



Shabbat Kiddush Lunch 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

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, and onions

Beet Salad

Cooked beets mixed with vegetables in an orange dressing

Matbucha

Tomatoes slow-cooked with spicy seasonings

Olive Dip

Creamy green olives dip with a garlicky bite

Moroccan Carrot Salad

Middle-Eastern spices mixed with carrots

Bolero Salads

Served individually portioned in classy bolero glasses

Caesar Salad

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

Orzo Salad

Arugula, plum tomato, fresh basil, toasted almonds and orzo with a balsamic dressing

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 and Baby Kale Salad

Arugula lettuce with candied pecans, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

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

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

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

Mesclun 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.

Meat

Chopped Liver

served on mini spoons
Garnished with crackers and micro greens

Beef Capaccio

Thinly pounded Urugayan Beef
Shaved Fennel, White Truffle Oil, Herb Infused Balsamic

Chicken Liver Macaroons

Personal chef will prepare mini sandwiches made with crisp macaroon cookies and silken chicken liver mousse. Peppercorn mélange flavored macaroon cookies will have smear of liver mousse served with caramelized onion and a drop of white truffle oil.

Plate will have garnish of sundried tomato puree.

Cuban Steak Tartar in Avocado Shells

Our twist on the traditional steak tartar features ground Uruguayan steak with lime zest, lime juice, chopped cilantro, egg yolk, minced shallot and cracked pepper.

Served inside a perfectly ripe avocado half, it's a Miami classic!

Meat Carving Station

Personal chef will carve Roast Turkey and choice of two of the following:

Veal Roast, Smoked Pastrami, Lamb Roast, Corned Beef
Honey-glazed Roast Beef or Prime Rib

Cold Cut Display

Thinly sliced meats arranged on platters may include:

Roast Turkey, Pastrami, Corn Beef, Bologna with
Pickles, Mustard, Ketchup, Mayonnaise and Cranberry Sauce

Chicken Carving Station

Whole Roasted Chicken with a choice of three different spice rubs:

Lemon Pepper, BBQ or Herb

Expertly carved up by our chef attendant

Sauce bar includes: North Carolina BBQ sauce, Dijon mustard sauce, herb pesto, and cranberry sauce

Fish

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

Main Course

Short Rib Cholent

Comfort food at its best, our famous Shabbos treat features beef short ribs, beans, potatoes, onions and smoked paprika

Grilled Chicken

Plump chicken breasts marinated in special seasonings and perfectly grilled

Chicken Fingers

Tender pieces of chicken cut in strips, lightly dredged in panko crumbs and fried to golden perfection

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 cantaloupe.

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 butter cream center

Chocolate-iced brownies with cherry on top