

Cold Appetizer Platters

Vegetable Crudite Platter Assortment of Fresh Vegetables and Dips
 Small \$25.00 Medium \$40.00 Large \$50.00
 (serves 15-20) (serves 20-25) (serves 30-40)

Cheese Platter with Crackers
 Small \$35.00 Medium \$60.00 Large \$100.00
 (serves 15-20) (serves 20-25) (serves 30-50)

Grilled Vegetable Platter Assorted Garden Vegetables
 Small \$35.00 Large \$60.00
 (serves 20-25) (serves 25-40)

Mediterranean Platters Humus & Tabouli on a Platter with Pita
 Small \$25.00 Medium \$35.00 Large \$55.00
 (serves 20) (serves 15-25) (serves 25-40)

Japanese Sushi Assortment \$1.30/pc
 With Wasabi and Dipping Sauce (Minimum 100 Pieces)



Hot Hors d'oeuvres

By the dozen ready to heat & serve

MEAT HORS D'OEUVRES		PARVE HORS D'OEUVRES	
Meat Knishes	\$14.00	Potato Knishes	\$10.00
Beef Teriyaki	\$18.00	Spinach in Phyllo	\$12.00
Sesame Chicken Sticks	\$16.00	Stuffed Mushrooms	\$12.00
Coconut Chicken Sticks	\$16.00	Potato Pancakes	\$9.00
Franks en Croute	\$11.40	Sweet Potato Pancakes	\$9.00
DAIRY HORS D'OEUVRES		Asparagus in Puff Pastry	\$10.00
Spanikopita	\$12.00		
Sweet Cheese Knish	\$12.00		



Additional Salads & Sides

Mesclun Greens Salad On Platter (Min 15 servings)	\$1.75/pp
Caesar Salad on Platter (Min 15 servings)	\$2.25/pp
Spinach Salad on Platter (Min 15 servings)	\$2.25/pp
White Meat Tuna Salad	\$9.00/lb
Egg Salad	\$8.00/lb
Whitefish Salad	\$13.95/lb
Cream Cheese	\$7.50/lb
Chive Cream Cheese	\$7.75/lb
Lox Spread	\$9.75/lb
Humus or Tabouli	\$6.95/lb
Baba Ghanoush	\$8.95/lb

\$5.00 Per Garnished Platter

Entree Selections

Stuffed Boneless Breast of Chicken	\$10.00/ea
Sautéed Breast of Chicken with Mushroom Sauce	\$10.00/ea
Grilled Chicken Breast with Piccata Sauce	\$10.00/ea
Grilled or Poached Salmon w/ Dill Sauce	\$10.00/ea

Buffet or Family Style

Honey Roasted Broiler (3.25 lb) serves 4	\$16.50/ea
Fresh Roasted Turkey (raw wt) with Stuffing and Gravy	\$6.50/lb
Poached Salmon Filet (3 lb) with Dill sauce	\$55.00/ea
Spinach Lasagna (serves 20-24) *DAIRY	\$90.00/ea
Roll Stuffed Eggplant (serves 15) *DAIRY or PARVE	\$90.00/ea
Vegetable Quiche (serves 6-8) (3 quiche minimum) *DAIRY	\$12.50/ea
Baked Ziti (serves 8-10)	\$30.00/pan



Soups

(1 quart serves 3-4 people)

Chicken Soup	\$7.95/qt	Butternut Bisque	\$7.25/qt
Minestrone Soup	\$7.25/qt	Gazpacho	\$7.25/qt
Matzo Balls	\$6.50 ^{1/2} dz		



Accompaniments

Noodle or Potato Kugel (serves 16-20)	\$22.00/ea
Cheese Noodle Kugel (serves 24) *DAIRY	\$30.00/ea
Roasted Red Bliss Potatoes w/Rosemary & Garlic	\$5.75/lb
Seasonal Market Vegetables	\$6.50/lb
Roasted Eggplant Salad	\$8.95/lb
Sesame Noodles w/Oriental Vegetables	\$6.75/lb
Potato Salad	\$5.75/lb
Wheat Berry Salad	\$8.25/lb
Israeli Cous-Cous	\$6.95/lb
Wild Rice Pilaf	\$7.50/lb
Moroccan Cous-Cous	\$12.00/qt
Red Quinoa Pilaf	\$10.00/qt

\$5.00 Per Garnished Platter

Shabbat Meal

\$18.95 pp (Minimum 6 people)

Challah Rolls, Mesclun Green Salad with Dressing,
 Choice of Stuffed Chicken Breast or Sauté Chicken Breast with
 Mushroom Sauce with Seasonal Market Vegetables, Roasted
 Potatoes and Dessert



Smoked Fish Platter

\$12.95/per person (Minimum 15 people)

Bagels, Plain Cream and Chive Cheeses, Lox, Whitefish Salad,
 and Sable. Garnished with Tomatoes, Cucumbers and Onions



Bris/Kiddush/Luncheon

\$17.50/per person (Minimum 15 people)

Bagels, Plain Cream and Chive Cheeses, Lox, Whitefish Salad,
 Sliced Tomatoes, Onions and Cucumbers, Cheese Kugel,
 Sliced Fresh Fruit and Assorted Pick Up Pastries.



Grilled Chicken or Salmon Luncheon

\$22.50 per person (Minimum 15 people)

Rolls, Garden or Caesar Salad with Dressing, Grilled Chicken or
 Seared Salmon with Cider Jus, Pasta Salad, Roasted Eggplant
 Salad, Asparagus with Button Mushroom, Sliced Fresh Fruit and
 Assorted Pick Up Pastries.

(Add \$4.50 pp for both Chicken and Salmon)



Fruit Platters

An Assortment of Fresh Sliced Fruits and Berries

Small \$25.00	♦	Medium \$45.00	♦	Large \$55.00
(Serves 12-15)		(Serves 20-25)		(Serves 25-30)

CAKES

(8" Cake serves 8-10, 10" Cake serves 14-16)

Chocolate Mousse Cake	\$28.00
8" Chocolate cake laced with coffee syrup filled with chocolate mousse and glazed with chocolate ganache \$34.00 for 10" cake	
Mocha Dobosh Torte	\$22.00
8" Seven layers of chocolate sponge and mocha cream covered with chocolate "buttercream" and candy mocha beans (Available in 10" for \$34.00)	
Seven Layer Cake	\$22.00
8" A traditional dobosh seven layers of yellow sponge & chocolate filling covered with chocolate "buttercream"	
Boston Creme Pie	\$22.00
8" Yellow sponge cake filled with vanilla custard and topped with a layer of Ganache (10" for \$30.00)	
Mocha Hazelnut Torte	\$35.00
10" Hazelnut chiffon cake with mocha cream filling Chocolate frosting covered with chocolate Ganache and garnished with hazelnuts	
Lemon Cream Cake	\$22.00
8" Yellow sponge cake filled with lemon cream and finished with white "buttercream" and yellow rosettes (Available in 10" for \$32.00)	
Raspberry Cream Cake	\$22.00
8" Yellow sponge cake filled with raspberry cream and finished with white "buttercream" and pink rosettes	
Carrot Cake	\$35.00
10" Chiffon carrot cake with parve cream cheese frosting	
Fresh Fruit Flan	\$23.00
10" Sponge Cake, pastry cream and raspberry preserves layered in a slightly sweet shell topped with glazed fresh fruit. \$32.00 for 12" flan	
Apple, Blueberry or Chocolate Crème Pie	\$13.00
Roulade -	\$12.00
Lemon, Mocha hazelnut & Chocolate raspberry	
Breads - Blueberry, Zucchini, Banana & Cranberry	\$4.50
Chiffon or Angel Food Tube Cakes	\$5.50
10" Dairy Cheese Cake	\$28.00
10" Dairy Marble Cheese Cake	\$30.00
10" Dairy Fresh Fruit Toppers Cheese Cake	\$38.00

PRODUCTS ARE NOT GUARANTEED NUT FREE

CREATIVE PASTRIES

Wedding Cakes and Bar (Bat) Mitzvah Cakes

Our Pastry Chefs are happy to prepare a Specialty Cake to your specifications. Design possibilities abound and we have many styles on display. Please make an appointment so we may make your cake truly special.

Personalized Cakes

Yellow or chocolate cake with chocolate or white icing and choice of chocolate, mocha, raspberry or lemon mousse filling

Size:	8"	10"	12"	14"	Half Sheet	Full Sheet	Half Book	Full Book
Servings:	8	16	20-30	30-40	30-40	60-80	30-40	60-80
Basic Price:	\$22	\$25	\$35	\$45	\$45	\$90	\$80	\$160
with Ganache:	\$28	\$35	\$45	\$60	\$65	\$135	\$95	\$190

Miniature Pastries \$12.60/dozen - \$13.25/dozen plattered

Delectable selections from our pastry chef may include: raspberry, lemon, or chocolate petite cakes, linzer, walnut or pecan diamonds, almond marzipan, apple squares, or other selections from our famed desserts.

Fancy Cookie Assortment \$7.20/dozen

Chocolate, Lemon, or Raspberry Mousse \$12.00/quart
(6-8 servings per quart.)

Individual Desserts

Eclairs	\$1.50	Fresh Fruit Tarts	\$2.75
Walnut Brownies	\$1.00	Marble Brownies	\$1.00
Giant Cookies	\$1.00	Muffins	\$.75
Hamantaschen	\$1.35	Cup Cakes	\$.75
Rugalach (per lb.)	\$7.50	Apple Strudel Slice	\$1.50



Plain Challah	\$4.50	Med. Ceremonial Challah	\$40.00
Raisin Challah	\$5.00	Lg. Ceremonial Challah	\$50.00
Whole Wheat Challah	\$5.00	Challah Rolls	\$6.50/dz
Whole Wheat Raisin	\$5.25	Tea Rolls	\$3.60/dz
Kiddush Challah	\$2.25	Onion Rolls	\$6.50/dz
		H & H Bagels	\$8.40 dz



*Banquet
and
A la Carte
Menu*

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Glatt Kosher

Under supervision of VAAD Harabonim of Massachusetts