

SHABBAT DINNER MENU – TRADITIONAL SIT-DOWN SERVICE

- 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:

- 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:

- 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:

- 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 Gravlox 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

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 Chick Peas 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 including:

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-crusted 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