



Seder plate up to 10 Guest \$65  
(Includes: Maror and Chazeret, Charoset, Karpas, Z'roa and Beizah)

Shmurah Matzah \$60 per LB  
Machine Matzah \$18 per LB  
Grape Juice (Each) \$9  
Wine Available from \$20 Each

Dips 8 oz. \$10 16 oz. \$20  
*(Chef Shaike 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 Shaike 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. \$10  
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 Shaike 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 \$115  
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) \$70 Pargiot (¼ pan) \$75  
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) \$200  
Tenderloin, Filet mignon (¼ pan) \$230  
8 Baby Lamb chops \$270  
Mini Stuffed Cabbage w/ Meat (¼ pan) \$80

Meatballs (¼ pan) \$80

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

Sides: ¼ pan \$50

*(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 \$55

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. \$65

Cold cut: Small Tray 2 lb.

Turkey, Pastrami, Roast beef \$162

Corn beef, Pastrami, Roast beef \$215

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) \$85

Eggplant Parmesan (Dairy in a ¼ pan) \$70

Shaiké's Mini Dessert 30 pieces (Bite Size) \$90

*(Chef Shaiké suggestion: 1 order for 10 guests)*

Fruit Platter Small 2 lb. \$55

*(Chef Shaiké suggestion: 1 tray for 10 guests)*

Serve on High Grade Plastic - per 10 guest \$50

(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