



**Dips 8 oz. \$6 16 oz. \$11**

Olive, Jalapeno, Guacamole, Olive Tapenade, Shrug

Hummus: Traditional, Red Pepper, Beets, Tahini, Ambha Tahini

Moroccan: Matbucha, Babaganoush, Tahini Babaganoush, Beet, Roasted Pepper, Carrot, Israeli, Roasted Eggplant, Corn, Chickpea, Marinated Olives, Tabbouleh w/Mint,

International: Almond Quinoa, Pickles & Olives, Asian Cabbage, Cucumber, Green Peas, Cherry Tomato & Basil, Broccoli, Tomato-Bruschetta, Coleslaw,

**Green Salads 80 oz. \$42**

Caesar, Greek [Dairy]

Baby Spinach: Hearts of Palms, Mango Julienne, Candied Walnuts & Dry Figs

Mescaline: Grape Tomato, Cucumber, Burgundy Onion, Candy Pecans & Craisins

Arugula: Butternut Squash, Cucumber, Candy Pecan & Dry Figs

Kale: Jicama, Mixed Peppers, Cucumber, Scallions, Candy Pistachio & Dry Fruit Selection.

Gnocchi Rainbow Chard: Heirloom Tomato, Mixed Beets, Sweet Potato, Crispy Onion,

Endive: w/Pear & Candy Pecan

**Select Vinaigrette or Creamy Dressing 8 oz. \$5**

Vinaigrette: Balsamic, Lemon, Apple Cider, Ginger & Carrot, Olive Oil & Lemon Juice.

Creamy: Balsamic, Pomegranate, Raspberry, Caesar, Miso, Saffron & Champagne,

**Bespoke Poke Bowl 80 oz. \$70**

Crab Poke Bowl:

Brown Rice, Baby Arugula, Cucumber, Radish, Pickled Ginger, Cubes Mango, Shredded Crab, & Cilantro garlic sauce.

Salmon Poke Bowl:

Purple Coconut Rice, Endive, Peas, Heart of Palm, Jalapeno, Avocado, & Asian Dressing.

Tuna Poke Bowl:

Quinoa, Potato, Carrots, Crispy Onion, Scallions, Edamame, Seaweed, Toasted Sesame, & Ginger Carrot Dressing

**Protein Salads: 8 oz. \$10 16 oz. \$19**

Tuna, White Fish, Crab, Salmon, Chopped liver Chicken

**Fish: each Fillet \$140**

Pastry Lattice Salmon, Salmon w/thin slice Veggie, Grilled Salmon  
Sauce: 8 oz. **\$5**

Chimichurri, Dill, Cilantro Garlic, Shaik's Mustard

Gefilte Fish w/ Horseradish ¼ pan **\$28**

**Hot Dishes**

Can be served in 1/4, 1/2 or full-sized pan

¼ Pan for Salmon **\$38** Snapper **\$52**

Moroccan Salmon, Honey Miso Salmon, Herbs Crusted Salmon w/Chimichurri, Fish Sticks  
¼ Pan **\$83**

Three Peppercorn Seared Tuna,

¼ Pan **\$177**

Pistachio crust Seabass w/pesto sauce

Delicious Sliced Nova Smoked Salmon Small Tray 1 lb. **\$46**

Garnished with Capers, Sliced Onions & Fresh Lemons

**Herring: 8 oz. \$14 16 oz. \$26**

Traditional, Herring w/ Jalapeno, Parsley, Salmon w/Orange Zest Peppercorn & Nutmeg, Tuna Herring  
w/chipotle

**Soups: 32 oz. \$9**

Chicken w/Matzo Balls, Creamy Truffle Mushroom, Curried Pumpkin, Vegetable,

**Chicken**

Chicken Breast: ¼ pan **\$43** Pargiout ¼ pen **\$52**

Grilled W/ Herbs: Breast, Pargiout, Chicken Fingers,  
Pen seared: Marsala, Sorrento,

Slow roast: Roasted Chicken Cut in 1/8's, Leg quarter,  
flavor: Moroccan, olive & apricot, cherry & red wine

Mini Stuffed Cabbage W/Meat

Meatballs W/meat

Meat: ¼ pan **\$84**

Super Tender Seared Rib, Minute Roast,

¼ pan **\$138**

Bone Rib, USA Prime Rib, Short Rib, Lamb Roast,

¼ pan **\$168**

Tenderloin, Filet mignon, 8 Baby Lamb chops **\$ 199**

Sauce: Red-wine Mushrooms, Au Jus, Black Cherry Red Wine, Pomegranate Red Wine  
Lemon-caper white wine sauce, Orange-zest mango sauce

**Sides: ¼ pen \$28**

White Potato: Mashed, Garlic, Caramelized Onion,

Sweet Potato: Maple, Vanilla & Nutmeg,

Sliced Roasted Sweet Potato: Honey Mustard,

Red Bliss Potato: W/Thyme & Rosemary,

Rice: Persian, Moroccan w/ Lentils & Fried Onions, White, Fried Rice

Persian Quinoa: w/Zest, Cranberry, Herbs, Almond, or Truffle, Mushrooms,

Risotto Cake W Truffle & Mushroom, 6 of 2 oz. **\$18**

Vegetables: ¼ pen **\$32**

Orange-glazed baby carrots w/Top,

French Bean, Mixed California Vegetables, Vegetable Lo Mein, Roasted Cauliflower and Broccoli, White

Asparagus w/lemon & Candy Almond,

**Cold cut: 2Lb**

Turkey, Pastrami turkey, Roast beef **\$77**

Turkey, Pastrami, Roast beef **\$98**

Corn beef, Pastrami, Roast beef **\$118**

**Mini Kugel: 12 of 1 oz. \$27**

Traditional, Sweet Potato, Zucchini, Broccoli, Butternut Squash & carrot, Cauliflower, Sweet Noodle,

Spinach & broccoli, Corn beef & Potato **\$39**

Grilled Vegetables Platter 2 Lb. **\$43**

**Kids Menu**

Pasta: Penne a la vodka, plain, Penne w/marina, Corn on Cob, Eggplant Parmesan [ Dairy]

Finger food: 12 **\$25**

Mini Frank in Blanket Mini Egg Rolls Vegetarian Cigar Moroccan Cigars

Lachmagine & Kubbe 12 **\$35**

Bourekas 12 **\$26**

Cheese, Spinach, Potato, Broccoli, Mushroom,

Blintzes 6 **\$15**

Type of Blintz: Sweet Cheese, Blueberry, Potato.

Toppings: 8 oz. **\$5**

Sour Cream, Blueberry Sauce, Raspberry Sauce, Powdered Sugar, Strawberry, Blueberries, Chocolate

Chunks, Chocolate Ganache

**Shaik's Mini Dessert Table (Bite Size) \$2 Each**

(can be made w/out nuts but made in a facility that also contains nuts)

Chocolate Eclair topped with coconut white chocolate and candied almonds

Pecan Pie with crushed candied pecans

Apple Pie topped with crunchy almonds

Traditional Brownie w/chocolate chips topped w/ vanilla & chocolate icing

Mini Double Chocolate Chip Cookie

Rum Bowl

Mini Tiramisu Cupcake with cream and crushed chocolate

Mini Napoleon

Mini Strawberry Fruit Tart with chocolate and apricot glaze

Mini Lemon Meringue with torched meringue

Mini Strawberry Short Cake topped with candied almonds

Chocolate Mousse w/caramel sauce & marble cake topped w/crushed chocolate

Peanut Butter Mousse w/chocolate cake topped w/crushed chocolate

**Fruit Platter \$35**

Delivery Fee up to 15 miles: Small **\$50**, Big **\$150**