



Dairy Shabbat Kiddush Menu

Preset on tables

*Grape juice and choice of challah:
choose from braided loaves, mini rolls or regular rolls
Assortment of flavors can include whole wheat, onion and plain*

Salads

Signature Dips and Salads

Served Buffet or Family Style

Israeli Hummus

Classic dip, ours with a Shaike twist

Babaganoush

Smoky eggplant dip

Eggplant Salad

Eggplant cubed and cooked down with peppers, tomatoes and spices

Marinated Olives

Herb and oil marinated assorted olives

Broccoli Salad

Broccoli, cranberries, sunflower seeds and onions in creamy dressing

Egg Salad

Hardboiled eggs grated and mixed with seasoning blend

Deluxe Tuna Salad

Tuna with shredded carrots, onions and lemon

Beet Salad

Cooked beets mixed with vegetables in an orange dressing

Matbucha

Tomatoes slow-cooked with spicy seasonings

Olive Dip

Creamy green olive dip with a garlicky bite

Moroccan Carrot Salad

Middle-Eastern spices mixed with carrots

Bolero Salads

Served individually portioned in classy bolero glasses

Caprese Salad

Mozzarella, Sliced Tomatoes and Basil served on a bed of arugula with a pesto-herb vinaigrette

Caesar Salad

Hearts of Romaine lettuce served with caesar dressing topped with fresh herb foccacia croutons & garnished with an edible orchid flower.

Greek Salad

Hearts of romaine lettuce served with red & green bell peppers, sliced tomatoes, fresh red onion and kalamata olives topped with fresh feta cheese

Asian Cabbage Salad

Chopped green and red cabbage comes with red onions, red peppers, a Creamy Asian dressing & crunchy wontons.

Baby Spinach Salad

Fresh baby spinach leaves served with cilantro, vinaigrette dressing topped with candied walnuts figs fresh strawberry and mango julienne garnished with hearts of palm.

Arugula Salad

Arugula lettuce with feta cheese, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

Anitpasti

Roasted red peppers, marinated mozzarella cubes, cherry tomatoes, olives served on watercress. Topped with Italian dressing

Hors D'Oeuvres

Peppercorn Encrusted Seared Tuna

Peppercorns encrust a fresh tuna loin that is lightly seared on top of beets and carrots

Mushroom Kebab

Marinated button mushrooms are cooked on a skewer

Watermelon Mozzarella Kebabs

Fresh cubed watermelon is covered with chopped mint and soft mozzarella cheese

Savory Tarts with Avocado Feta Mousse

Crisp tart shells filled with a creamy avocado and salty feta whipped mousse

Tuna Tartare

Raw tuna that is chopped with sesame oil and sesame seeds on a mini spoon

Ceviche in Cucumber Box

Freshly marinated salmon and whitefish with lime juice, sesame oil, avocado and red onion

Krab Salad

Shredded krab mixed with scallions and spicy mayo served in a crispy wonton shell

Salmon Mousse

Creamy salmon mousse with dill served in a savory tart shell topped with orange masago

Stuffed Mushroom

Button mushrooms are stuffed and baked with a mushroom and garlic-herb pate

Stations
Fish

Peruvian-Japanese Station

Fusion station incorporates traditional Peruvian ingredients with sushi and Japanese favorites. Instead of rice, chef will use causa which is a Peruvian potato dough to roll into specialty rolls with julienned vegetables and fresh fish.

California Rolls: *imitation crab, avocado and cucumber*

Alaskan Roll: *Salmon, white asparagus and avocado*

Tuna Roll: *Tuna, carrots, red pepper and European cucumber garnished with toasted black and white sesame seeds*

Herring Station

Spicy jalapeno herring, Traditional Herring or Salmon Herring

Set out in style with our elegant mini spoons

Cured Fish Station

Personal chef will thinly slice and served house-cured salmon, sea bass and tuna. Salmon is cured with a dill-herb crust, sea bass with a citrus, thyme and fennel cure, and a salt cured tuna loin. Served with lemon wedges, capers, cucumber wheels, pareve cream cheese, toast points, and red onion

Gravlax Station

Personal chef will freshly slice thin pieces of gravlax that will be served on pumpernickel toast points with fresh dill. Comes with a pareve cream cheese or a dill-mustard sauce

Fresh Ceviche Station

Ceviche is a Peruvian dish featuring fresh fish marinated in lime juice. Our station will let you customize ceviche from a variety of fish and ingredients. Guests can choose whitefish, salmon or tuna. Fish will be mixed with red onions, pineapple, papaya, basil, thyme, red peppers, edamame, jalapeno, cilantro, mint or ginger. Topped with different baby micro greens

Vegetarian

Mini Kugel Station

Original Potato Kugel, Broccoli Kugel, Carrot and Sweet Potato, Spinach and Leek Kugel or Zucchini Kugel are mini-muffin shaped. The kugel is beautifully displayed in rows on our LED light display

Vegetarian Carving station

Chef will carve up a variety of fire-roasted grilled vegetables including meaty Portobello mushrooms, tofu, zucchini, yellow squash, Italian eggplant, red onions and tomatoes. Guests can choose from variety of

sauces including a balsamic reduction, herbed yogurt, lemon aioli or pesto sauce.

Fresh Salad Bar

Mesculine mixed lettuce, Romaine lettuce, Iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, Julienne carrots, alfalfa, red peppers, heart of palm, almonds, and mushrooms. Dressing option: olive oil, creamy dressing, or balsamic vinegar.

Mini Hummus Station

Chef will serve guests four types of hummus each paired with unique toppings. Tomato and mozzarella, mushroom and cheese, caramelized onion and Parmesan, and multiple flavors of spiced falafel. Salad bar will include tabouli salad, matbucha salad, babaganoush, Israeli salad, tahini, Hummus, Turkish salad & choices of sehwaq & amba spices.

Cheese Blintzes

Blintzes Personal chef will fry up homemade cheese blintzes featuring a secret crepe recipe and a Ricotta cheese blend. Guests will have choice of strawberry, blueberry or chocolate sauce on top. Served with whipped cream on top

Mini Wraps Station

Spinach, sundried tomato or traditional tortilla

*Spinach tortilla filled with tuna, tomatoes, lettuce, red onion and Shaik's creamy cranberry dressing
Sundried tomato tortilla with grilled vegetables, mixed greens, and creamy mayo dressing
Traditional tortilla with egg salad, iceberg lettuce, tomato, olives and Shaik's Master sauce*

Main Course

Vegetarian Cholent

Comfort food at its best, our famous Shabbos treat features sweet potatoes and Russet potatoes, beans, onions and smoked paprika

Miso Glazed Salmon

Fresh-caught salmon is marinated with our signature seasonings and cooked in a special miso-teriyaki glaze

Macadamia Nut Sea Bass

Sea bass is seasoned overnight and seared with a sweet and savory macadamia nut crust

Dessert

Macaroon Tower

Assorted flavors and colors of macaroons may include:

Vanilla Bean, Pistachio, Chocolate, Fleur de Sel, Raspberry, Espresso, Mango, Lemon, Pecan Pie, Peppermint or Dulce de Leche.

Macaroons will be beautifully presented on a tiered stand to resemble a cake

Sliced Fruit

Latticed sliced fruit includes pineapple, watermelon, honeydew and cantalope.

Garnished with seasonal fruits which can include grape bunches, blueberries, blackberries and sliced strawberries

Mini Desserts:

Cheesecake with drizzled with caramel and chocolate

French éclairs with coffee pastry cream and rich chocolate ganache

Cream Puffs topped with a caramel coin

Classic Tiramisu with espresso soaked ladyfingers

Fruit tarts topped with seasonal selection of fruit

Strawberry Shortcake

Key Lime tartlets with torched meringue

Dark Chocolate Passion Mousse

Opera Cake with hazelnut sponge cake

Assorted variety of fruit gems

Flakey Napoleon with brindled royal icing topping

French macaroons with buttercream center

Chocolate-iced brownies with cherry on top