



Rosh Hashanah Catering Menu Evening of Mon, Sept 22 – Wed, Sept 24, 2025

COMPLETE DINNER

\$27.98 Per Guest (Minimum 10 People)

Includes:

Choice of 1 Entrée (for each 10 guests):

- Whole Roasted Empire Turkey with Challah Stuffing, (carved \$15)
- Roasted Empire Turkey Breast with Challah Stuffing (add \$3 per person)
- Tender Roast Prime Brisket of Beef au jus
- Half Roast Chicken (classic, herb garlic, or apricot glazed)
- Portobello Mushroom stuffed with Grilled Vegetables (add \$1 per person)
- Herb Roasted Rack of Lamb (add \$6 per person)
- Prokas (Sweet & Sour Beef Stuffed Cabbage)
- Boneless Stuffed Capon with Herbed Challah Stuffing (add \$3 per person)
- Grilled Teriyaki or Poached Salmon Filet (add \$3 per person)
- Apricot Glazed Cornish Hen stuffed with Wild Rice (add \$3 per person)

Choice of 2 Vegetables:

- String Beans Amandine
- Glazed Baby Belgian Carrots
- Broccoli Cauliflower & Carrots
- Herb Roasted Potatoes
- Roast Garlic Mashed Potatoes
- Candied Sweet Potatoes
- Kasha & Bowties
- Kugel (Sweet Apple, Potato, or Spinach & Garlic)

Choice of 1 Salad:

- Tossed Salad with Dressing, Cole Slaw, or Garden Pasta Salad

Also Includes:

- Assorted Pickles, Sour Tomatoes, and Olives
- Cranberry Sauce, and Turkey Gravy
- Challah Rolls

DELUXE HOLIDAY DINNER

\$32.98 Per Guest (Minimum 10 People)

Includes:

Choice of 1 Soup (for each 10 guests):

- Chicken Soup with Matzo Balls, or Harvest Vegetable Soup

Choice of 1 Appetizer (for each 10 guests):

- Choice of Chopped Chicken Liver Mold, Potato Latkes, or Sweet & Sour Meatballs

Choice of 1 Entrée and 2 Vegetables listed above:

- Refer to items list under Complete Dinner

Choice of 1 Salad:

- Tossed Salad with Dressing, Cole Slaw, or Garden Pasta Salad

Choice of 1 Dessert:

- Sweet Tray with Holiday Cakes & Cookies, Fresh Fruit Bowl, or Home Baked Apple or Pumpkin Pie

GOURMET HOLIDAY DINNER

\$36.98 Per Guest (Minimum 10 People)

Includes:

Choice of 1 Appetizer (for each 10 guests):

- Chicken Soup with Matzo Balls, or Harvest Vegetable Soup, Sweet & Sour Meatballs, Chopped Chicken Liver Mold, or Potato Latkes or Gefilte Fish

Choice of 1 Entrée (for each 10 guests):

- Boneless Bourbon Glazed Breast of Turkey with Apple Pecan Stuffing
- Pesto-Crusted Salmon over Wilted Spinach
- Apricot Glazed Cornish Hen with Portobello and Apple Stuffing
- Half Roast Long Island Duck a l'Orange
- Tenderloin of Prime Rib with Roasted Shallot and Port Wine Sauce
- Rack of Lamb with Mustard and Herb Crust

Choice of 2 Vegetables:

- Oven Roasted Butternut Squash with Marsala
- Asparagus with Sesame Soy Sauce
- Wilted Spinach with Garlic
- Baked Sweet Potato Casserole with Crunchy Pecan Topping
- Crispy Garlic Yukon Gold Potatoes with Mushrooms and Onions
- Sautéed Spinach with Garlic and Roasted Red Peppers

Choice of 1 Salad:

- Tossed Salad with Dressing, or Garden Pasta Salad
- Mixed 3-Leaf Salad with Raspberry Vinaigrette
- Baby Greens with Candied Pecans
- Grilled Vegetables with Roasted Red Peppers

Also Includes:

- Assorted Pickles, Sour Tomatoes, and Olives
- Cranberry Sauce and Turkey Gravy
- Challah Rolls

Choice of 1 Dessert:

- Sweet Tray with Holiday Cakes and Cookies
- Fresh Mixed Fruit Bowl
- Home baked Apple or Pumpkin Pie

A LA CARTE DINNER ITEMS

Entrees:

- Gefilte Fish with Horseradish (3-4 oz.) – **\$3.95 each**
- Half Roast Chicken (Classic, Herb Lemon, Apricot glazed) – **\$13.98 each**
- Whole Roast Turkey (raw weight) with Gravy – **\$11.98/lb.**
- Sliced Roast Turkey Breast – **\$22.98/lb.**
- Tender Prime Brisket of Beef – **\$24.98/lb.**
- Prokas (Sweet & Sour Stuffed Cabbage) – **\$13.98 per order (2)**
- Grilled Vegetable & Mushroom Strudel – **\$16.98/lb.**
- Portobello Mushroom stuffed with Grilled Vegetables and Roasted Red Pepper – **\$14.98 per order**
- Boneless Garlic Rib Eye with Wild Mushroom Sauce – **\$29.98/lb.**
- Herb Crusted Rack of Lamb with Wild Mushroom Sauce – **\$29.98 each**
- Apricot Glazed Cornish Hens stuffed with Wild Rice – **\$18.98 each**
- Breast Of Capon with Herbed Challah Stuffing – **\$14.98 each**
- Chicken Soup or Harvest Vegetable Soup **\$40.00 gallon / \$22.00 1/2 gallon**
- Poached or Grilled Teriyaki Salmon Filet – **\$17.98 each**
- Homemade Matzo Balls – **\$8.00 (pack of 4)**
- Our Famous Grilled Vegetable Tray with Roasted Red Pepper Dip – **\$99.95 Large / \$84.95 Small**
- Chopped Chicken Liver Mold with Cocktail Bread – **\$49.98**
- Homemade Potato Latkes – **\$2.25 each**
- Homemade Kugel – Sweet Apple, Potato & Onion, or Spinach & Garlic
Small Pan – \$30.00 / Medium Pan – \$36.00 / Large Pan – \$42.00
- Sweet & Sour Mini Meatballs – **\$14.98/lb.**

Vegetables & Sides:

- String Beans Almandine, Glazed Baby Belgian Carrots, Steamed Broccoli, Cauliflower & Carrots, Herb Roasted Potatoes, Candied Sweet Potatoes, Kasha & Bowties, Wild Rice, Rice Pilaf, Savory Roasted Carrots & Potatoes, Roasted Garlic Mashed Potatoes
Small Pan – \$28.00 / Medium Pan – \$34.00 / Large Pan – \$40.00

Desserts (Parve):

- Fresh Mixed Fruit Bowl – **\$3.95 per person**
- Sliced Fresh Fruit Arrangement
Small – \$80.00 (15 to 20) / Medium – \$ 110.00 (30 to 40) / Large – \$160.00 (50 to 60)
- Holiday Cake Tray: **\$59.98 large / \$49.98 small**

TERMS AND CONDITIONS

- All orders are subject to tax and delivery charge.
- Prices Are subject to change without notice.
- Prices do not include Synagogue or site fees.
- All orders over \$1,000.00 require a 1/3 deposit. Final guest count and balance due “5” days prior. No cancellations or decreases after that date.
- To ensure that there will be no liability to the customer. Please note that for no cancellation notice, or cancellations made less than 3 working days/72 hours prior to function – there will be a charge of 50% of the total bill.