

High Holidays 2016 | 5777

Platters

Smoked Salmon Platter

tomatoes, onions, cucumbers, lemon and capers

Mediterranean Platter

hummus, baba ghanooj, roasted pepper olivada, 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

Sephardic Chopped Salad

tomatoes, cucumbers, onions, radishes, mint, scallions, parsley, and dill on romaine

Orange and Fennel Salad

gourmet greens with candied olives, feta cheese and balsamic vinaigrette

Stone Fruit Salad

gourmet greens with peaches, plums, figs, blackberries, Marcona almonds, with balsamic glaze and olive oil

12" platter | \$50.00 (serves 8 to 10) 16" platter | \$85.00 (serves 15 to 20)

Entrees

Cheese Stuffed Eggplant

with ricotta cheese baked in a fresh tomato sauce \$8.95/serving (2 pcs.)

Lamb Stuffed Eggplant

with a tomato pomegranate sauce \$10.95/serving (2 pcs.)

Apple Stuffed Chicken Breasts

with homemade bread stuffing topped with a pomegranate glaze \$10.95 each

Chicken braised with Saffron, Honey & Tomatoes

(two boneless thighs) \$9.95/serving

Moroccan Spiced Chicken

with Dates and Figs (one breast or two thighs) \$9.95/serving

Brisket of Beef

with caramelized onions \$10.95/serving

Cold Poached Salmon

with cucumber scales, dill sauce and lemon 1 side - approx 3 lbs. (serves 10-15) \$75.00

Roasted Salmon

with Fennel and Oranges \$10.95/serving

Lamb Tagine

with Almonds, Honey and Apricots \$10.95/serving



Side Dishes

Noodle Kugel

with cinnamon and raisins

Israeli Couscous Pilaf

with celery, onions and dried fruits

Moroccan Jeweled Rice Pilaf

with pistachios, almonds, raisins, cranberries and orange zest

Honey Glazed Carrots

Sweet Potato, Apple and Date Tzimmes

Kasha Varnishkes

Fall Vegetable Ratatouille

parsnips, turnips, fennel, beets, rutabaga, carrots and onions

All items above:

1 qt. container | \$16.50 (serves 4 to 6) 3 qt. container or 1/2 pan | \$45.00 (serves 12 to 16)

Mini Potato Knishes

\$30.00 per dozen

Cheese Blintzes

with sour cream and blueberry sauce \$36.00 per dozen

Potato Latkes

\$30.00 per dozen (medium) \$18.00 per dozen (small)

Round Challah | Plain or Apple

\$8.50 | approximately 2 lbs.

Noodle Kugel Frittata

\$30.00 | 10" (serves 12)

Noodle Kugelettes

\$30.00 per dozen

Bagel, Smoked Salmon, Cream Cheese Skewers

with Tomato, Red Onion and Cucumber \$36.00 per dozen

Desserts

Traditional Apple Cake

(serves 16) \$25.00

French Apple Tart

(serves 12) \$35.00

Plum Galette

(serves 12) \$30.00

New York Cheesecake

(serves 16) \$50.00

Chocolate Krantz Cake

yeasted sweet bread with a chocolate filling (serves 12) \$35.00

Flourless Chocolate Cake

with raspberry sauce & whipped cream (serves 16) \$50.00

Mini Dessert Trays

Brownies, pecan bars, lemon bars, etc. \$37.50/12" (25 pieces) \$75.00/16" (50 pieces)

Rugelach

Chocolate Chip or Walnut Raisin \$15.00 per dozen

Black & White Cookies

\$15.00 per dozen

Shot Glass Desserts

Apple Honey Chocolate Mousse \$2.95 each



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

\$25.00 per adult \$12.50 per child

Minimum order 10 persons

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

Delivery available.

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