Baked Ziti Mama Mia, Jumbo Stuffed Shells, Baked Vegetable Lasagna
- Pepper Steak w/ Rice, Baked Ziti with Meat Sauce, Grilled Southwest Chicken, Chicken Marsala, Chicken Francaise, Fettuccine w/ Chicken Breast & Broccoli, Champagne Chicken, Oriental Sesame Chicken, Veal Scaloppini, Bow Tie Pasta with Salmon and Vodka Sauce

Cold Entrée – choice of 1

- Carved Roast Turkey Display, Glazed Corned Beef, Salmon Mousse Display

Salads – choice of 2

- Tossed Salad with Dressing, Garden Pasta Salad, Caesar Salad
- Condiment Tray with Pickles, Olives, Pimentos & Pickled Tomatoes
- Rye Bread & Challah Rolls
- Fancy Mini Pastry & Cookie Tray

The Deluxe Hot Dinner (also for Shiva)

\$ 20.98 per person (Minimum 10 People)

- Whole Roast Turkey (all Breast – add \$1 per person)
- Tender Roast Brisket of Beef Au Jus
- Roast Chicken (Classic, Herb Lemon Garlic, or Apricot Sesame Glazed)
- Broiled Tilapia with Garlic and Herbs
- Prokas (Sweet & Sour Stuffed Cabbage)
- Boneless Stuffed Breast of Capon – add \$1 per person
- Grilled Herb Lemon Garlic Chicken Breast – add \$1 per person
- Grilled Chicken Breast Teriyaki – add \$1 per person
- Grilled Teriyaki or Poached Norwegian Salmon Filet with Lemon Dill – add \$2 per person

Salad – choice of 1

- Tossed Salad with Dressing, Garden Pasta Salad, Parve Caesar Salad or Cole Slaw

Vegetables – choice of 2

- Sweet Noodle Kugel, Kasha & Bow Ties, Herb Roasted Potatoes, Candied Sweet Potatoes, Roast Garlic Mashed Potatoes, String Beans Almandine, Glazed Baby Belgian Carrots, or Broccoli, Cauliflower & Carrots
- Condiment Tray with Pickles, Olives, Pimentos, Pickled Tomatoes
- Challah Rolls

The Hot Dairy Buffet (for Shiva)

\$19.98 per person (Minimum 10 People) – Choice of 1 Entree (per 10 people)

- Baked Vegetable Lasagna
- Baked Four-Cheese Ziti
- Stuffed Shells
- Eggplant Rollatini (3 Cheeses, Fresh Spinach, Roasted Red Peppers)
- Bowtie Pasta in Vodka Sauce with Asparagus (with Salmon – add \$1.00 per person)

Vegetable & Salad – choice of 1

- String Bean Almandine, Glazed Baby Belgian Carrots or Zucchini and Red Pepper Stir-fry
- Caesar Salad with Dressing and Homemade Croutons or Tossed Salad with Russian and Italian Dressings
- Choice of Garlic Bread or Sourdough Rolls
- Condiment Tray with Pickles, Olives, Pimentos, Pickled Tomatoes

The Gourmet Hot Dinner

\$ 24.98 per person (Min 10 People) - Choose 1 Entrée/ 2 Entrees for 20 or more people

- Chicken Marsala, Chicken Francaise, Southwest Chicken, or Champagne Chicken
- Fusilli Primavera, Rigatoni Abruzzi, Bow Tie Pasta and Asparagus in Vodka Sauce or Fettuccine with Broccoli and Chicken
- Veal Marsala, Veal Scaloppini, Almond Crusted Salmon Filet, Garlic Rib Eye Roast (add \$2 per person)

Vegetables – choice of 2

- Sweet Noodle Kugel, Kasha & Bow Ties, Herb Roasted Potatoes, Candied Sweet Potatoes, Roast Garlic Mashed Potatoes, String Beans Almandine, Glazed Baby Belgian Carrots, or Broccoli, Cauliflower & Carrots

Salad – choice of 1

- Tossed Salad with Dressing, Caesar Salad, or Pasta Primavera Salad
- Condiment tray with Pickles, Olives, Pimentos, Pickled Tomatoes
- Dinner Rolls or Garlic Bread

The Barbecue Spread

\$23.98 per person (minimum 25 people)

- Barbecue Chicken, Jumbo Hot Dogs, 1/4 lb. Hamburgers
- Potato Salad, Garden Pasta Salad and Cole Slaw
- Barbecue Baked Beans, or Corn on the Cob
- Lettuce Tomatoes, Onions, Ketchup, Mustard, Onions, Relish
- Condiment tray with Pickles, Olives, Pimentos, Pickled Tomatoes

For Breakfast

- Assorted Fancy Mini Pastries, Danish, Muffins, Bagels & Cream Cheese, Butter & Jelly, Fruit Juice & Coffee
\$ 14.98 per person – Minimum 15 People
- With Scrambled Eggs, or Egg Soufflé (mushrooms, scallions, cheese), Home Fries or Kugel, & French Toast or Pancakes with Toppings, Fruit Juice or Fresh Fruit, & Coffee
\$ 18.98 per person – Minimum 15 People
- With Omelet Station (onions, peppers, mushrooms, tomatoes, shredded cheddar cheese), Home Fries or Kugel, & French Toast or Pancakes with Toppings, Fruit Juice or Fresh Fruit & Coffee
\$ 23.98 per person – Minimum 25 People (omelet chef additional)

Hors D'oeuvres Menu

Hot Hors D'oeuvres

Minimum Order of 50 Hors D'oeuvres with up to 5 choices per 100

Choose Meat or Dairy

Category 1

Classic Knishes (Potato, Rice, Cheese), Franks en Crouete, Potato Pancakes, Pizza Bagels, Vegetable Egg Roll, Mushroom or Spinach Quiche, Beef & Mushroom Turnovers

\$2.25 each

Category 2

BBQ Pastrami-wrapped Franks, Spinach & Feta in Phyllo, Caramel Apple with Goat Cheese and Walnuts in a Beggar's Purse, Double Fig and Goat Cheese, Mushrooms stuffed with Spicy Meat, Chicken Wellington, Vegetable Won Tons with Dipping Sauce, Asparagus & Brie in Phyllo Cups, Brie & Raspberry in Phyllo

\$2.75 each

Category 3

Teriyaki Chicken & Pineapple Brochette, Sesame Chicken with Peanut Sauce, Grilled Teriyaki Beef & Vegetables en Brochette, Chile Lime Grilled Chicken with Avocado Dip, Grilled Roasted Vegetables en Brochette, Wild Mushroom Filo Bundle

\$3.25 each

Category 4

Grilled Mustard Crusted Baby Lamb Chops w/Wild Mushroom Sauce, Chargrilled Crusted Ahi Tuna w/ Chili Sauce, Grilled Filet Mignon & Portobello Mushrooms en Brochette, Duck a l'Orange in Phyllo, Pistachio-Crusted Salmon Skewers

\$3.75 each

Category 5

Sliders – Tender Barbecue Brisket with Caramelized Onions, Pineapple Glazed Corned Beef, Bourbon Glazed Turkey Breast with Cranberry Orange Relish, Salmon Patty with Cucumber Dill Sauce

\$3.95 each

Cold Hors D'oeuvres (Individual) – Minimum 50

Bliss Potato's w/ Sour Cream & Chives

\$2.50 each

Blini with Sour Cream & Caviar
Cherry Tomatoes Stuffed w Herb Cream Cheese
Garlic Toasts with Roasted Peppers & Mozzarella, or Feta Cheese
Cucumber Round with Salmon Mousse
Scallion Corn Cakes topped with Smoked Salmon and Sour Cream
Basil Marinated Mozzarella with Cherry Tomato Skewers
\$2.95 each

Individual Sushi Roll, Salmon, Spicy Salmon, California, Tuna, Spicy Tuna,
Salmon Avocado Roll
\$1.85 each

Cold Hors D'oeuvres Trays

Grilled Vegetable Tray – In-Season Vegetables (Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Roasted Red Peppers, Carrots, Shallots) with Roasted Red Pepper Dip

Small \$74.95 (10 to 15)
Large \$89.95 (20 to 25)

Vegetable Crudité with Spinach or Cucumber Dill Dip in a Russian Pumpernickel

Small \$59.95 (10 to 15)
Large \$74.95 (20 to 25)

Assorted Open Faced Canapes (Choose Meat or Dairy): Tuna Salad, Chicken Salad, Egg Salad, Salmon Salad, Whitefish Salad, Chopped Liver, Chopped Herring, or Dairy with Cream Cheese & Lox

Approx. 50 pieces – \$74.95

Breads and Spreads: Assortment of Rustic fresh Baked Breads with a variety of Spreads – Herb Garlic, Sun-Dried Tomato and Basil, Olive and Anchovy, Spinach, and Roasted Red Pepper, Tomato Bruschetta

Small (3 spreads) \$80.00
Large (4 spreads) \$110.00

Roasted Garlic and Red Pepper Hummus Tray with Pita Triangles
\$39.95

Baba Ganouj (Roasted Eggplant Dip) Tray with Pita Triangles
\$39.95

Salmon Mousse Display with Sliced Veggies & Black Bread
\$150.00

Molded Salad Tray (Tuna Salad, Chicken Salad, Egg Salad, Salmon Salad, Smoked Whitefish
\$49.95

Assorted Chunk Cheese and Crackers Tray
\$65.00 – With Fresh Sliced Fruit **\$105.00**

Ultimate Nacho Tray (Guacamole, Sour Cream, Diced Tomato, Shredded Cheese, Scallions,
Jalapeno Peppers w/ Tortilla Chips)
\$39.95

Antipasto Tray: Fresh Buffalo Mozzarella Cheese, Marinated Artichoke Hearts, Fire Roasted
Peppers, Assorted Olives, Sharp Provolone Cheese, Pickled Beets, Grilled Asparagus, Grilled
Mushrooms, Tuna Nicoise
\$95.00

A La Carte – By the tray

In conjunction with our Buffets or a 15% charge is added for ordering a la carte ONLY

Hot Entrees

- Rigatoni Abruzzi: Roasted Red Peppers, Onions, Mushrooms, Chicken Breast, Pomodoro
Sauce – \$120.00
- Bow Tie Pasta and Asparagus in Vodka Sauce – \$105.00
with Grilled Salmon – \$130.00
- Fusilli Primavera: Pasta Twists with a Julienne of Eggplant, Carrots, Roasted Peppers,
Mushrooms, Roasted Garlic, Tomatoes, White Wine – \$105.00
- Eggplant Rollatini: Rolled Sautéed Eggplant Stuffed w/ Spinach, Roasted Red Peppers &
Ricotta Cheese – \$105.00
- Fettucine with Chicken Breast & Broccoli – \$105.00
- Baked Stuffed Jumbo Shells – \$95.00
- Baked Lasagna with Roasted Vegetables105.00
- Baked Ziti Mama Mia: Baked Ziti with Four Cheeses,
Sautéed Onions & Garlic – \$95.00

- Italian Meatballs Marinara – \$95.00
- Oriental Sesame Chicken Tempura Batter Dipped Teriyaki Marinated Chicken Breast with Dipping Sauce – \$120.00
- Chicken Francaise: Egg Batter Dipped in a Lemon White Wine Sauce – \$135.00
- Chicken Romero Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – \$135.00
- Grilled Southwest Chicken- Marinated Chicken Breast w/ Roasted Peppers Onions and Sundried Tomatoes – \$125.00
- Champagne Chicken with Mushrooms, Scallions in a Champagne Sauce – \$135.00
- Chicken Marsala with Mushrooms in a Marsala Wine Sauce – \$135.00
- Chicken Fingers with Honey Mustard and Barbecue Sauces – \$ 85.00
- Buffalo, Barbecue or Oriental Glazed Chicken Wings – \$105.00
- Chicken Wing Assortment: Buffalo, Barbecue or Oriental Glazed (choice of 2) – \$110.00
- Oriental Stir Fried Pepper Steak with Rice – \$120.00
- Veal Marsala with Mushrooms & Marsala Wine Sauce – \$150.00
- Veal Scaloppini Marsala with Peppers, Onions, Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – \$160.00
- Veal Romero Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – \$165.00
- Veal Francaise – \$165.00
- Pesto-Crusted Seared Salmon over Wilted Spinach – \$170.00
- Baked Scrod Toscano: Mild Flaky Whitefish Filets Baked with Peppers, Onions, Garlic & Tomatoes – \$135.00
- Rack of Lamb in a Mustard, Cracked Pepper, Rosemary Crust served with a Demi-Glace – \$195.00
- Chateaubriand: Tender Prime Rib Eye Roast w/Wild Mushroom Jus and Roasted Garlic Mashed Potatoes – \$195.00

Cold Entrees

- Carved Roast Turkey Display: 18 to 20 lb. Turkey put back on the frame and decorated with Fresh Fruit – \$150.00
- Grilled Vegetable Strudel – \$19.98/lb.
- Assorted Cocktail Sandwiches on Twist or Baby Kaiser Rolls – \$3.95 each
- Cocktail Glazed Corned Beef, Barbecued Brisket on Twist, or Baby Kaiser Rolls – \$4.95 each
- Poached Norwegian Salmon Display (Whole or Filet) with Cucumber Dill Sauce
Small – \$165.00 / Large – \$ 195.00
- Bagels with Cream Cheese & Nova or Regular Lox, Cream Cheese & Whitefish Salad, or Cream Cheese & Kippered Salmon, Lettuce & Tomato – \$7.95 each
- Bagels with Cream Cheese, Cream Cheese & Lox Spread or Cream Cheese & Chives – \$3.50 each
- Homemade Blintzes: Cheese, Cherry or Blueberry with Sour Cream – \$2.25 each
- Sweet & Sour or Swedish Meatballs – \$14.98/lb.
- “3” and “6” Foot Hoagies:
Jewish, Roast Beef, Tuna Salad, Roast Turkey, Grilled Vegetables
3 Foot – \$75.00 / 6 Foot – \$110.00
- Box Lunches: Made to Order for Your Meeting or Trip – Call For pricing

Homemade Kugel

Sweet Noodle W/ Cherry or Apple Topping, Broccoli, Spinach, Salt & Pepper or Potato
Small Pan – \$28.00 / Medium Pan – \$34.00 / Large Pan – \$40.00

Vegetables

String Beans Almandine, Glazed Baby Belgian Carrots, Steamed Broccoli, Cauliflower & Carrots, Herb Roasted Potatoes, Candied Sweet Potatoes, Kasha & Bowties, Wild Rice, Rice Pilaf, Savory Roasted Carrots & Potatoes, Roasted Garlic Mashed Potatoes
Small Pan – \$28.00 / Large Pan – \$40.00

Homemade Salads

- Tossed Salad W/ Dressing – \$3.50 per person
- Grilled Salmon Pasta Salad with Asparagus and Cucumber Dill Dressing – \$ 6.95 per person
- Grilled Chicken Salad, Portobello Mushrooms, Fresh Spinach, Scallions & Roasted Red Pepper Coulis – \$4.95 per person

- Oriental Pasta Salad with Snow Peas – \$4.50 per person
- Caesar Salad with Homemade Croutons – \$4.50 per person
- Grilled Chicken Caesar Salad – \$5.95 per person
- Grilled Chicken Caesar Pasta Salad – \$4.50 per person
- Bow Tie Pasta Salad W/ Chicken Breast and Creamy Garlic Dressing – \$4.50 per person
- Garden Vegetable Pasta Salad – \$3.50 per person
- Pasta Salad with Chunk Tuna – \$4.50 per person
- Homemade Potato Salad, Cole Slaw, Garden Pasta or Cucumber & Onion Salad – \$23.98/bowl

Desserts (Parve)

- Fancy Sweet Tray (Parve) with Mini Pastry, Mini Cinnamon Buns, Eclairs, Cream Puffs, Rugelach and Cookies
Small – \$49.98 / Large – \$59.98
- Assorted Gourmet Cookie Tray: Small – \$39.98 / Large – \$49.98
- Decorated Petit Fours (2 Colors) – \$3.75 each (minimum 12)
- Sliced Babka Tray (Cinnamon Raisin & Chocolate) – \$39.98
- Fresh Carved Watermelon Fruit Display: Small – \$115.00 / Large – \$150.00
- Fresh Mixed Fruit Bowl – \$3.95 per person
- Sliced Fresh Arrangement
Small – \$80.00 (15 to 20) / Medium – \$ 110.00 (30 to 40) / Large – \$160.00 (50 - 60)

Specialty Cakes (Dairy) – Call for Pricing

- Sheet Cake (Decorated) – ¼, ½ and whole
- N.Y. Cream Cheesecake with Fruit Topping
- Black Forest Chocolate Cherry Cake, Strawberry or Peach Shortcake, German Chocolate, Chocolate Mousse Torte, Chocolate Whipped Cream, Italian Cream Cake, Bavarian Cream Torte, Chocolate Chambord, Lemon Truffle, Chocolate Raspberry Torte, Tiramisu, Carrot Cake, Zuccotto, Raspberry Cream Torte, Grand Marnier Fruit Torte,
- Custom Wedding Cakes, Portrait Cakes and Heart Shaped Cakes

Beverages & Supplies

- Case of 6 – 2 Liter Sodas – \$19.98
- Ice Cubes (10 lb. Bag) – \$7.50
- Mountain Spring Water, Assorted Teas and Juices – \$3.50 per person
- Fruit Punch – \$7.98 per gallon
- Coffee Service (Coffee, Sugar, Sweet, Low, Tea, Lemon, Creamer, Stirrers) – \$ 2.50 per person
- Bar Service – Assorted Mixers, Juices (Grapefruit, Cranberry, Orange), Lemons, Maraschino Cherries) – \$3.50 per person
- Complete Plastic Service (per person)
White – \$2.50 / Custom Color – \$ 2.75 (**Upgraded** Plastic Ware available)
- Complete Rental Service Available
Chairs, Tables, China, Chafers, Silverware, Linens, Floral Center Pieces,
- Coffee Urns, Punch Fountains, Grills, Tents, Table Skirting, Tablecloths, Napkins
Call for pricing
- Helpers: Food Servers, Bartenders, Chef for Stations – \$175.00 (Holidays not included)
(Approx. 5 hours – travel charges may apply based upon location)
\$40.00 per hour over 5 hours

TERMS AND CONDITIONS

- **All orders are subject to tax and delivery charge.**
- **Prices Are subject to change without notice.**
- **Prices do not include Synagogue or site fees.**
- **All orders over \$1,000.00 require a 1/3 deposit. Final guest count and balance due “5” days prior. No cancellations or decreases after that date**
- **To ensure that there will be no liability to the customer. Please note that for no cancellation notice, or cancellations made less than 3 working days/72 hours prior to function – there will be a charge of 50% of the total bill.**