

## Desserts

### **Apple Cake**

With layers of cinnamon and apples  
(serves 12-16)  
\$20.00

### **French Apple Tart**

(serves 12)  
\$30.00

### **New York Cheesecake**

(serves 16)  
\$35.00

### **Plum Galette**

(serves 12-16)  
\$30.00

### **Flourless Chocolate Cake**

With raspberry sauce and  
whipped cream  
(serves 16)  
\$35.00

### **Baked Apples**

With candied walnuts and honey  
\$3.95 each

### **Mini Dessert Trays**

Brownies, pecan bars, lemon bars, etc.  
\$30.00/12" (25 pieces)  
\$60.00/16" (50 pieces)

### **Rugala**

Chocolate Chip or Apples & Walnuts  
\$10.00 per dozen

### **"Black and White" Cookies**

\$1.50 each

The quantity of servings noted is only an approximation. Please call us if you have any questions.

All cold items will be displayed attractively on disposable platters. All items that require heating will be in aluminum foil containers ready for the oven.

Servers are available for complete set-up, service and clean-up.

Delivery available.



# High Holidays 2005 5766

## **Yom Kippur Break Fast**

Assorted Bagels and Cream Cheese

Smoked Salmon Platter  
with tomatoes, cucumbers, onions, capers

Tuna Salad

Egg Salad

Fresh Fruit Platter

Grilled Vegetable Platter

Or

Mediterranean Platter

Mini Dessert Platter

\$20.00 per person

Minimum order 10 persons

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## Platters

### **Smoked Fish Platter**

With smoked salmon, smoked trout, tomatoes, onions, cucumbers, lemon, capers, horseradish cream

### **Mediterranean Platter**

Hummus, baba ghanooj, roasted red pepper dip, stuffed grape leaves, feta cheese, olives, and pita bread

### **Grilled Vegetable Platter**

Eggplant, zucchini, yellow squash, sweet red peppers, portobello mushrooms, asparagus and olives

### **Fresh Fruit Platter**

A selection of seasonal fresh fruit

### **Israeli Chopped Salad**

Romaine lettuce, cucumbers, tomatoes, red onions, parsley, mint, garlic and lemon vinaigrette

### **Spinach Salad**

With dried pears, fennel, oranges, pomegranates, candied walnuts and balsamic vinaigrette

All items above:

12" platter \$37.50 (serves 8 to 10)

16" platter \$65.00 (serves 15 to 20)

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### **Apple and Honey Soup**

Made with chicken broth  
\$12.50/qt.

### **Roasted Eggplant Dip with Pita Crisps**

\$12.50/qt

## Entrees

### **Cheese Stuffed Eggplant**

With ricotta cheese baked in a fresh tomato sauce  
\$5.95/serving ( 2 pcs.)

### **Lamb Stuffed Eggplant**

With a tomato pomegranate sauce  
\$6.95/serving (2 pcs.)

### **Apple Stuffed Chicken Breasts**

With homemade bread stuffing topped with a pomegranate glaze  
\$7.45 each

### **Moroccan Chicken Tagine with Honey and Apricots**

(one breast or two thighs)  
\$6.95/serving

### **Sautéed Cod in White Wine**

With spinach and pine nuts  
\$7.95/serving

### **Lamb Tagine with Prunes and Almonds**

\$9.95/serving

### **Cold Poached Salmon**

Garnished with cucumber scales, dill sauce and lemon  
1 side - approx 2 & 1/2 lbs.  
(serves 8 to 12)  
\$50.00

### **Brisket of Beef**

With caramelized onions  
\$8.95/serving

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### **Round Challahs**

Plain, apple or seeded  
approximately 2 lbs.  
\$6.50

## Side Dishes

### **Noodle Kugel**

With cinnamon and raisins

### **Rice Pilaf**

With dates and almonds

### **Chick Pea and Lentil Pilaf**

### **Couscous Pilaf**

With celery, onions and dried fruits

### **Roasted Red Potatoes**

### **Pomegranate Glazed Carrots**

### **Bulgur Wheat Pilaf**

With apples and spices

### **Sweet Potato, Apple and Date Tzimmes**

All items above:

In 3 qt. containers - (foil 1/2 pans)

(serve 12 to 16)

\$30.00 each

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### **Moroccan Carrot Salad**

With mint, honey and pine nuts  
\$12.50/qt.

### **Apple, Jicama & Pomegranate Salad**

With walnuts and sour cream dressing  
\$12.50/qt.

### **Leek and Potato Patties**

Lightly fried  
\$18.00/dozen

### **Sephardic Spinach Patties**

Lightly fried  
\$18.00/dozen