

Shabbos Dinner

Pre-set on tables:

Ice water with lime

Individual challah roll

Kiddush glass

Grape juice & kiddush wine by host

Appetizer:

Sliced sweetwater gefilte fish served with ruby red horseradish.

Accompanied with a radicchio basket with marinated cucumber and red onion salad.

Soup:

Traditional matzo ball chicken soup accompanied with a brunoise of carrots, parsnip and chicken.

Family style of soup mandle

Entree:

Grilled chicken breast stuffed with a flavorful challah mushroom stuffing topped with a mango demi sauce.

~Served with~

Potato & onion gallette - pan seared delicacy of shredded potatoes & onions.

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Colorful medley of winter vegetables consisting of winter squash, maple glazed baby carrots and pearl onions.

Fish and vegetarian options are available upon request.

Dessert:

Decadent slice of chocolate mud cake. Served on a painted plate with a dollop of whipped cream and a fanned strawberry.

Fruit plates served family style.

Self serve l'chaim table and soda bar

Caterer to provide:

High quality plasticware (china & silverware is available)

Floor length table linen from standard linen charts

All non alcoholic beverages

Waiters

Host to provide:

Grape juice, kiddush wine and all alcoholic beverages