



ROSH HASHANAH 2019

hors d'oeuvres

- potato latkes with vanilla bean applesauce and sour cream 24 / dozen
- corn fritters with scallion cream 18 / dozen
- zucchini fritters with chili aioli 18 / dozen
- labneh, muhammara, hummus, mixed olives & feta with toasted pita triangles 55 / serves 10

soup and salad

- matzo ball soup 15 / quart, serves 2
- extra matzo balls 3.50 each
- butter lettuce salad with organic dried cranberries french feta & joan's vinaigrette 42.50 / serves 6-8
- golden beet and apple salad with walnuts & goat cheese 24 / serves 4-6

entrée

- grilled salmon with basil vinaigrette 16.95 / each (6 min)
- whole poached salmon with cucumber dill sauce 275/ serves 14-16
- braised beef brisket 23 / pound (3 lb. min)
- horseradish crème fraiche 9.95 / pint
- oven roasted beef tenderloin with horseradish crème fraiche 275 / serves 8-10
- five herb roasted whole chicken 26 / serves 2-3

accompaniments

- aunt helen's noodle kugel 28 / serves 6
- classic creamy mashed potatoes 20 / serves 4
- organic rainbow carrot tzimmes 24 / serves 4-6
- blue lake green beans with hazelnuts and shallots 24 / serves 4-6
- challah 12 / serves 6-8

desserts

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| rustic apple pie 35 / serves 8 | coconut macaroons 12 / half dozen |
| flourless chocolate cake 60 / serves 8-10 | dark chocolate dipped macaroons 18 / half dozen |
| chocolate roulade 55 / serves 8-10 | traditional individual honey cake 5.50 / each (min 6) |

PLEASE PLACE YOUR ORDER BY 5PM ON WEDNESDAY, SEPTEMBER 25th.
CALL OUR CATERING DEPARTMENT TO PLACE YOUR ORDER.