



Sokkot Dinner



Menu # 301

Price: \$34 per person (Minimum 10 Guests per meal)

Challah Rolls

Assortment of Salads include:

CHOOSE 5 FROM 20 Salads

Israeli Salad

Matbucha

Babaganoush

Russian potato salad

Hummus

Quinoa salad

Broccoli salad

Iceberg lettuce salad

Caesar salad

Corn salad

Spinach salad

Tabouli

Chickpea Salad

Tahini

Roasted eggplant salad with cherry tomatoes & fresh Basil

Mushroom salad

Avocado heart of palm salad

Moroccan carrots salad

Nappa cabbage salad

Tossed salad

Fish Course:

Choose one Fish

Jack Daniel's Salmon

Moroccan Salmon or Tilapia made with red peppers, olives, tomato sauce & jalapenos.

Miso Glazed Salmon

Teriyaki Salmon

Gefilte fish with horseradish sauce

Salmon with white wine & dill sauce

Pistacchio Crumbed Tilapia

Main Course: Meat & Chicken

Choose one Meat

Short Ribs in BBQ or mushroom sauce,

Sweet Chili garlic Brisket,

Roasted overnight cooked Uruguay Prime Rib in au jus sauce,
Lamb Roast or Veal Roast
American Prime Rib: \$3 extra per person

Choose one Chicken

Chicken Pargiot with observed Lemon, sliced green Olives, Apricot, Cinnamon, fresh
Cilantro & topped with a White Wine Lemon Sauce
Chicken Marsala with sliced mushroom & white wine sauce
Chicken Francese
Chicken with honey apricot glaze
Chicken with Mojito sauce with lime & fresh mint

Choose 2 Sides:

Moroccan Rice with Lentils & fried onions
Persian Rice or Jasmine Rice
Garlic Mashed Potatoes
Caramelized Onion Mashed potatoes
Beets Mashed Potatoes or Butternut Squash Sweet Mashed Potatoes
California Vegetables includes: zucchini; yellow Squash; Red & Green Bell pepper; Onions
& Carrots topped with Fresh Garlic
Broccoli, Cauliflower & Shredded Carrots with fresh Garlic

Dessert

Choose one

(can choose different dessert per person)

Individual Flan

Individual Chocolate Chip Cheesecake (parve)

Chocolate Cannolis

Baklava

Chocolate Mousse sitting on Chocolate Cake topped with Chocolate syrup & caramel flavors.

Or:

Rich Peanut Butter Mousse sitting on creamy original cheesecake in a chocolate covered tartlet cup topped with chocolate shavings & hot chocolate sauce.

Fruits

Dessert: Decadent assortment of fresh fruits display includes: cantaloupe; honey dew; pineapple; watermelon; strawberries & Blueberries.

Price: \$34 per person (Minimum 10 Guests per meal)

Sukkot Lunch

Challah Rolls

Price: \$29 per person (Minimum 10 Guests per meal)

Assortment of Salads include:

CHOOSE 5 FROM 20 Salads

Israeli Salad

Matbucha

Babaganoush

Russian potato salad

Hummus

Quinoa salad

Broccoli salad

Iceberg lettuce salad

Caesar salad

Corn salad

Spinach salad

Tabouli

Chickpea Salad

Tahini

Roasted eggplant salad with cherry tomatoes & fresh Basil

Mushroom salad

Avocado heart of palm salad

Moroccan carrots salad

Nappa cabbage salad

Tossed salad

Choose 2 from all (fish, meat & chicken)

Gefilte Fish

Fried Tilapia

Eggplant Rollatini stuffed with tilapia & Salmon, mushrooms, onions & sundried tomatoes
served with tomato sauce

Miso glazed Salmon

Dill & White Wine Salmon

Baked Salmon with cured Lemon

Salmon with cream sauce or Tilapia with cream sauce

Chicken Fingers served with Ketchup

Mongolian Beef with Carrots & Green Onions

Moroccan Meatballs with potatoes & Zucchini

American meatballs with cranberries & BBQ Sauce

Meatballs with Basil, olives, & tomato sauce

Chicken quarters with the legs made in apricot honey ginger sauce, or lemon caper sauce
or mushroom sauce or BBQ sauce.

Fish option for 40 guests & up: Whole Poached Salmon with Dill sauce

Choose 2 Sides:

Potato

Broccoli

Zucchini

Sweet Noodle

Yerushalmi or Sweet Carrots Kugel

Dill & Onion Pashtida, Mushroom & Spinach Pashtida

Spinach & Sundried tomato Pashtida

Corn Pashtida or Roasted Vegetables Pashtida

Persian or Jasmine Rice

California Vegetables

Dessert:

Decadent assortment of fresh fruits platter includes: cantaloupe; honey dew; pineapple; watermelon; strawberries & Blueberries.

Assorted Cookies, brownie bites, parve Cheesecake bites, and sponge cake.

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