Rosh Hashana 2020 Menu

Menu for 2 Guests \$ 55 + Tax

Delivery

\$10 North Miami, Aventura, Sunny Isles, Golden Beach and Hallandale \$20 Miami Beach, Broward County, South Miami

Appetizer

Gefilte Fish with Horseradish – 4 slices

or

Herbed Poached Salmon with Dill Sauce – 2 pcs.

Soup-1 qt.
Matzo Ball Soup
or
Fresh Garden Vegetable Soup

Salad

Tossed Salad – Baby Greens Accompanied with Cherry Tomatoes, Cucumbers, Candied Walnuts, and Craisins Served with a Balsamic Vinaigrette Dressing

Entree

Whole Roasted Chicken Apricot Glazed or Mediterranean Herbed

Vegetable

Traditional Tzimmes

or

Roasted Broccoli and Cauliflower -1 pint

Starch

Potato Kugel

or

Roasted Fingerling Potatoes

Dessert

Apple, Pear, Pineapple, Pistachio Strudel or Rich Chocolate Cake- 2 Pieces



Enhance your Dinner Options

Options	
Appetizer	
Potato Corned Beef Knishette (4 pcs)	\$ 7.00
Beet Apple Honey Hummus (1 pint)	\$ 6.00
 Maryland Style Snapper Cakes (4 pcs) 	\$ 7.00
 Sweet Potato Short Rib Eggroll (4 pcs) 	\$ 7.00
• Stuffed Cabbage (2 pcs)	\$11.00
 Hot Dogs in a Blanket (12 pcs) 	\$ 8.00
 Sweet and Sour Meatballs (6pcs) 	\$ 8.00
Honey Coconut Chicken (8pcs)	\$12.00
• Chopped Liver (1 pint)	\$20.00
• Ceviche (1 pint)	\$20.00
Tuna Tartare with Avocado Salsa (1 pint)	\$24.00
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Salad (2 servings each)	
• Kale, Apple, Beet, Pomegranate, Carrot, Wheat Berry, Tahina Dressing	\$ 8.00
Arugula Salad- Butternut, Apple, Strawberry, Kohlrabi,	.
Maple Date Dressing	\$ 8.00
Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chard Salad – Pumpkin Seed, Almond, Cranberry, Chickpea, Swiss Chickpea, Chick	Φ Ω ΩΩ
Blueberry, Carrot-Ginger Dressing	\$ 8.00
Carrot and Beet Slaw with Craisins and Pecans	\$ 7.00
Moroccan Carrot Salad	\$ 6.00
Quinoa Vegetable	\$ 6.00
Orzo Pasta Salad	\$ 6.00
Matbucha	\$ 6.00
• Tahina	\$ 7.00
• Hummus	\$ 7.00
Babaganoush	\$ 7.00
Potato Salad	\$ 6.00
Cole Slaw	\$ 6.00
Soup (1 Quart)	
Apple-Carrot-Coriander Soup	\$ 8.00
Moroccan Root Vegetable Soup	\$ 8.00
Ginger-Scallion-Beef Kreplach Soup	\$10.00
Garden Vegetable Soup	\$ 8.00
Butternut Squash Soup	\$ 9.00
 Chicken Noodle w/ Chicken pcs. 	\$ 9.00
 Chicken Broth with Fresh Leeks 	\$ 8.00
Matzo Balls (6 pcs)	\$ 8.00
- Make Dails (0 pcs)	φ 0.00



Mushroom Barley

Tomato Soup

\$ 9.00

\$ 8.00

Chicken (2 Servings each)			
Pomegranate-Zaatar-Roasted Chicken	\$ 12.00		
Apricot-Cider-Mint Roasted Chicken	\$ 12.00		
Sticky Hoisin Roasted Chicken	\$ 12.00		
Lemon Ginger Grilled Chicken Breasts	\$ 14.00		
Chicken Schnitzel	\$ 14.00		
Chicken Marsala	\$ 14.00		
Chicken Française	\$ 14.00		
Grilled Pargiot	\$ 14.00		
Crispy Chicken Fingers	\$ 14.00		
• ** Whole Roasted Turkey, with Natural Gravy (serves 8)	\$ 90.00		
Beef (2 Servings each)			
Espresso Date Brisket	\$ 18.00		
 Plum Anise Port Sliced French Roast 	\$ 22.00		
 Caramelized Onion Root Beer Brisket 	\$ 18.00		
 Pomegranate Molasses Boneless Short Ribs 	\$ 22.00		
 Sliced Lamb Roast with Sweet Rosemary Balsamic Sauce 	\$ 22.00		
 Grilled Sliced American Prime Rib, au jus 	\$ 38.00		
• Half Roasted Prime Rib, au jus (serves 7)	\$ 115.00		
Fish (2 Servings each)			
Honey-Apple-Ginger Glazed Salmon	\$ 14.00		
Blueberry-Cinnamon-Ginger Salmon	\$ 14.00		
 Rose and Baklava Crusted Salmon 	\$ 14.00		
 Mediterranean Branzino 	\$ 14.00		
Spicy Moroccan Branzino	\$ 14.00		
Sides (2 Servings each) pnt.			
Jeweled Rice with Dried Apricots, Craisins, and Pistachios	\$ 8.00		
 Wild Rice Pilaf with Crispy Shallots 	\$ 8.00		
 Saffron Rice Pilaf 	\$ 8.00		
Herbed Lemon Quinoa	\$ 8.00		
 Sumac Roasted Fingerling Potatoes 	\$ 6.00		
 Crispy Garlic Dill Red Bliss Potatoes 	\$ 5.00		
Chive Mashed Potatoes	\$ 5.00		
Mashed Sweet Potato	\$ 5.00		
Apple Sweet Potato Kugel (small pan) For Parlament Markey and Small pan)	\$ 8.00		
Egg Barleywith Mushrooms Hansa Marla Girana Bassad Counts with Lawren Grandlets	\$ 8.00		
Honey-Maple-Ginger Roasted Carrots with Lemon Gremolata Equation Lybic Pleak Fixed Page with Tomate Gilentre Proth	\$ 8.00		
Egyptian Lubia Black Eyed Peas with Tomato-Cilantro Broth Cider Date Glazed Regard Couliflower	\$ 8.00		
Cider-Date Glazed Roasted CauliflowerAssorted Grilled Vegetables	\$ 8.00 \$ 9.00		
- Assorted Office vegetables	φ 2. 00		



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Desserts

•	8" Rich Chocolate Cake	\$ 30.00
•	6" Honey Loaf Cake	\$ 18.00
•	Apple Cardamon Pie	\$ 14.00
•	8" Honey Apple Cake	\$ 24.00
•	Chocolate Chip and Chocolate Chocolate Chip Cookies (2 dz)	\$ 14.00
•	Sm. Fresh Fruit Platter (serves 6 to 7)	\$ 35.00
•	Lg. Fresh Fruit Platter (serves 17 to 18)	\$ 75.00