

Rosh Hashanah Menu 2017

Starters

Chopped Chicken Liver	\$18 / lb	Chopped Beef Liver	\$18 / lb
Beef Perogen (baked)	\$18 / dz	Meat Blintzes (un-fried)	\$18 / dz
Kreplach	\$18 / dz	Kichel	\$25 / lb
Chopped Herring	\$18 / lb	Parev Pineapple Cream Herring	\$\$18 / lb
Danish Herring	\$18 / lb	Mustard Herring	\$18 / lb
Mock Cray Fish	\$18 / lb	Gefilte Fish (minimum 6)	\$2 each
Fish Balls	\$18 / lb	GLUTEN FREE Fish Balls	\$20 / lb
Fish Balls in Apricot Curry Sauce	\$20 / lb	3 Layer Gefilte Fish Loaf (carrot, spinach & plain)	\$35 each
Fish Fillets	\$18 / lb	GLUTEN FREE Fish Fillets	\$20 / lb
Fish Fillets in Curry Sauce	\$20 / lb	Parev Salmon Lasagna (serves 12)	\$40 each
Chicken Noodle Soup (serves 3)	\$11 each	Vegetable Soup (serves 3)	\$11 each
Kneidlach - Matzo Balls (min 6)	\$1.75 each		



Sides - Each Vegetable side serves 12

Potato Pudding/Kugel	\$35	Carrot Kugel	\$35
Carrot Tzimmes (w. prunes etc)	\$40	Grilled Herbed Vegetables	\$35
Honey Roasted Red Potatoes	\$30	Herb Roasted Red Skin Potatoes	\$30
Mixed Green Salad (Tomatoes, Baby Peppers, Palm & Nuts w/Fruity Vinaigrette)	\$25		



Rosh Hashanah Menu 2017

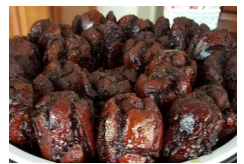
Entrees

BBQ Brisket with coke (1 lb feeds 4 if also having chicken)	\$25 / lb	Sweet Chili Brisket (1 lb feeds 4 if also having chicken)	\$25 / lb
Sliced Roast Beef w/ Shallots & Mushrooms in Red Wine Sauce (1 lb feeds 4 if also having chicken)	\$25 / dz	Beef Stuffed Cabbage Rolls (min 6)	\$3.50 each
Chutney Chicken (4 pieces per pound)	\$15 / lb	Chicken in Honey Mustard Sauce (4 pieces per pound)	\$15 / lb



Desserts

Honey Cake (serves 12)	\$20	Parev Choc Nut Rugelach (serves 12)	\$25
Taigelach	\$12 per box	Apple Cake w/ Honey & Walnuts (serves 12)	\$25
Parev Rice Crispy Chocolate Ice Cream Bomb (serves 12)	\$35	Fruit Mousse in Meringue Shell For First Day Only (serves 12)	\$35
Meringue Shell	\$25		



FULL MEAL OPTION (\$39.95 per person - min 10 guests)

Call Nina on 949.633.3628 with your choices

- Gefilte Fish with Carrots & Horseradish OR Chopped Liver
- Green Salad with Mixed Greens & Vegetables and Fruity Vinaigrette.
- Chicken Soup w/ Matzo Balls
- Sweet Chilli Brisket OR Barbeque Brisket
- Chutney Chicken OR Honey Mustard Chicken
- Herb Roasted Red-Skinned Potatoes OR Honey Potatoes
- Mixed Roasted Vegetables
- Meringues with Cream (parev) and Fruit OR Honey Cake OR Rugelach