



Seder plate up to 10 Guest \$65

(Includes: Maror and Chazeret, Charoset, Karpas, Z'roa and Beizah)

Shmurah Matzah \$50 per LB

Machine Matzah \$18 per LB

Grape Juice (Each) \$8

Wine Available from \$15 Each

Dips 8 oz. \$10 16 oz. \$19

(Chef Shaiké suggestion: 7 lb. for 10 guests)

Olive, Jalapeno, Guacamole, Olive Tapenade, Shrug

Moroccan: Matbucha, Babaghanoush, Beet, Roasted Pepper, Carrot, Israeli, Roasted Eggplant, Marinated Olives, Tabbouleh w/Mint.

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

Green Salads: 80 oz. \$50

(Chef Shaiké suggestion: 1 salad for 5 guests)

Caesar (croutons are Gebrochts)

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.

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

Endive: w/Pear & Candy Pecan.

[Dairy] Greek Arugula Capri. **\$60**

Select Vinaigrette or Creamy Dressing 8 oz. \$8

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

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

Bespoke Poke Bowl 80 oz. \$78

(Chef Shaiké suggestion: 1 Poke for 5 guests)

Crab Poke Bowl: Baby Arugula, Cucumber, Radish, Cubes Mango, Shredded Crab & Cilantro garlic sauce.

Salmon Poke Bowl: Endive, Roasted Sweet Potato, Heart of Palm, Jalapeno, Avocado & Asian Dressing.

Tuna Poke Bowl: Quinoa, Carrots, Crispy Onion, Scallions, Edamame, Jicama, Toasted Sesame & Ginger Carrot Dressing.

Protein Salads: 8 oz. **\$17** 16 oz. **\$32**

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

Gefilte Fish w/ Horseradish

12 Pieces (¼ pan) **\$36** or **24 Pieces** (½ pan) **\$72**

Delicious Sliced Nova Smoked Salmon

Garnished with Capers, Sliced Onions & Fresh Lemons

Small Tray 1 lb. **\$60**

Herring: 8 oz. **\$22** 16 oz. **\$47**

Salmon w/ parsley and jalapeno, Tuna Herring w/ Dill & Garlic.

Hot Dishes

Can be served in ¼ pan (1-2 lb.), ½ pan (3-5 lb.) or full-sized pan.

(Chef Shaiké suggestion: ½ to 1 lb. of protein total per guest)

Fish

Select flavor: Moroccan, Honey Herbs, Herbs Crusted w/Chimichurri, Fish Sticks

¼ Pan: Salmon **\$50** Snapper **\$67**

Fish Specials (Served In ¼ Pan)

Three Peppercorn Seared Tuna **\$108**

Pistachio crust Seabass w/pesto sauce **\$230**

Soups: 32 oz. **\$22**

(Note: All soups are non-Gebrochts, but Matzo ball are Gebrochts)

Chicken w/Matzo Balls, Mushroom, Vegetable.

Chicken

Chicken Breast (¼ pan) **\$60** Pargiot (¼ pan) **\$65**

Select Style:

Grilled w/ Herbs: Breast, Pargiot, Chicken Fingers.

Pan seared: Marsala, Sorrento.

Select Flavor:

Moroccan, Fresh Herbs, Red wine, or Lemmon sauce.

Chicken Special

Roasted Chicken Cut in 1/8's. **\$55**

Meat

Super Tender Seared Rib, Minute Roast (¼ pan) **\$110**

Bone Rib, USA Prime Rib, Short Rib, Lamb Roast (¼ pan) **\$180**

Tenderloin, Filet mignon (¼ pan) **\$218**

8 Baby Lamb chops **\$258**

Mini Stuffed Cabbage w/ Meat (¼ pan) **\$72**

Meatballs (¼ pan) **\$72**

Sauce: Red-wine Mushrooms, Au Jus, Pomegranate Red Wine, Lemon-Mushroom white wine sauce

Sides: ¼ pan **\$45**

(Chef Shaiké suggestion: One ¼ pan for 3 to 5 guests)

White Potato: Mashed w/Garlic or mashed w/ Caramelized Onion.

Roasted Sweet Potato w/ Maple & Vanilla.

Red Bliss Potato w/ Thyme & Rosemary.

Quinoa w/ Mushroom.

Vegetables: ¼ pan **\$45**

Orange-glazed baby carrots w/Top,

Mixed Vegetables Broccolini, Mixed California Vegetables, Roasted Cauliflower and Broccoli, White Asparagus w/lemon & Candy Almond.

Grilled Vegetables Platter 2 Lb. **\$55**

Cold cut: Small Tray 2 lb.

Turkey, Pastrami, Roast beef **\$162**

Corn beef, Pastrami, Roast beef **\$200**

Mini Kugel: 12 of 1 oz.

(Chef Shaiké suggestion 1 dozen for 5 guests)

Traditional, Sweet Potato, Zucchini, Broccoli, carrot, Cauliflower **\$40**

Corn beef & Potato **\$58**

Kids Menu

Chicken fingers (¼ pan) **\$70**

Eggplant Parmesan (Dairy in a ¼ pan) **\$58**

Shaiké's Mini Dessert 30 pieces (Bite Size) **\$83**

(Chef Shaiké suggestion: 1 order for 10 guests)

Fruit Platter Small 2 lb. **\$46**

(Chef Shaiké suggestion: 1 tray for 10 guests)

Serve on High Grade Plastic - per 10 guest **\$42**

(2) Knives, (3) Forks, (1) 9" Plate, (2) 7.5" Plate, (1) 10.5" Plate, (2) Dinner Napkin, 2 cups

Food warmers with 3x 6 hours Stenos & water pan **\$26**

Delivery Fee up to 15 miles: Small **\$100** or Big **\$150**