



FOODARAMA PRESENTS
PANACHE CATERING

THE ORIGINAL CATERING MAVERS

Toll Free 1-888-309-3800 OR 215-633-7100



Full Catering Menu

The Gourmet Deli Tray

\$16.98 per person (31 or more) / \$17.98 per person (Min 10 People) – Choice of 5 meats

- Lean Corned Beef, First Cut Pastrami, Home-cooked Breast of Turkey, Home-cooked Garlic Roast Beef, Kosher Salami
- **Salads:** choice of 2, 16 or more choice of 3
- Decorated Bowls of Homemade Potato Salad, Cole Slaw, Cucumber & Onion Salad or Garden Pasta Salad
- Condiment tray with an assortment of Jewish Pickles, Olives, Pimentos, Sour Tomatoes
- Tray of sliced Rye Bread & Challah Rolls, Mustard, Mayo & Russian Dressing

The Deli Delight

\$ 19.98 per person 31 or more / \$ 20.98 per person (Min 15 People)

- Same as “The Gourmet Deli”- up to “3” meats with side Salads, condiment tray & breads

Salads: choice of 3

- Tuna Salad, Whitefish Salad, Egg Salad, Salmon Salad, Chicken Salad, Chopped Liver
With a Tray of Lettuce Tomato, Cucumbers and Olives

The Smoked Fish Buffet

\$ 22.98 per person 31 or more / \$ 23.98 per person (Min 10 People)

- Jumbo Whitefish filleted & stuffed with our famous Homemade Whitefish Salad
- Nova &/or Regular Lox, Kipperd Salmon, Chopped & Creamed Herring, Sable & Greek Olives
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tray of Assorted Cheeses -American, Sweet Munchee, Swiss & Sweet Butter
- Tray of Cream Cheese Flowers with Whipped Cream Cheese
- Tray of sliced Bagels, Pumpernickel & Onion Rolls

The Deluxe Fish Buffet

\$ 25.98 per person (31 or more) /\$ 26.98 per person (Min 15 People)

- Same as the Smoked Fish Buffet with Cream Cheese & Lox, Cream Cheese & Chives
- Sweet Apple Kugel or Blintzes with Sour Cream
- Fancy Mini Pastry Tray or Fresh Fruit Bowl

The Smoked Fish and Salad Buffet

\$ 22.98 per person (31 or more) /\$ 23.98 per person (Min 10 People)

- Jumbo Whitefish filleted & stuffed with our famous Homemade Whitefish Salad
- Nova & or Regular Lox, Chopped & Creamed Herring, Greek Olives
- Cream Cheese & Lox, Cream Cheese & Chives
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tray of Assorted Cheeses (American, Sweet Munchee, Swiss) & Sweet Butter
- Tray of Cream Cheese Flowers with Whipped Cream Cheese
- Tray of sliced Bagels, Pumpernickel & Onion Roll

The Mini Brunch

\$ 21.98 per person (Min 25 People)

- Mini Bagel with Cream Cheese, Cream Cheese & Lox, Cream Cheese & Chives
- Mini Challah Rolls with Tuna Salad, Egg Salad and Salmon Salad
- Tossed Salad, Caesar Salad or Garden Pasta Salad
- Sweet Apple or Cherry Kugel, or Blintzes with Sour Cream
- Assorted Mini Pastries or Fresh Fruit Bowl
- **With Omelet Station and Hot Entrée station:** French Toast or Pancakes-**\$21.98 Per Person (plus chef fee)**

The Outrageous Brunch

\$ 28.98 per person (Min 25 People)

- Jumbo Whitefish filleted & stuffed w/ Homemade Whitefish Salad,
- Nova &/or Regular Lox
- Chopped Herring & Creamed Herring, Cream Cheese & Lox, Cream Cheese & Chives, and Greek olives
- Tray of Assorted Cheeses -American, Sweet Munchiee, Swiss & Sweet Butter
- Tray of Cream Cheese flowers w/ whipped Cream Cheese
- Vegetable Tray w/ Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Tuna, Egg & Salmon Salad
- Garden Pasta Salad
- Choice of Sweet Apple Kugel, Blintzes or Egg Soufflé
- Fancy Assorted Pastries or Fresh Fruit Bowl
- Bagels, Rye Bread & Twist Rolls

The Dairy Buffet

\$ 16.98 per person (31 or more- 4 choices)/ \$ 15.98 (Min. 10 people)

- Tuna Salad, Egg Salad, Salmon Salad, Whitefish Salad, Chopped or Creamed Herring, Gefilte Fish with Horseradish, Pasta Primavera Salad, Sweet Apple Kugel or Blintzes with Sour Cream
- Tray of Cheeses & Sweet Butter
- Vegetable Tray with Romaine Lettuce, Tomatoes, Cucumbers, Onions & Olives
- Rye Bread & Challah Rolls

The Salads Buffet

\$ 17.98 per person (min. 15 people) choice of 3 / choice of 4 – 25 or more

Beautifully arranged in a Wicker Tray Includes Fresh Tomato & Cucumber slices, sliced Onion, Lettuce, Olives, Roasted Peppers, Fresh Assorted Rolls and Rye Bread or Pumpnickel

Salads:

- Tuna Salad- Chunk White Tuna Tossed with Celery, Carrots, Red Onion & Mayonnaise
- Tuna Pasta Salad- White Tuna with Pasta Shells, Red Peppers, Zucchini, Red Onion, Celery & Carrot in a Dijon Mayonnaise
- Garden Pasta Salad- 3 kinds of Pasta with Zucchini, Carrots, Celery, Red & Green Peppers, Red Onion & Black Olives in a fresh Herb Vinaigrette
- Caesar Salad- Tossed with Homemade Croutons and Homemade Caesar Dressing
- Fresh Roasted Turkey Salad- Fresh cut off the bird Turkey Breast with Red Pepper, Celery and Mayonnaise
- Fruit and Nut Quinoa Salad- Raisins, Diced Red pepper, Pumpkin Seeds, Cranberries, tossed with a Citrus Vinaigrette (Gluten Free)
- Couscous Salad with Fresh Vegetables (Green Onion, Cherry Tomatoes, Celery, Cucumber) and a Lemon Vinaigrette
- Veggie Health Salad- Assorted Fresh Veggies such as Celery, Carrots, Red & Yellow Peppers, Zucchini & Snap Peas in a Balsamic Garlic Vinaigrette
- Grilled Chicken Salad- Marinated Chicken Breast Strips with Roasted Peppers, Scallions, Grilled Portobello Mushrooms, Fresh Spinach in a Roasted Red Pepper Vinaigrette
- Chicken Bow Tie Pasta Salad- Chunks of Fresh Baked Chicken Breast with Celery, Carrots, Scallions & Red Peppers in a Low Fat Creamy Garlic Dressing
- Chicken Waldorf Salad- Chicken Breast Strips over Fresh Greens with Grapes,
- Sliced Almonds, Raisins and Honey Mustard Dressing
- Oriental Pasta Salad- Linguine tossed with Celery, Snap Peas, Carrots, Mushrooms, Scallions, Red & Green Pepper in a Oriental Sweet & Sour Vinaigrette
- Grilled Chicken Caesar Pasta Salad- Grilled Chicken Breast Strips with Penne Pasta,

Red Peppers, Celery & Red Onion in a Creamy Garlic Dressing

Foodarama Wraps Buffet

\$ 17.98 per person (minimum 10 people) Please choose meat or dairy- choice of 3/ choice of 4 - 25 or More

The newest rage- We take the choices from below and wrap them in Assorted Flat Tortillas. We then angle cut them and arrange them beautifully in a Wicker Basket, available plain or with our recommended toppings. Assorted Pickles & Olives Tray

Sandwiches:

- Grilled Chicken Breast & Portobello Mushrooms, with Fresh Spinach and Roasted Red Pepper Coulis
- The & Jewish Hoagie Wrap & Corned Beef, Pastrami & Kosher Salami with Russian Dressing & Cole Slaw
- Home-cooked Tender Brisket of Beef with Horseradish Sauce, Lettuce & Tomato
- Fresh Roast Turkey Breast with Burnt Onions, Roasted Red Peppers and Dijon Mustard
- Fresh Roast Turkey Breast with Grilled Asparagus, Sun Dried Tomatoes, Roasted Red Peppers & Ranch Dressing
- Chunk White Tuna Salad with Celery, Carrots, Red Onion, Mayonnaise, Lettuce & Tomato
- Nova Scotia Lox with Whitefish Salad, Cream Cheese, Cucumber and Red Onion
- Homemade Chicken Salad- Chunk White Meat Chicken with Red Pepper, Celery, Mayonnaise, Lettuce & Tomato
- Marinated Grilled Chicken Breast Teriyaki with Grilled Pineapple and Stir Fry Veggies
- Grilled Chicken Caesar with Romaine Lettuce, Roasted Red Peppers and Caesar Dressing
- Grilled Marinated Vegetables with Caramelized Onions & Roasted Red Pepper Vinaigrette
- Tuna Nicoise- Chunk White Tuna with Roasted Red Peppers, Celery, Red Onions & Kalamata Olives in a Vinaigrette
- Salmon Salad with Asparagus, Cucumbers, Tomatoes and Cucumber Dill sauce

Salads: choice of 1

- Garden Pasta Salad or Caesar Salad with Croutons

The Cocktail Sandwich or Hoagie Buffet

\$ 16.98 per person (Min 10 People)- choice of 1

- Assorted Cocktail Sandwiches (Corned Beef, Roast Beef, Pastrami, Roast Turkey Breast, Tuna Salad, Chicken Salad or Grilled Vegetables
Or
Cut hoagies (Jewish, Turkey, Roast Beef, Tuna Salad, Grilled Vegetable)
- Homemade Potato Salad & Cole Slaw
- Condiment tray w/ Pickles, Olives, Pimento's, Pickled Tomatoes, Hot Peppers and Sliced Onion
- Mustard, Mayo & Russian Dressing

The Cocktail Buffet with Hot Hors d'oeuvres

Pricing: Minimum 25 people or more

- **With category #1 hors d'oeuvres \$ 24.98 per person**
- **With category #2 hors d'oeuvres \$ 25.98 per person**
- **With category #3 hors d'oeuvres \$ 26.98 per person**
- Assorted Open Faced Tea Sandwiches
- Roasted Garlic Hummus with Pita or Ultimate Nacho Tray with Tortilla Chips
- Vegetable Crudit  with Spinach Dip in a Pumpernickel or Fire Grilled Vegetable tray with Roasted Red Pepper Dip
- Garden Pasta Salad or Caesar Salad
- Condiment tray w/ Pickles, Olives, Pimento's & Pickled Tomatoes
- Fresh Sliced Fruit Arrangement or Assorted Mini Pastry Tray

The "Great Value" Buffet

\$ 28.98 per person (Min 25 People) - Choice of 3 Entrée's

- Carved Roast Turkey Display, Tender Brisket Au Jus, Assorted Cocktail Sandwiches or Sliders
- Oriental Sesame Chicken, Southern Fried Chicken, Chicken Fingers w/ dipping sauce, Buffalo Chicken Wings
- Baked Ziti with Meat Sauce, Pepper Steak w/ Rice, Italian Meatballs or Sweet & Sour Meatballs

Salads: choice of 1

- Tossed Salad w/ Dressing, Caesar Salad with Croutons or Garden Pasta Salad
- Condiment tray w/ Pickles, Olives, Pimento's & Pickled Tomatoes
- Dinner Rolls (Italian Rolls with Meatballs)
- Mustard, Mayo and Russian Dressing

The Smorgasbord Feast

\$ 34.98 per person (Min 40 People)

- Selection of 5 hot Hors D'oeuvres (Category 1 or 2)
- Assorted Open faced tea Sandwiches
- Vegetable Crudit  with Spinach or Garlic Dip

Hot Entrees: choose meat or dairy- choice of 3

- Rigatoni Abruzzi, Fusilli Primavera, Bow Tie Pasta w/ Vodka Sauce, Baked Ziti Mama Mia, Jumbo Stuffed Shells, Baked Vegetable Lasagna
- Pepper Steak w/ Rice, Baked Ziti with Meat Sauce, Grilled Southwest Chicken, Chicken Marsala, Chicken Francaise, Fettuccine w/ Chicken Breast & Broccoli, Champagne Chicken, Oriental Sesame Chicken, Veal Scaloppini, Bow Tie Pasta with Salmon and Vodka Sauce

Cold Entr e- choice of 1

- Carved Roast Turkey Display, Glazed Corned Beef, Salmon Mousse Display

Salads- choice of 2

- Tossed Salad with Dressing, Garden Pasta Salad, Caesar Salad
- Condiment Tray with Pickles, Olives, Pimento's & Pickled Tomatoes
- Rye Bread & Challah Rolls
- Fancy Mini Pastry & Cookie Tray

The Deluxe Hot Dinner - (For Shiva also)

\$ 20.98 per person (Min 10 People)

- Whole Roast Turkey (all Breast add \$1 p.p.)
- Tender Roast Brisket of Beef Au Jus
- Roast Chicken (Classic, Herb Lemon Garlic, or Apricot Sesame Glazed)
- Broiled Tilapia with Garlic and Herbs
- Prokas (Sweet & Sour Stuffed Cabbage)
- Boneless Stuffed Breast of Capon - Add \$1 per person
- Grilled Herb Lemon Garlic Chicken Breast - Add \$1 per person
- Grilled Chicken Breast Teriyaki - Add \$1 per person
- Grilled Teriyaki or Poached Norwegian Salmon Filet with lemon dill-Add \$2 per person

Salad- choice of 1

- Tossed Salad with Dressing, Garden Pasta Salad, Parve Caesar Salad or Cole Slaw

Vegetables- choice of 2

- Sweet Noodle Kugel, Kasha & Bow Ties, Herb Roasted Potatoes, Candied Sweet Potatoes, Roast Garlic Mashed Potatoes, String Beans Almandine, Glazed Baby Belgian Carrots, or Broccoli, Cauliflower & Carrots
- Condiment Tray w/ Pickles, Olives, Pimento's, Pickled Tomatoes
- Challah Rolls

The Hot Dairy Buffet (for Shiva also)

\$ 19.98 per person (Min 10 People) –Choice of 1 Entree (per 10 people)

- Baked Vegetable Lasagna
- Baked Four-Cheese Ziti
- Stuffed Shells
- Eggplant Rollatini (3 Cheeses, Fresh Spinach, Roasted Red Peppers)
- Bowtie Pasta in Vodka Sauce with Asparagus (with Salmon - add \$1.00 pp)

Vegetable & Salad- choice of 1

- String Bean Almandine, Glazed Baby Belgian Carrots or Zucchini and Red Pepper Stir-fry
- Caesar Salad with Dressing and Homemade Croutons or Tossed Salad with Russian and Italian
- Choice of Garlic Bread or Sourdough Rolls
- Condiment Tray w/ Pickles, Olives, Pimento's, Pickled Tomatoes

The Gourmet Hot Dinner

\$ 24.98 per person (Min 10 People) - Choose 1 Entrée/ 2 Entrees for 20 or more people

- Chicken Marsala, Chicken Francaise, Southwest Chicken, or Champagne Chicken
- Fusilli Primavera, Rigatoni Abruzzi, Bow Tie Pasta and Asparagus in Vodka Sauce or Fettuccine with Broccoli and Chicken
- Veal Marsala, Veal Scaloppini, Almond Crusted Salmon Filet, Garlic Rib Eye Roast - Add \$2 per person

Vegetables – choice of 2

- Sweet Noodle Kugel, Kasha & Bow Ties, Herb Roasted Potatoes, Candied Sweet Potatoes, Roast Garlic Mashed Potatoes, String Beans Almandine, Glazed Baby Belgian Carrots, or Broccoli, Cauliflower & Carrots

Salad - choice of 1

- Tossed Salad w/ Dressing, Caesar Salad, or Pasta Primavera Salad
- Condiment tray w/ Pickles, Olives, Pimento's, Pickled Tomatoes
- Dinner Rolls or Garlic Bread

The Barbecue Spread

\$ 23.98 per person (minimum 25 people)

- Barbecue Chicken, Jumbo Hot Dogs, 1/4 lb. Hamburgers
- Potato Salad, Garden Pasta Salad, & Cole Slaw
- Barbecue Baked Beans, or Corn on the Cob
- Lettuce Tomatoes, Onions • Ketchup, Mustard, Onions, Relish
- Condiment tray w/ Pickles, Olives, Pimento's, Pickled Tomatoes

For Breakfast

- Assorted Fancy Mini Pastries, Danish, Muffins, Bagels & Cream Cheese, Butter & Jelly, Fruit Juice & Coffee
\$ 14.98 per person- Minimum 15 People
- With Scrambled Eggs, or Egg Soufflé (mushrooms, scallions, cheese), Home fries or Kugel, & French Toast or Pancakes with Toppings, Fruit Juice or Fresh Fruit, & Coffee
\$ 18.98 per person - Minimum 15 People
- With Omelet Station (onions, peppers, mushrooms, tomatoes, shredded cheddar cheese), Home Fries or Kugel, & French Toast or Pancakes with Toppings, Fruit Juice or Fresh Fruit & Coffee
\$ 23.98 per person - Minimum 25 People (omelet chef additional)

Hors D'oeuvres Menu Choose Meat or Dairy - Minimum order-50 with "5" choices per 100

Category 1 - \$ 2.25 each

- Classic Knishes (Potato, Rice, Cheese), Franks en Croute, Potato Pancakes, Pizza Bagels, Vegetable Egg Roll, Mushroom or Spinach Quiche, Beef & Mushroom Turnover

Category 2 - \$ 2.75 each

- BBQ Pastrami wrapped Franks, Spinach & Feta in Phyllo, Caramel Apple, Goat Cheese & Walnuts in a Beggars Purse, Double Fig and Goat Cheese, Mushrooms stuffed with Spicy Meat, Chicken Wellington, Vegetable Won Tons w/ Dipping Sauce, Asparagus Rollups, Brie & Raspberry in Phyllo

Category 3 - \$ 3.25 each

- Teriyaki Chicken & Pineapple Brochette, Sesame Chicken with Peanut Sauce, Grilled Teriyaki Beef & Vegetables En Brochette, Chile Lime Grilled Chicken with Avocado Dip, Grilled Roasted Vegetables en Brochette, Wild Mushroom Filo Bundle

Category4 - \$ 3.75 each

- Grilled Mustard Crusted Baby Lamb Chops W/ Wild Mushroom Sauce, Chargrilled Crusted Ahi Tuna W/ Chili Sauce, Grilled Filet Mignon & Portobello Mushrooms en Brochette, Duck a L 'Orange in Phyllo, Pistachio Crusted Salmon Skewers

Category 5 – \$3.95 each

- Sliders- Tender Barbecue Brisket with Caramelized Onions, Pineapple Glazed Corned Beef, Bourbon Glazed Turkey Breast with Cranberry Orange Relish, Salmon Patty with Cucumber Dill Sauce

**MINIMUM ORDER OF 50 HORS D'Oeuvres
WITH UP TO 5 CHOICES PER 100**

Individual Cold Hors D'oeuvres -Minimum 50

- Sushi Rolls – Individual servings- Salmon, Spicy Salmon, California, Tuna, Spicy Tuna, Salmon Avocado- \$ 1.85 per
- Bliss Potato's w/ Sour Cream & Chives \$2.50 each
- Blini w/ Sour Cream & Caviar \$2.50 each
- Cherry Tomatoes Stuffed w/ Herb Cream Cheese \$2.50 each
- Garlic Toasts w/ Roasted Peppers & Mozzarella, or Feta Cheese \$2.50 each
- Cucumber Round w/ Salmon Mousse \$2.50 each
- Scallion Corn Cakes topped with Smoked Salmon and Sour Cream \$2.50 each
- Basil Marinated Mozzarella with Cherry Tomato Skewers \$2.95 each

Cold Hors D'oeuvres Trays

- Grilled Vegetable Tray – In-Season Vegetables-Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Roasted Red Peppers, Carrots, Shallots with Roasted Red Pepper Dip
Small ...\$74.95 (10 to 15) Large ... \$89.95 (20 to 25)
- Vegetable Crudit  with Spinach or Cucumber Dill Dip in a Russian Pumpernickel
Small ... \$59.95 (10 to 15) Large ...\$74.95 (20 to 25)
- Assorted Open Faced Canapes (Choose Meat or Dairy) Tuna Salad, Chicken Salad, Egg Salad, Salmon Salad, Whitefish Salad, Chopped Liver, Chopped Herring, or Dairy with Cream Cheese & Lox ...
approx. 50 pieces ... \$74.95
- Roasted Garlic and Red Pepper Hummus Tray with Pita Triangles ... \$39.95
- Baba Ganouj -Roasted Eggplant Dip Tray with Pita Triangles ...\$39.95
- Salmon Mousse Display with Sliced Veggies & Black Bread ...\$150.00
- Molded Salad Tray -Tuna Salad, Chicken Salad, Egg Salad, Salmon Salad, Smoked Whitefish ...\$39.95
- Assorted Chunk Cheese and Crackers Tray.... \$65.00 ...with Fresh Sliced Fruits\$105.00
- Ultimate Nacho Tray - Guacamole, Sour Cream, Diced Tomato, Shredded Cheese, Scallions & Jalapeno Peppers w/ Tortilla Chips ...\$39.95
- Breads and Spreads- Assortment of Rustic Fresh Baked Breads with a variety of Spreads- Herb Garlic, Sun Dried Tomato and Basil, Olive and Anchovy, Spinach, and Roasted Red Pepper, Tomato Bruschetta,

Small (3 spreads) ...\$ 80.00 Large (4 spreads) ...\$110.00

- Antipasto Tray- Fresh Buffalo Mozzarella Cheese, Fire Roasted Peppers, Assorted Olives, Fresh Vegetables, Sharp Provolone Cheese, Pickled Beets, Grilled Asparagus, Roasted Shallots and Chunk Tuna ...\$95.00

A' La Carte – By the tray in conjunction with our Buffets or A 15% charge is added for ordering ala carte ONLY

Hot Entrees

- Rigatoni Abruzzi - Roasted Red Peppers, Onions, Mushrooms, Chicken Breast, Pomodoro Sauce... 120.00
- Bow Tie Pasta and Asparagus in Vodka Sauce....105.00 ... with Grilled Salmon...130.00
- Fusilli Primavera - Pasta Twists with a Julienne of Eggplant, Carrots, Roasted Peppers, Mushrooms, Roasted Garlic, Tomatoes, White Wine ...105.00
- Eggplant Rollatini -Rolled Sautéed Eggplant Stuffed w/ Spinach, Roasted Red Peppers & Ricotta Cheese ...105.00
- Fettucine with Chicken Breast & Broccoli....105.00
- Baked Stuffed Jumbo Shells.....95.00
- Baked Lasagna with Roasted Vegetables105.00
- Baked Ziti Mama Mia - Baked Ziti W/ Four Cheeses, Sautéed Onions & Garlic....95.00
- Italian Meatballs Marinara95.00
- Oriental Sesame Chicken Tempura Batter Dipped Teriyaki Marinated Chicken breast with Dipping Sauce120.00
- Chicken Francaise - Egg Batter Dipped in a Lemon White Wine Sauce....135.00
- Chicken Romero Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce....135.00
- Grilled Southwest Chicken- Marinated Chicken Breast w/ Roasted Peppers Onions and Sundried Tomatoes...125.00
- Champagne Chicken with Mushrooms, Scallions in a Champagne Sauce135.00
- Chicken Marsala with Mushrooms in a Marsala wine sauce ...135.00
- Chicken Fingers with Honey Mustard, and Barbecue Sauce85.00
- Buffalo, Barbecue or Oriental Glazed Chicken Wings....105.00
- Chicken Wing Assortment - Buffalo, Barbecue or Oriental Glazed (choice of 2)...110.00
- Oriental Stir Fried Pepper Steak w/ Rice120.00
- Veal Marsala with Mushrooms & Marsala wine sauce ... 150.00
- Veal Scaloppini Marsala with peppers, onions, mushrooms, roasted red peppers in a garlic white wine sauce160.00
- Veal Romero Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce....165.00
- Veal Francaise....165.00
- Pesto Crusted Seared Salmon over Wilted Spinach....170.00
- Baked Scrod Toscano -Mild Flaky Whitefish Filets Baked with Peppers, Onions, Garlic & Tomatoes....135.00
- Rack of Lamb in a Mustard, Cracked Pepper, Rosemary Crust served with a Demi-Glace...195.00
- Chateaubriand -Tender Prime Rib Eye Roast w/Wild Mushroom Jus and Roasted Garlic Mashed Potatoes.....195.00

Cold Entrees

- Carved Roast Turkey Display -18 To 20 Lb. Turkey Put Back On the Frame & Decorated With Fresh Fruit...150.00
- Grilled Vegetable Strudel19.98 lb
- Assorted Cocktail Sandwiches on Twist or Baby Kaiser Rolls....3.95 Each
- Cocktail Glazed Corned Beef, Barbecued Brisket on Twist, Or Baby Kaiser Rolls...4.95 Each
- Poached Norwegian Salmon Display (Whole or Filet) With Cucumber Dill Sauce - Small 165.00.... Large 195.00
- Bagels W/ Cream Cheese & Nova or Reg. Lox, Cream Cheese & Whitefish Salad, Or Cream Cheese & Kippered Salmon Lettuce & Tomato... 7.95 Ea.
- Bagels with Cream Cheese, Cream Cheese & Lox Spread or Cream Cheese & Chives ... 3.50 Ea.
- Homemade Blintzes -Cheese, Cherry or Blueberry w/ Sour Cream ... 2.25 Ea.
- Sweet & Sour or Swedish Meatballs ... 14.98 Lb.

- “3” and “6” - Foot Hoagies - Jewish, Roast Beef, Tuna Salad, Roast Turkey, Grilled Vegetables
3 Foot ...75.00.... 6 Foot ... 110.00

- Box Lunches- Made To Order for Your Meeting Or Trip....Call For Prices
- **Homemade Kugel**
- Sweet Noodle W/ Cherry or Apple Topping, Broccoli, Spinach, Salt & Pepper or Potato
Small Pan ...28.00 – Medium Pan ...34.00 - Large Pan ... 40.00

Vegetables

- String Beans Almandine, Glazed Baby Belgian Carrots, Steamed Broccoli, Cauliflower & Carrots, Herb Roasted Potatoes, Candied Sweet Potatoes, Kasha & Bowties, Wild Rice, Rice Pilaf, Savory Roasted Carrots & Potatoes, Roasted Garlic Mashed Potatoes - Small Pan ...28.00 ... Large Pan ... 40.00

Homemade Salads

- Tossed Salad W/ Dressing ...3.50 P.P.
- Grilled Salmon Pasta Salad with Asparagus and Cucumber Dill Dressing ...6.95 P.P.
- Grilled Chicken Salad, Portobello Mushrooms, Fresh Spinach, Scallions & Roasted Red Pepper Coulis... 4.95 P.P.
- Oriental Pasta Salad with Snow Peas ... 4.50 P.P.
- Caesar Salad with Homemade Croutons ... 4.50 P.P.
- Grilled Chicken Caesar Salad ... 5.95 P.P.
- Grilled Chicken Caesar Pasta Salad4.50 P.P..
- Bow Tie Pasta Salad W/ Chicken Breast and Creamy Garlic Dressing ...4.50 P.P.
- Garden Vegetable Pasta Salad ...3.50 P.P.
- Pasta Salad with Chunk Tuna4.50 P.P.
- Homemade Potato Salad, Cole Slaw, Garden Pasta or Cucumber & Onion Salad ...23.98 Bowl

Deserts - (Parve)

- Fancy Sweet Tray (Parve) w/ Mini Pastry, Mini Cinnamon Buns, Eclairs, Cream Puffs, Rugelach and Cookies...
Small ...49.98 ... Large ... 59.98
- Assorted Gourmet Cookie Tray ...Small ...39.98 ... Large....49.98
- Decorated Petit Fours (2 Colors)3.75 each (min 12)
- Sliced Babka Tray (Cinnamon Raisin & Chocolate) ...39.98
- Fresh Carved Watermelon Fruit Display - Small ...115.00....Large ... 150.00
- Fresh Mixed Fruit Bowl ...3.95 P.P.
- Sliced Fresh Arrangement ...Small ...80.00 (15 To 20) ...Medium ...110.00(30 To 40) ...Large ...160.00(50 - 60)

Specialty Cakes - (Dairy)- Call for Pricing

- Sheet Cake (Decorated)1/4 – 1/2 and Whole ,
- N.Y. Cream Cheese Cake....W/ Fruit Topping
- Black Forest Chocolate Cherry Cake, Strawberry or Peach Shortcake, German Chocolate, Chocolate Mousse Torte
Chocolate Whipped Cream, Italian Cream Cake, Bavarian Cream Torte, Chocolate Chambord, Lemon Truffle
Chocolate Raspberry Torte, Tiramisu, Carrot Cake, Zuccotto, Raspberry Cream Torte, Grand Marnier Fruit Torte,
- Custom Wedding Cakes, Portrait Cakes and Heart Shaped Cakes

Beverages & Supplies

- Case of 6 - 2 Liter Soda ...19.98
- Ice Cubes (10 lb Bag) ... 7.50
- Mountain Spring Water, Assorted Teas and Juices ... 3.50 P.P.
- Fruit Punch ...7.98 Per Gallon
- Coffee Service (Coffee, Sugar, Sweet, Low, Tea, Lemon, Creamer, Stirrers) ...2.50 P.P.
- Bar Service-Assorted Mixers, Juices-Grapefruit, Cranberry, Orange, Lemons, Maraschino Cherries)..3.50P.P.
- Complete Plastic Service (White)....2.50 P.P. (Custom Color) ...2.75 P.P. (**Upgrade** Plastic Ware available)

- Complete Rental Service Available- Chairs, Tables, China, Chafers, Silverware, Linens, Floral Center Pieces,
- Coffee Urns, Punch Fountains, Grills, Tents, Table Skirting, Tablecloths, Napkins....Call For Prices

- Helpers- Food Servers – Bartenders – Chef for Stations - \$175.00 (Holidays not included)
(Approx. 5 Hours- Travel Charges May Apply Based Upon Location) \$40.00 Per Hour Over 5 Hours

TERMS AND CONDITIONS

- **All Orders Are Subject To Tax and Delivery Charge - Prices Are Subject To Change without Notice "Prices Do Not Include and Prices Do Not Include Synagogue or Site Fees"**
- **All Orders Over \$1000.00 Require A 1/3 Deposit. Final guest count and Balance Due "5" days prior No Cancellations or Decreases after that date**
- **To Insure That There Will Be No Liability To The Customer. Please Note That For No Cancellation Notice, Or Cancellations Made Less Than 3 Working days/72 Hours Prior To Function There Will Be A Charge Of 50% Of Total Bill.**

