



ROSH HASHANAH AND YOM KIPPUR CATERING MENU 2010

AVAILABLE WEDNESDAY, SEPTEMBER 8TH – SATURDAY, SEPTEMBER 18TH

PLEASE CALL US AT 312 202 0899 TO PLACE AN ORDER OR DISCUSS MENU OPTIONS.

APPETIZERS AND SALADS

GEFILTE FISH WITH HORSERADISH

\$15 for 6 pieces (pareve)

PICKLED HERRING IN SOUR CREAM

\$5.95/lb (dairy)

PICKLED HERRING IN WINE VINEGAR

\$5.95/lb (pareve)

SMOKED WHITEFISH SALAD

\$18.95/lb (dairy)

CHOPPED CHICKEN LIVER (*GEHAKTE LEBER*)

\$18.95/lb (meat)

SHAVED FENNEL AND ARUGULA SALAD

toasted pistachios, fresh sliced apricots and a citrus lemon vinaigrette

\$50 (serves 5 - 8) (pareve)

GARDEN SALAD

with chopped romaine, farm fresh tomatoes, cucumbers, carrots, croutons and choice of dressing

\$45 (serves 5 - 8) (pareve)

SOUPS

MATZO BALL SOUP

\$4.75/person | \$9.95/quart (comes with 2 matzo balls)

additional matzo ball - \$1.00/person (meat)

add pieces of chicken - \$1.00/person (meat)

MUSHROOM BARLEY SOUP

\$4.00/person | \$8.95/quart (pareve)

ROASTED TOMATO SOUP

\$4.00/person | \$8.95/quart (pareve)

PLATTERS

“BREAK THE FAST” SMOKED FISH PLATTER

smoked lake trout, smoked whitefish, atlantic nova smoked salmon, herring in vinegar, smoked whitefish salad, tomatoes, capers, cucumbers, red onion, lemon slices, bagels and cream cheese \$145 (7 - 10 people) (dairy)

ATLANTIC NOVA SMOKED SALMON PLATTER

atlantic nova smoked salmon, tomatoes, capers, cucumbers, red onion, lemon slices, bagels and cream cheese \$95 (serves 7 - 10) (dairy)

FRESH SEASONAL FRUIT PLATTER

\$60 (serves 7 - 10 people) (pareve)

VEGETABLE PLATTER

fresh seasonal vegetables served with a house-made truffle tofu dipping sauce

\$30 (serves 10 - 13) (pareve)

ENTREES

HOUSE-MADE ORGANIC ANGUS BEEF BRISKET

oven-roasted with beef au jus, carrots and onions

\$10.50/lb (meat)

24 HOUR HERB MARINATED ROAST, ORGANIC RAISED CHICKEN

\$15 (serves 3 - 4) (meat)

VEGETABLE KISHKE

with carrots, celery and onion

\$7.95/lb (pareve)

KASHA VARNISHKES

with buckwheat grains, wild mushrooms and bowtie pasta

\$8.95/lb (pareve)

SWEET AND SOUR VEGETARIAN STUFFED CABBAGE (*HOLISHKES*)

\$12 for ½ dozen (pareve)

SIDES

ISRAELI COUSCOUS WITH ROASTED VEGETABLES

\$8.95/lb (pareve)

add feta cheese \$9.95/lb (dairy)

MEHREN TZIMMES

candied carrots

\$3.95/person (pareve)

POTATO AND GRUYERE GRATIN

\$4.95 / person (dairy)

SWEET NOODLE KUGEL WITH RAISINS

\$5.95/person (dairy)

POTATO PANCAKES (*KARTOFFEL CAKES*)

with apple sauce

\$10 for ½ dozen (pareve)

ROASTED ROOT VEGETABLES

yams, turnips, parsnips, carrots and celery root

\$6.95/lb (pareve)

ROASTED FINGERLING POTATOES

\$4.95/lb (pareve)



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BREADS AND PASTRIES

HANDCRAFTED BRAIDED OR ROUND CHALLAH

(PLAIN OR RAISIN)

\$6.00 (pareve)

COCONUT MACAROONS

\$6/dozen (pareve)

CHOCOLATE MACAROONS

\$6/dozen (pareve)

PARISIENNE ALMOND MACAROONS

\$6/dozen (pareve)

APPLE CAKE

\$12 (pareve)

VANILLA ARBORIO RICE PUDDING

with shaved coconut

\$4.95/lb (dairy)

PLUM POUND CAKE

\$12 (pareve)

CHOCOLATE TART

\$15 (pareve)

SOUR CREAM MARBLE CAKE

\$12 (dairy)

PASSION FRUIT MOUSSE TART

\$15 (dairy)

CHOCOLATE / VANILLA MOUSSE OPERA CAKE

\$15 (dairy)

DESSERT TRAY:

a festive display of cookies, brownies, macaroons and assorted pastries (pareve)

small: \$15 (3 - 5 people) / large: \$28 (8 - 10 people)

RASPBERRY OR BLUEBERRY COFFEE CAKE

\$12 (dairy)

APRICOT, RASPBERRY, OR CHOCOLATE RUGELACH

\$5.95/lb (dairy)

HONEY LOAF CAKE

\$12 (pareve)

TEIGLACH

honey dough balls

\$6/dozen (pareve)

TO PLACE AN ORDER, CALL 312 202 0899

48 HOUR NOTICE REQUIRED FOR ALL ORDERS

50% CANCELLATION FEE WILL BE CHARGED FOR ALL ORDERS

ORDERS MAY BE PICKED UP DURING REGULAR BUSINESS HOURS

DELIVERY IS AVAILABLE FOR AN ADDITIONAL CHARGE

MENU AVAILABLE ONLINE AT WWW.ELEAVENFOOD.COM