

## TRADITIONAL SHABBAT DINNER MENU

- Ceremonial Challah
- Bread basket of assorted dinner rolls and pita points
- Flat & sparkling water, freshly brewed coffee and herbal tea
- Traditional Shabbat Dinner served on china, with glassware and fully set tables including floor-length table linens

### First Course - Choice of 1:

- Mixed salad of field greens, English cucumber, shredded carrots, red cabbage, teardrop tomatoes, corn kernels, Ciabatta croutons with choice of two dressings
- Yellow and red beet salad with arugula, spinach, medallion of crusted Chevre, served with Balsamic vinaigrette and candied walnuts
- Chicken noodle soup served with homemade matzo balls
- Mushroom barley soup with meat dumplings
- Homemade gefilte fish served with beet horseradish and carrot wave
- Chopped liver served on a bed of lettuce with teardrop tomatoes and ruby red radish
- Cured Gravlax served with caper berries, crème fraiche and pumpernickel squares
- Stuffed cabbage roll with meat and rice, served with sweet & sour sauce
- Carrot, broccoli and cauliflower terrine served en croute in flaky pastry

### Second Course - Choice of 2:

- Traditional half roasted chicken-mushroom saute served with pan gravy, mélange of fresh vegetables, roasted potatoes with garlic and rosemary
- Bourbon & coke slow-braised brisket of beef served with potato pancakes, and broccoli and spinach kugel
- Roasted chicken L'Orange with Israeli cous cous and haricot vert sauté
- Slow-cooked lamb shank, mirepoix of vegetables and creamy polenta with Parmesan cheese and shallots
- Fire-seared salmon with capers and lemon beurre blanc, service with red bliss potatoes, and baby spinach & mushroom pancake
- Lemon-garlic Mahi Mahi with basil & oregano served with confetti basmati rice, sugar snap peas and toasted sesame seeds
- Osso Bucco with jardinière of vegetables, orzo, chick peas and shallots
- Chicken schnitzel with garlic mash and apple & red cabbage sauté
- International mixed grill of homemade meatball, chicken empanada, kreplach and kibbe with humus, baba ghanoush and picked vegetables
- Vegetarian plate of fried cauliflower buds, pencil asparagus, half-broiled tomato Provençale, apple raisin kugel, and falafel orbs

### Dessert - Choice of 1:

- Warm apple strudel with vanilla sauce
- Butter graham-crusted key lime tarts
- Banana coconut crème tart
- Chocolate torte with raspberry coulis
- Tiramisu with crème anglaise
- Assorted homemade cookies including chocolate chip, peanut butter and macadamia nut with white chocolate



## SHABBAT DINNER MENU - BUFFET

- Ceremonial Challah
- Bread basket of assorted dinner rolls and pita points
- Flat & sparkling water, freshly brewed coffee and herbal tea
- *Shabbat Dinner buffet served with high-quality acrylics with an option to upgrade to china*

### **Buffet display of two (2) of the following:**

- Mixed salad of field greens, English cucumber, shredded carrots, red cabbage, teardrop tomatoes, corn kernels, Ciabatta croutons with choice of two dressings
- Yellow and red beet salad with arugula, spinach, medallion of crusted Chevre, served with Balsamic vinaigrette and candied walnuts
- Chicken noodle soup served with homemade matzo balls
- Mushroom barley soup with meat dumplings
- Homemade gefilte fish served with beet horseradish and carrot wave
- Chopped liver served on a bed of lettuce with teardrop tomatoes and ruby red radish
- Cured Gravlax served with caper berries, crème fraiche and pumpernickel squares
- Stuffed cabbage roll with meat and rice, served with sweet & sour sauce
- Carrot, broccoli and cauliflower terrine served en crouete in flaky pastry

### **And two (2) of the following:**

- Crispy Grilled Chicken L'Orange
- Lemon Garlic Mahi Mahi, Basil and Oregano
- Meat Lasagna al Forno
- Bourbon and Cola Glazed Brisket of Beef
- Apricot Glazed Roasted Chicken
- Slow Cooked Lamb Shank, Mirepoix of Vegetables
- Fire Seared Salmon, Capers, Lemon Beurre Blanc
- Slow Roasted Osso Bucco
- Chicken Schnitzel
- Apple Cider Beef Stew
- Oven Baked Georges Bank Atlantic Cod Oreganata

### **With choice of two (2) accompaniments:**

- Fried Cauliflower Buds
- Steamed Pencil Asparagus, Pimento
- Apple Raisin Kugel
- Falafel Orbs, Tahina Sauce
- Garlic Mashed Potatoes
- Apple and Red Cabbage Sauté
- Orzo with Chickpeas and Shallots
- Confetti Basmati Rice
- Sugar Snap Peas, Toasted Sesame Seeds
- Creamy Polenta with Mushrooms and Shallots
- Israeli Cous Cous Jardinière
- Haricot Vert Sauté
- Baby Spinach and Mushroom Pancakes
- Roasted Red Bliss Potatoes, Rosemary and Garlic, EVOO
- Potato Pancakes, Apple Sauce
- Broccoli and Spinach Kugel
- Mélange of Fresh Seasonal Vegetables

### **And two (2) dessert items:**

- Butter Tea Cakes
- Warmed Apple Strudel, Vanilla Sauce
- Key Lime Pie Tart
- Fresh South Sea Island Fruits and Berries, Sauce Sabayon
- Assorted Homemade Cookies
- Chocolate Chip, Macadamia Nut with White Chocolate and Peanut Butter
- Chocolate Torte, Raspberry Coulis
- Tiramisu, Crème Anglaise
- Assorted Miniature French Pasties and Petit Fours

## SHABBAT DINNER MENU – ISRAELI-STYLE BUFFET

- Ceremonial Challah
- Bread basket of assorted dinner rolls and pita points
- Flat & sparkling water, freshly brewed coffee and herbal tea
- *Shabbat Dinner served on high-quality acrylics with an option to upgrade to china*

### **Array of Mediterranean Salads of two (2) of the following:**

- Diced Cucumber, Red & Yellow Pepper, Red Onion, Lemon Juice, EVOO, Parsley and Cilantro
- Trilogy of Olive Tapenade, Biscuits
- Israeli Potato Salad with peas, carrots, organic eggs and paprika
- Tabbouleh Salad, Bulgar Wheat, Parsley, Lemon Juice, EVOO
- Cous Cous Salad, Diced Vegetables, Toasted Almonds, Pearl Onions, Mushrooms
- Baba Ghanoush, Humus, Moroccan Zaalouk Eggplant Salad
- Pita Breads

### **Buffet display of two (2) of the following:**

- Roasted Cornish Hen with pomegranate molasses glaze
- Moroccan Beef Tagine
- Lamb Osso Bucco
- Salmon with brown sugar mustard glaze
- Chicken Shnitzel
- Grilled Red Snapper with mango-cilantro salsa
- Eggplant cutlet bake with ground beef, capers, olives & tomato sauce
- Slow-roasted brisket of beef with onions and mushrooms
- St. Peter's Fish (Tilapia) with lemon beurre blanc and caper berries
- Beef, chicken or lamb kebabs with rice Pilaf
- Falafel-crust chicken cutlet

### **With choice of two (2) accompaniments:**

- Garlic mashed potatoes with honey-glazed carrots, sautéed broccolini and roasted green beans with EVOO garlic
- Butternut squash with brown sugar and clove honey, alongside potato pancakes
- Steamed broccoli & cauliflower florets with roasted Brussels sprouts, maple syrup & brown sugar
- Broccoli, spinach and mushroom souffle, orzo Pilaf with pearl onions, peas & toasted almonds
- Potato kugel, sweet noddle pudding, and spinach-mushroom latkes
- Mélange of fresh vegetables sauté with sugar snap peas & toasted sesame seeds
- Roasted red bliss potatoes and grilled pencil asparagus with onions, garlic & pimento
- Swiss Chard sauté with garlic, EVOO & Pignolia nuts, alongside blend of zucchini & yellow squash
- Roasted sweet potatoes with Granny Smith apples, raisin and prunes

### **And two (2) dessert items:**

- Baklava
- Apple tart
- Chocolate Rugelach
- Tiramisu
- Jumbo homemade cookies