



KIDDUSH MENU



KIDDUSH BUFFETS

Package orders require a minimum of 10 guests. Available in multiples of 5 only.

BOUNTIFUL

FRITTATAS

Choose one:

ZUCCHINI, RED BELL PEPPER & ONION |V|GF

POTATO, BROCCOLI & ONION |V|GF

ASPARAGUS, RED BELL PEPPERS |V|GF

MUSHROOM, SPINACH, ONION & SWISS |V|GF

RICOTTA, ROASTED RED PEPPERS & POTATO |V|GF

SPINACH, FETA, FRESH DILL & SCALLIONS |V|GF

TURKEY BACON & CHEDDAR |GF

PESTO, SUN-DRIED TOMATO & TURKEY SAUSAGE |GF

Choose One:

CHEESE BLINTZES |V

Strawberry Compote & Sour Cream to the side

CHEESE BLINTZ SOUFFLE |V

Strawberry Compote & Maples Syrup

Choose One:

GRILLED VEGETABLE ORZO SALAD |V|CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

ROTINI SPRING PASTA SALAD |V|DF

Julienned Red, Yellow & Green Peppers, Sweet Red Onions, Celery Herb-Infused Olive Oil

QUINOA & VEGETABLE SALAD |V|GF|DF|VGN|CN

Carrot, Jicama, Asparagus, Red Bell Pepper, Citrus Pistachio Dressing

DILLED ISRAELI COUSCOUS SALAD |V|DF

Tossed with Dijon Vinaigrette

MEDITERRANEAN SALAD |V|GF

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage Shredded Carrots, Kalamata Olive & Feta Cheese Italian Vinaigrette to the Side

Included:

PETITE "NEW YORK" STYLE BAGELS |V

Plain and Chive Cream Cheese

FRESH SEASONAL FRUIT |V|GF|DF|VGN

Seasonal Citrus & Berries, Carved Melon Centerpiece

19.95/guest

TRADITIONAL

Choose Two:

MINI BAGEL

Cream Cheese Swirl Nova Lox Rosette

ALBACORE TUNA SALAD POCKETS

EGG SALAD POCKETS |V

Choose One:

MEDITERRANEAN SALAD |V|GF

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage Shredded Carrots, Kalamata Olive & Feta Cheese Italian Vinaigrette to the Side

SWEET AND SAVORY SALAD |V|GF|CN

Field Greens, Strawberries, Wafer-Thin Sliced Red Onion Mild Cayenne Candied Pecans & Crumbled Goat Cheese White Balsamic Vinaigrette

SPINACH SALAD |V|GF|DF|VGN|CN

Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges Scallions, Toasted Almonds with Toasted Sesame Vinaigrette

SHAVED BRUSSEL SPROUT |V|GF|CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry, Pistachios, Citrus Pistachio Dressing

DILLED ISRAELI COUSCOUS SALAD |V|DF

Tossed with Dijon Vinaigrette

7.00/pound

GRILLED VEGETABLE ORZO SALAD |V|CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

9.95/pound

Included:

MEDITERRANEAN SPREADS & CRUDITÉ

House-Made Hummus |V|GF|DF|VGN
& Roasted Red Pepper Garlic Spread |V|GF
Pita Triangles, Carrots, Celery, Red Pepper, Zucchini

FRESH 6" FRUIT KABOB |V|GF|DF|VGN

Stemming from a Melon Base

17.95/guest



CLASSIC

NOVA LOX PLATTER

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives

Accompanied by:

PETITE "NEW YORK" STYLE BAGELS |V

Plain and Chive Cream Cheese

"THE BEST" TUNA SALAD |GF |DF |LC

Diced Celery, Onions & Relish Tossed with our Classic Mayo

EGG SALAD |V

Diced Celery Tossed with our Classic Mayo

Included:

BRIOCHE ROLLS

HOMEMADE SCONES |V |CN

Choose One:

Chocolate Chip • Mango • Pineapple • Pistachio

HOMEMADE MINI MUFFINS |V |CN

Choose One:

Blueberry • Banana Nut • Poppy Seed

FRESH SEASONAL FRUIT |V |GF |DF |VGN

Seasonal Citrus & Berries, Carved Melon Centerpiece

22.95/guest

BASIC

Choose Three: (Three pieces per guest)

PETITE "NEW YORK" STYLE BAGELS |V

Plain & Chive Cream Cheese

HOMEMADE SCONES |V |CN

Choose One:

Chocolate Chip • Mango • Pineapple • Pistachio

HOMEMADE TEA BREADS |V

Choose One:

Banana • Strawberry • Lemon-Poppy

HOMEMADE MINI MUFFINS |V |CN

Choose One: Blueberry • Banana Nut • Poppy Seed

PETITE CROISSANTS |V

Accompanied by:

Strawberry, Apricot Preserves and Whipped Butter

CINNAMON ROLL |V

HOMEMADE DANISH |V

Plain, Fruit or Cheese

FRESH 6" FRUIT SKEWERS |V |GF |DF |VGN

Stemming from a Melon Base

10.95/guest

IT'S TOASTY

Choose One:

CRÈME BRULÉE FRENCH TOAST |V

Thickly Sliced Caramelized Challah and Apples with Fresh Strawberry Compote

THICK FRENCH TOAST |V

Dusted with Powdered Sugar, Whipped Butter and Maple Syrup

Choose One:

QUICHE

GARDEN |V

Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses

ZUCCHINI, RED BELL PEPPER & ONION |V

ASPARAGUS, CARAMELIZED ONION & CREAM CHEESE |V

TURKEY SAUSAGE & RED BELL PEPPER

OR

FRITTATA

GRILLED VEGETABLE |V |GF

RICOTTA, ROASTED RED PEPPERS & POTATO |V |GF

TURKEY BACON & CHEDDAR |GF

PESTO, SUN-DRIED TOMATO & TURKEY SAUSAGE |GF

Choose One:

TURKEY BACON |GF |DF

ALL-NATURAL TURKEY SAUSAGE |GF |DF

Accompanied by:

FRESH SEASONAL FRUIT |V |GF |DF |VGN

Seasonal Citrus & Berries

15.95/guest





A LA CARTE STATIONS

Will Require Staff & Equipment at Additional Cost

OMELET STATION ^{lv}

Minimum of 50 guests - increase in increments of 5
Chef Preparing Omelets & Eggs to Order

Guest's Choice of Fillings:

Sautéed Mushrooms • Onions • Red & Green Bell Peppers • Spinach
Tomatoes • Scallions • Diced Tomato • Salsa • Swiss • Cheddar
(Egg Whites Available Upon Request)

7.50/guest - Staff & Rental Equipment Additional

WAFFLES OR PANCAKES STATION ^{lv}

Minimum of 50 guests - increase in increments of 5
Chef Attended

Guest's Choice of Toppings:

Strawberries • Blueberries • Bananas • Chocolate Chips
Maple Syrup • Blueberry Syrup • Carmel Topping
Whipped Butter & Whipped Cream

5.50/guest - Staff & Rental Equipment Additional

INDIVIDUAL YOGURT TINI PARFAITS ^{lv | cn}

Minimum of 25 guests

Vanilla yogurt layered with seasonal berries
Granola Topping, Dried Fruit & Nuts
Displayed on our Signature Tree

5.50/guest - Staff & Glassware Rental Additional





A LA CARTE PLATTERS

NOVA LOX PLATTER

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives

Accompanied by:

PETITE "NEW YORK" STYLE BAGELS |V

Plain and Chive Cream Cheese

11.50/guest (Minimum 25)

DELI PLATTER

Choose three:

Sliced Oven Roasted Turkey Breast • Roast Sirloin of Beef
Salami • Kosher Corned Beef • Pastrami

Included:

Sliced Fresh Roma Tomato, Lettuce, Shaved Red Onion, Pickles
Sliced Muenster, Cheddar & Swiss Cheeses, Mustard & Mayonnaise
Sliced Marble Rye and SoG Rolls

18.50/guest (Minimum 25)

MEDITERRANEAN SPREADS & CRUDITÉ

House-Made Hummus |V |GF |DF |VGN

& Roasted Red Pepper Garlic Spread |V |GF

Pita Triangles, Carrots, Celery, Red Pepper, Zucchini

4.50/guest (Minimum 25)

CLASSIC CHEESE BOARD |V

Array of Imported & Domestic Cheeses Provolone, Fontanilla
Mild Cheddar, Swiss, Jalapeño Jack & Red Grapes
Assorted Crackers & Chicago Flats

4.75/guest (Minimum 25)

GRILLED VEGETABLE CRUDITÉ |V

Asparagus Spears, Carrots, Zucchini, Yellow Squash,
Red Peppers & Mushrooms Finished with Balsamic Vinaigrette

4.25/guest (Minimum 25)

GARDEN FRESH CRUDITÉ |V |GF

Broccoli & Cauliflower Flowerets, Carrots, Celery, Zucchini & Radishes
Served with Choice of:

Creamy Herb • Spinach • Caramelized Onion • Hummus Dip

3.00/guest (Minimum 25)

FRESH FRUIT DISPLAY |V |GF |DF |VGN

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece

2.50/guest (Minimum 25)

CHILLED WHOLE-POACHED SALMON

Tilapia Stuffing, served with Sliced Cucumber, Diced Red Onions
Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

325.00 (Serves 30-40 guests)

PETITE SANDWICHES

Minimum two dozen per type

OVEN-ROASTED TURKEY BREAST |DF

Lettuce, Tomato, Cranberry Chutney on a Pretzel Roll

36.00/dozen

CLASSIC ALBACORE TUNA SALAD |DF

Lettuce on a Brioche Roll

39.00/dozen

ROAST SIRLOIN OF BEEF |DF

Lettuce, Tomato, Horseradish Mayo on a Brioche Roll

39.00/dozen

HARVEST CHICKEN SALAD |DF |CN

Lettuce & Tomato on a Raisin & Pecan Roll

36.00/dozen

GRILLED VEGETABLE |V |DF |VGN

Grilled Zucchini, Roasted Red Peppers, Carrots, Yellow Squash
Crisp Lettuce, Balsamic Mayo on Tomato Focaccia

36.00/dozen

PITA POCKETS

Albacore Tuna Salad Pockets **36.50/dozen**

Egg Salad Pockets **30.50/dozen**

IT'S A WRAP (3")

Minimum two dozen per type

CLASSIC ALBACORE TUNA SALAD |DF

White Albacore Tuna, Diced Celery, Onions, Relish

36.00/dozen

CHICKEN & MANGO |DF

Grilled Chicken Breast, Fresh Baby Spinach & Mango Salsa

34.00/dozen

ROAST SIRLOIN OF BEEF |DF

Lettuce & Tomato with Sundried Tomato Mayonnaise

36.00/dozen

CAESAR'S PALACE

Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes
Creamy Caesar Dressing

34.00/dozen

CAPRESE |V

Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

34.00/dozen

ZEN VEGGIE |V |DF |VGN

Thinly Sliced Grilled Carrots, Zucchini, Asparagus
Yellow Squash & Red Pepper, Classic Hummus Spread

34.00/dozen



SIGNATURE SALADS & MORE

Sold by the pound - Minimum three pounds of any one salad

"THE BEST" TUNA SALAD |GF|DF|LC

Diced Celery, Onions & Relish Tossed with our Classic Mayo

13.75/pound

EGG SALAD |V

Diced Celery Tossed with our Classic Mayo

5.50/pound

HARVEST CHICKEN SALAD |GF|DF|CN|LC

Red Grapes, Raisins, Walnuts, Classic Mayo

13.25/pound

DILLED ISRAELI COUSCOUS SALAD |V|DF

Tossed with Dijon Vinaigrette

7.00/pound

GRILLED VEGETABLE ORZO SALAD |V|CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

9.95/pound

FARRO SALAD WITH SNAP PEAS AND HARICOT VERT |V

Parsley & Dill Vinaigrette

9.50/pound

QUINOA & VEGETABLE SALAD |V|GF|DF|VGN|CN

10.50/pound

AVOCADO DEVILED EGGS |V|GF|DF

15.50/dozen

BLOODY MARY DEVILED EGGS |V|GF|DF

18.50/dozen

AVOCADO & CUCUMBER TOAST |V|DF|VGN

On Multi Grain Toast

30.50/24 Triangles

RICOTTA, PEAR, WALNUT & HONEY TOAST |V|CN

On Multi Grain Toast

33.50/24 Triangles

FRESH BAKED

BRIOCHE ROLLS

SOFT WHEAT ROLLS

GOURMET KNOT

14.00/dozen





TRAYS

BELGIAN WAFFLES |v

Powdered Sugar, Whipped Butter & Maple Syrup

27.50/tray (Serves 10-12)

CHEESE BLINTZ SOUFFLE |v

Strawberry Compote & Maples Syrup

38.50/tray (Serves 10-12)

NOODLE KUGEL |v

Egg Noodles, Cream Cheese, Sour Cream, Cinnamon Sugar Topping

37.50/tray (Serves 10-12)

CARROT CAKE BREAKFAST COOKIE |v |GF |DF

Carrot, Oats, Oat Flour, Flax, Apples, Raisins, Honey

23.50/dozen

BAKED MAC & CHEESE |v

Cheddar & Mozzarella Cheese Sauce Topped with Grated Parmesan Panko Bread Crumbs, & Baked

34.00/tray (Serves 15-20)

WHITE MAC & CHEESE WITH FRESH HERBS |v

Elbow Pasta Cooked Al Dente in Béchamel Sauce Melted Smoked Gouda, White Cheddar and Mozzarella Combined with Fresh Oregano, Rosemary, Parsley & Thyme

36.00/tray (Serves 15-20)



COOKIES BY THE TWO DOZEN

Priced per dozen - Minimum 2 dozen per item

COOKIES |v

Butter Cookies, Traditional Chocolate Chip, Oatmeal Raisin |v

RUGELACH |v

Chocolate Chip and Cinnamon Sugar

BISCOTTI |v |cn

Chocolate • Apricot, Sesame & Honey
Lemon Pistachio • Orange Cranberry
15.50/dozen (Minimum two dozen)

BREADS & ROLLS

HOUSE-MADE CINNAMON ROLL |v

18.00/dozen (Minimum two dozen)

HOUSE-MADE TEA BREADBASKET |v |cn

Small 12.00 (12 Slices)

1.5 LB ROUND CHALLAH 12.00

1.5 LB ROUND CHALLAH WITH RAISINS 14.00

CAKES

PUMPKIN CREPE CAKE |v |cn

Pumpkin Mousse, Crushed Pistachios
25.00/each

APPLE HONEY CAKE |v

20.00/each

APPLE ROSE TART |v |cn

Maple Custard, Walnut Crust
35.00/each

FLOURLESS CHOCOLATE CAKE |v |gf

40.00/each



BITE SIZE BROWNIES & BARS

DOUBLE CHOCOLATE BROWNIE |v

Double Fudge & Delicious

COCOA COW CHEESECAKE BROWNIES |v

Brownie Base with Marble Cheesecake on Top

ENGLISH TOFFEE BROWNIES |v |cn

Toffee, Walnuts & Chocolate Chips

RASPBERRY STREUSEL BARS |v

Raspberry Preserves with a Butter Crumb Crust

TAFFY APPLE BAR |v |cn

Taffy Apple Topping on a Butter Crumb Crust

SEVEN LAYER BAR |v |cn

Graham Cracker Crust, Coconut, Chocolate Chips,
Butterscotch Chips & Walnuts
11.50/dozen (Minimum two dozen)

WHIMSICAL TREATS

CHOCOLATE TULIP CUP |v

Chocolate Mousse, Whipped Cream, Chocolate Drizzle
25.00/dozen (Minimum two dozen)

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY |v

Large Halved Strawberry dipped in White Chocolate
24.00/dozen (Minimum two dozen)

JUICY RIPE STRAWBERRIES |v |gf

Dipped in Dark Chocolate, Striped with White Chocolate
24.00/dozen (Minimum two dozen)

RICE KRISPY POPS |v |gf

Dipped in Dark Chocolate, White Chocolate Drizzles
18.00/dozen (Minimum two dozen)

DECADENT BROWNIE CUBE |v

Dark Chocolate Dipped, White Chocolate Drizzles
18.00/dozen (Minimum two dozen)

CHEESECAKE LOLLIPOPS |v |gf

White & Dark Chocolate
18.00/dozen (Minimum two dozen)



CREATE YOUR OWN SUNDAE BAR |V|CN

Minimum of 50 Guests - increase in increments of 5
Will Require Staff & Equipment at Additional Cost
Staff Attended

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Chocolate • Mixed Berry & Caramel Sauces
Chocolate Chips • Rainbow Sprinkles • Cookie Crumbles
Brookie Crumbles • M & M's • Butterfinger Shards
Chopped Reese's Peanut Butter Cups • Coconut Flakes
Whipped Cream • Maraschino Cherries • Pecans

4.75/guest - Staff & Rental Equipment Additional

CREATE YOUR OWN ICE-CREAM SANDWICH |V|CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Double Chocolate Chip • Snickerdoodle • Chunky Peanut Butter
Oatmeal Raisin • Sugar Cookies

Self-Serve Toppings:

Chocolate Fudge & Caramel Sauces
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

4.75/guest - Staff & Rental Equipment Additional

S'MORES STATION |V

Create Your Own

TRADITIONAL S'MORES

Roasted Marshmallows, Dark Chocolate
Graham Crackers &/or Chocolate Chip Scone
5.00/guest - Staff & Rental Equipment Additional

CREPE STATION |V|CN

Uniformed Chef Preparing

CLASSIC CREPES FILLED WITH

Nutella, Lemon Mascarpone, Strawberry Compote

Finishing Touch:

Whipped Cream

5.50/guest - Staff & Rental Equipment Additional

BEVERAGES

DARK ROAST COLUMBIAN REGULAR COFFEE

Signature Sweeteners & Cream

Includes Cups & Stirrers

Small (15 Cups) 38.50

Large (45 Cups) 115.50

DARK ROAST COLUMBIAN DECAFFEINATED COFFEE

Signature Sweeteners & Cream

Includes Cups & Stirrers

Small (15 Cups) 38.50

Large (50 Cups) 115.50

ASSORTED TAZO TEAS

Signature Sweeteners & Lemon

Includes Cups & Stirrers

Small (15 Bags) 50.00

Large (50 Bagss) 150.00

CANNED SOFT DRINKS

Coke • Diet Coke • Sprite • Iced Tea • Root Beer

Includes Disposable Glass & Ice Included

1.75/each

TROPICANA JUICE BOTTLES 10oz.

Orange • Cranberry • Apple

Includes Disposable Glass

2.75/each

BOTTLED STILL WATER 16oz.

1.50/each

BOTTLED SAN PELLEGRINO SPARKING WATER 16oz.

2.50/each



