



# SHABBAT DINNER



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# SHABBAT

## DINNER

Function:

Location:

Date:

Number of Guests:

### ON THE TABLE

- Individual Challah Bun

#### Choice of 4 Dips

- Hummus
- Madbuja
- Eggplant & Peppers
- Pickles
- Olives
- Jalapeno Dip
- Sweet Potato Dip
- Edemame Hummus
- Caramelized Mushroom & Onion

### FIRST COURSE

- Baby Greens tossed in an Avocado Vinaigrette, topped with Cherry Tomatoes and Grilled Bermuda Onions, Yellow Beets and Toasted Sunflower Seeds
- Quinoa Salad with Baby Kale and Spinach Medley, Blueberries, Celery Root and Cranberries tossed in an Orange Dressing on top of a Squash Medallion
- Rasa Salad – Arugula, Kale, Baby Gem Lettuce tossed in a Citrus Dressing and topped with Grapes, Cucumbers, Peppers, Pickled Shallots and Harissa Chickpeas served atop Beet Hummus

### SECOND COURSE

- Traditional Homestyle Chicken Soup with Kreplach, Egg Noodles and Carrots

### MAIN COURSE

Choose 1 Protein (dark meat available if preferred) :

- Chicken Supreme filled with Crispy Sage and Quinoa Stuffing topped with a Rick Mushroom Demi
- Chicken Supreme filled with Mushroom, Peppers and Spinach in a Natural Jus
- Chicken Supreme filled with Roasted Apple and Chestnut Stuffing topped with Bordelaise
- Herb Infused Chicken Supreme in a Moroccan Jus
- Greek Style Chicken Supreme served with an Olive and Tomato Relish

# SHABBAT

## DINNER

### Choose 1 Starch

- Minu Red Potatoes with Rosemary
- Roasted Fingerling Potato
- Israeli Couscous with Roasted Butternut Squash and Charred Red Onion
- Chipotle & Garlic Mashed Potato (or creamy regular)
- Lemon and Thyme Seasoned Jasmine Rice

### Choose 1 Vegetable

- Heirloom Carrots & Thyme
- Roasted Acorn Squash with Citrus and Herbs
- Garlic Green Beans with Pearl Onions
- French Green Beans with Lemon Herb Garlic Oil
- Roasted Seasonal Vegetables

## DESSERT

- Seasonal Fruit Platter
- Chef Selection of Seasonal Dessert