

# High Holidays

*Catering Menu*

**Welcome in Rosh Hashana 5786 and  
the flavors of autumn with  
La Mer catering!**

We offer both a full prix fixe dinner menu – including appetizers, entrees, sides and desserts – as well as a la carte options. Add on sides or entrees or double our prix fixe for larger groups.

Traditional appetizing options feature nova, whitefish, sablefish and so much more from Brooklyn's award-winning Acme Smoked Fish.

This year, we're also offering seasonal desserts made by our in-house pastry chef.



## ORDERING INFO

Please visit [www.lamernewyork.com/highholidays](http://www.lamernewyork.com/highholidays)

Pickup dates and times are selectable via our online ordering system.

Please place Rosh Hashana orders by Sept. 17 and Yom Kippur  
orders by Sept. 26

## Prix Fixe

\$250 | SERVES 4-6

### Starters

*Includes all*

#### Housemade Chicken Soup

Whole roasted chicken, carrots, onions, garlic, parsnips, parsley

ⓖ **Matzo Balls (12)**

Matzo, schmaltz, ginger, dill

ⓖ **Chopped Liver**

Onions, schmaltz, eggs, parsley

#### Potato Latkes (8)

Applesauce, sour cream

### Entrees

*Choose one*

#### Braised Brisket (3 lbs)

Tomato, caramelized onions, garlic

#### Seared Branzino (3 lbs)

Preserved lemon, sumac, turmeric, dill

#### Grilled Salmon (3 lbs)

Horseradish, garlic, salsa verde

#### Roasted Bone-In Chicken (5 lbs)

Za'atar rubbed

### Sides

*Choose two*

#### Roasted Butternut Squash

Brown butter, cumin, honey, orange

#### Pomegranate Salad

Arugula, sunchoke, apple cider, honey, pistachios

ⓖ **Farro and Squash**

Delicata squash, apple, fennel, tahini dressing

ⓖ **Roasted Freekah**

Roasted grapes, mint, almonds

#### Roasted Acorn Squash

Radicchio, pepita, sherry vinaigrette, feta

#### Roasted Eggplant Salad

Heirloom tomatoes, capers, oregano, parsley, lemon

#### Shaved Carrot Salad

Radish, parsley, cilantro, dill, mint, tarragon, lemon-honey dressing

#### Roasted Potatoes

Melted leeks, thyme

#### Haricots Verts

Sesame-honey gremolata

ⓖ Contains gluten

## Appetizing

**Hand-Sliced Nova** \$60/lb

Brooklyn's Acme Smoked Fish, sliced in house

**Cream Cheese** \$6 (8 oz)

Choice of plain or scallion

**Nova Cream Cheese** \$10 (8 oz)

Brooklyn's Acme Smoked Fish, cream cheese

**Whole Smoked Whitefish** \$48

Brooklyn's Acme Smoked Fish, whole bone-in head on fish. Average 1.75 lbs.

**Whitefish Salad** \$26/lb

Brooklyn's Acme Smoked Fish, mayonnaise, celery, onion

**Chopped Herring in Cream** \$13/lb

Brooklyn's Acme Smoked Fish

**Smoked Sablefish** \$50/lb

Brooklyn's Acme Smoked Fish

**Baked Salmon** \$33/lb

Brooklyn's Acme Smoked Fish, hot smoked

**Tuna Salad** \$19/lb

Albacore tuna, mayonnaise, celery, onion

**Egg Salad** \$14/lb

Local farm eggs, mayonnaise, celery, onion, dill

**Horseradish** \$5 (8 oz)

Freshly grated

⑥ **Bagels & Breads**

**Bagels** \$23/dozen

Plain, whole wheat, sesame, poppy seed, salt, onion, everything, egg

**Flagels** \$28/dozen

Plain or everything

**Round Challah** \$10

Zadie's Bakeshop

**Braided Challah** \$10

Zadie's Bakeshop



## Platters

**The Fish Platter**

Hand-sliced nova, whitefish salad, tuna salad, onions, tomatoes, capers, cucumbers, plain and scallion cream cheese

Small (serves 4-6) \$130

Large (serves 8-12) \$260

**The Nova Platter**

Hand-sliced nova, onions, tomatoes, capers, plain and scallion cream cheese

Small (serves 4-6) \$150

Large (serves 8-12) \$300

## A La Carte

### Starters

**Housemade Chicken Soup** \$12 (16 oz)

Whole roasted chicken, carrots, onions, garlic, parsnips, parsley

Ⓞ **Matzo Balls** \$16 (6 per order)

Matzo, schmaltz, ginger, dill

Ⓞ **Chopped Liver** \$10 (8 oz)

Onions, schmaltz, eggs, parsley

**Potato Latkes** \$25 (8 per order)

Applesauce, sour cream

**Traditional Gefilte Fish** \$8 each

Slightly sweet, light and fluffy

### Sides

\$60/TRAY | SERVES 4-6

**Roasted Butternut Squash**

Brown butter, cumin, honey, orange

**Pomegranate Salad**

Arugula, sunchokes, apple cider, honey, pistachios

Ⓞ **Farro and Squash**

Delicata squash, apple, fennel, tahini dressing

Ⓞ **Roasted Frekiah**

Roasted grapes, mint, almonds

**Roasted Acorn Squash**

Radicchio, pepita, sherry vinaigrette, feta

### Desserts

SERVES 4-6 EACH

Ⓞ **Honey Olive Oil Cake** \$35

Honey, figs

Ⓞ **Apple Galette** \$35

Local apples, pate brisée, brown sugar, caramel

**Flourless Chocolate Cake** \$35

Dark chocolate, whipped cream, candied pecans

### Entrees

SERVES 4-6

**Braised Brisket** \$98 (3 lbs)

Tomato, caramelized onions, garlic

**Seared Branzino** \$96 (3 lbs)

Preserved lemon, sumac, turmeric, dill

**Grilled Salmon** \$93 (3 lbs)

Horseradish, garlic, salsa verde

**Roasted Bone-In Chicken** \$85 (5 lbs)

Za'atar rubbed

**Roasted Eggplant Salad**

Heirloom tomatoes, capers, oregano, parsley, lemon

**Shaved Carrot Salad**

Radish, parsley, cilantro, dill, mint, tarragon, lemon-honey dressing

**Roasted Potatoes**

Melted leeks, thyme

**Haricots Verts**

Sesame-honey gremolata



Ⓞ Contains gluten