

## **Shmoozer Kiddush Menu**

*Local Smoked Norwegian Salmon with Capers and Onions  
Our signature Whitefish Salad, Creamed Herring*

*Freshly Baked Artisan Rolls, Bagels and Breads  
Whipped Butter, Cream Cheese and Vegetable Cream Cheese  
Israeli Style Salad with Tomatoes, European Cucumber and Sweet Onions  
Garnished with Hummus and Pita Bread*

*Beautifully Garnished Platters of Albacore Tuna salad  
Egg Salad with a touch of Dijon  
Mediterranean Style Farfalle Pasta Salad with Olives  
Caesar Style Salad with Croutons and Shaved Parmesan*

*Sweet Red and Green Grapes and Strawberries and Oranges  
Homemade Buttery Cookies, Brownies and Rugelach  
Coffee, Tea, Apple Juice, and Assorted Sodas*

*Your ears must be ringing! All our guests are raving about the Kiddush on Saturday! We couldn't agree more. The food was absolutely delicious, plentiful and beautifully displayed! And you made everything so easy and were such a pleasure to work with! We look forward to another opportunity.*

*Thank you so much! Joy and David*

## **Crowd Pleaser Kiddush Brunch**

*Medallions of Grilled Salmon with Lemon Dill Caper Sauce  
Served from a bed of Mesclun Greens  
Signature Baked Brie Encrute with Apples, Pears and Pecans  
Israeli Style Salad with Fresh Basil and Olives  
Mediterranean Orzo Style Salad*

*Ceremonial Challah  
Freshly Baked Mini, Artisan Rolls and Breads  
Trio of Creamed Cheeses (Smoked Salmon, Vegetable, Plain)*

*Challah Style French Toast with Maple Syrup and Berries  
Penne Pasta with Marinara Sauce*

*Seasonal Diced Fruit Medley*

*Chocolate Chip Cookies, Brownies, Laced Orange Cookies*

*French Roast with Regular and Decaffeinated Coffee, Herbal Tea,  
Apple Juice and Assorted Soda, Ices*

## **King David Menu**

*Traditional Canapé of Norwegian Smoked Salmon  
Cocktail Franks with Deli Style Mustard  
Roasted Vegetables with Delicate Phyllo Crust  
Chicken Sate with Peanut Dressing and Sesame Seeds  
Tuscan Stuffed Baby Portabella Mushrooms  
Shanghai Beef Skewers, Mandarin Hoisin Dressing*

### **Beverage Bar**

*Cranberry, Orange, Pineapple Juices. Sodas, Sparkling Water, Bar fruit,  
Mocktail Bar Strawberry Daiquiris and Pena Colodas”*

### **First Course**

*Ceremonial Challah  
Baskets of Artisan Rolls, Ramekins of Infused Basil Oil  
Mesclun Salad Greens with Poached Bartlett Pears, Caramelized Pecans  
Fig-Balsamic Dressing*

### **Plated Entrée**

*Basil Marinated Medallions of Chicken Francaise  
with Roasted Artichokes and Olives and Sun dried Tomatoes  
(Lyonnais Potatoes and caramelized shallots)  
Mélange of Oven Roasted Seasonal Vegetables  
(Sugar Snap Peas, Baby Carrots, French Green Beans)*

### **Kids Menu**

*House Green Salad or Pasta Selections  
Crispy Chicken Spears, Crispy French Fries and Onion Rings  
Farfalle Pasta with Vodka Sauce, Garlic Bread, Honey Glazed carrots*

### **Dessert**

*Celebratory Cake  
Served from decorated plate with fresh fruit Coulis and Whipped Cream  
Seasonal Fruit Platters for each table  
Ice Cream Sundae Bar  
Sprinkles, Chocolate & Crushed Oreos, M&Ms, Cherries  
French Roast Regular and Decaffeinated Coffees, Herbal Teas*

# **Queen of Sheeba Menu**

## **Cocktails**

*Thai Chicken Sate with Peanut Dressing*  
*Duck Confit Potato Pancakes*  
*Crusted Tuna with Wasabi Mayonnaise*  
*Artichoke Mushroom Wontons*  
*Julienne Vegetables and Spinach in Phyllo*  
*Fillet Mignon on Crostini with Summer Peach Salsa*

## **Beverage Bar**

*Cranberry, Orange, Pineapple & Tomato Juice, Sodas, Sparkling Water*  
*Sparkling Water, Ice and Cocktail Napkins*  
*Strawberry Daiquiris and Pena Colada*

## **Reception**

*Ceremonial Challah*  
*Individual Challah Rolls with Butter Rosette*

*Mesclun Greens and Baby Herbs with Dried Sweet Cranberries,*  
*Caramelized Pecans and a Champagne Dressing*  
*Mixed Green Salad, Tomato, Cucumber, Croutons (kids)*

## **Buffet Stations**

### Lower East Side Carving Board

*Herb Crusted Prime Rib, Roasted Turkey*  
*Sweet Mustard Glazed Corn Beef, Cole Slaw, Potato Salad*

### Italian Station

*Tri-Color Rotelle and Farfalle. Vodka, Alfredo, and Pesto Sauces,*  
*Capers, Spring Vegetables, Olives, Garlic and Artichokes*

### Fish & Accompaniments Station

*Grilled Salmon marinated with Lemon Grass and Dill on mounds of Watercress*  
*Confetti of Colorful Vegetables with Dill Sauce*  
*Seasonal Grilled Vegetable Platter with Candied Garlic and Balsamic Glaze*  
*Wild and Basmati Rice Salad with Citrus Dressing*  
*Oven Roasted Potato Medley with a touch of Rosemary and Thyme*

### Oriental Station

*Chicken & Vegetable Dim Sum served from Bamboo Steamers with Black Bean*  
*Fresh Raw Vegetables Fried in Oriental Tempura Batter with Dipping Sauces*  
*Sesame Noodles, Egg Rolls with display of Chopsticks and Fortune Cookies*

Crepe Station

*Light Crepe shells made to order, served with a choice of  
Sherried Mushrooms, Creamed Spinach, Potato with Caramelized Onion,*

Viennese Dessert Table

*Lemon Bars, Almond-Pecan Diamonds, Decadent Chocolate Brownies,  
Chocolate Dipped Strawberries, Orange Laced Cookies*

*Celebratory Cake*

*Ice Cream Sundae Bar*

*Ice Cream and toppings of Oreo Cookies Smash, Chocolate Sauce, M& M's,  
Sprinkles,*

*Chocolate Chips & Whipped Cream.*

*Coffee Service*