



## SIMCHA KOSHER MENU

### HOT HORS D'OEUVRES

Mini Egg Rolls	Mini Chicken Kebobs	Vegetable Wraps	<b>\$1.50 per item / per person</b>
Hot Dog Blankets	Lox on Rye or Spinach Puffs	Vegetable Sushi	
Ratatouille	Breaded Mushrooms or Cauliflower	Meat Cigars Bruschetta	

### APPETIZER STATIONS

**\$5.00 per person**

#### Beef Carvery Station

Hand carved pickled Corn Beef, Smoked Turkey Breast served with an assortment of sliced rye breads, mustards and kosher dills, and Deli Style Coleslaw.

#### Mexican Fajitas Station

Marinated strips of Chicken Breast with bell peppers and Onions, grilled to perfection, and served with Flour Tortillas...accompanied by shredded Lettuce, chopped Tomatoes, Sour Cream, Guacamole and Tomato Salsa

#### Mexican Taco Bar

Your guests may choose from soft Flour or crispy Corn Tortillas with shredded Beef or Chicken...accompanied by chopped Tomatoes, chopped Onions, shredded Lettuce, Guacamole, Cilantro, and Salsa Roja

#### Asian Station

Thai Spring Rolls stuffed with Silver Noodles and Mixed Vegetables, served with Ponzu Sauce & Rice Noodles with Egg and Bean Sprouts and Chicken sprinked with Peanuts

Phad Thai Noodles Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce, cooked to order in front of our guests and presented in small Asian takeout boxes with chopsticks.

#### Mediterranean

A large display of Marinated Mushrooms, Grilled Vegetables of Zucchini and Eggplant, Spicy Italian Salami, Kalamata Olives, Marinated Mushrooms, Sun Dried Tomatoes, Bruschetta, Roasted Red Peppers, Foccacia bread, Polenta and Penne Arabiatta.



## SIMCHA KOSHER MENU

**MAIN COURSES INCLUDE:** Steamed Vegetables or Stir Fry Vegetables and Roast Potatoes, Rice or Pasta Primavera (prices include your Appetizer, Soup, Salad, & Main Course)

### RELISHES

Pickles, Olives, Celery, Carrots, Dinner Rolls  
*Large Simcha Challah (near head table)*

### APPETIZERS

**Filet of Sole Almandine:** Served with lemon sauce & slivered almonds

**Vegetable Turnover:** Light puff pastry with mushroom sauce & mixed peppers

**Sauteéd Chicken Bouché:** Chicken pieces with mushrooms & red peppers

**Salmon Teriyaki:** Fresh Atlantic fillet of salmon with mixed herbs & garlic basil & angel hair pasta with sun dried tomatoes

**Fettuccine Florentine:** Mushrooms, spinach, tomatoes sautéed in olive oil, garlic & white wine

### SOUPS

**Potato Leek:** Fresh leek chopped with creamy potatoes, fresh herbs & a touch of nutmeg

**Creamy Soups:** Chicken, Mushroom, Broccoli

**Vegetable:** Bouquet of vegetables with crispy snow peas

**Chicken Noodle**

**Butternut Squash**



## SIMCHA KOSHER MENU

### SALADS

**Caesar Salad:** crispy romaine lettuce, flakes of tomatoes & cucumbers topped with creamy low fat dressing and home made garlic croutons

**Chef Salad:** Belgium endives, lettuce, radicchio, crispy red cabbage, black olives, tomatoes in a balsamic dressing

**Mandarin Oriental Salad:** California lettuce, mandarins, nuts Asian Bean sprouts in aged vinaigrette dressing

**California Mix Salad:** Mixed greens with Balsamic or Caesar dressing, topped with fresh strawberries or croutons

### MAIN COURSE

**Salmon Teriyaki:** Salmon cooked in its own juices with teriyaki sauce

*\$50.00 per person*

**Roast Chicken:** Fresh chicken marinated in lemon juices

**Roast Beef:** Roasted Tender beef, roasted with hot garlic mustard served with demy gloss sauce

*\$55.00 per person*

**Chicken Wellington:** Marinated boneless chicken breast, with fresh chopped mushrooms, herbs and wrapped in puff pastry, served with dill sauce.

**Beef Scaloppini:** Scallops of beef stirred lightly with olive oil & baked on a bed of vegetables

*\$58.00 per person*

**Chicken Ballantine:** Tender boneless chicken stuffed with wild and basmati rice, mushrooms & fresh herbs with light creamy mushroom sauce

**Roasted Provini Veal:** Juicy roasted veal in rosemary mustard glaze

*\$68.00 per person*

**Rosemary Lamb:** Tender Lamb with middle eastern seasoning

**Prime Rib:** Prime Rib made with a bouquet of herbs, served with red wine sauce

*\$75.00 per person*

**Santa Monica Chicken Steak:** Marinated tender chicken on the Bar-B.Q.



## SIMCHA KOSHER MENU

### DESSERTS

**Chocolate Mousse:** Chocolate mousse, whipped cream served in a wine glass  
**Fruit Ice Cream:** Strawberry, Lemon or Mango served in a champagne glass  
**Apple Strudel:** Apples & Cinnamon in a puff pastry, topped with sugar icing  
**Meringue Mousse:** Chocolate & White mousse, topped with fresh berries  
**Tropical Fruit Ices:** Three flavors in a waffle cup topped with fresh fruit  
**Coffee & Tea**

*\$4 per person extra*

### KOSHER DELUXE BAR

Unlimited Alfasi Red Wine and Louis Eschenauer White Wine, assorted Beef, 5 Bar Brands (ie. Polar Ice Vodka, Beefeater Gin, Wisers Special Old Whiskey, Ballantine's, Lambs Rum), Brandy, Liqueurs, Grappa and Aperitifs. Including Kosher Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso.

*\$20.00 per person*

### SWEET TABLE

**Assorted Fancy Torts & Cakes:** Tiaramisu Cake, Frozen Lemon, Raspberry Mousse, Chocolate Mousse, Pecan Flan, Fruit Flan, Parve Cheese Cake and much more!!!  
**Mini Pastries:** Pecan Tarts, Chocolate Boats, Napoleon, Assorted Fruit Tarts, Biscotti Mocha Tarts, Palm Leaves, Meringue, Almond Twists, Brownies and much more!!!  
**Fresh Fruits:** Cantaloupes, Assorted Grapes, Honey Dew, Kiwi, Assorted Berries, Watermelons, Pine apple, Exotic fruits in season and much more!!!  
**Coffee & Tea**

*\$15.00 per person*

**Spanish Coffee:** Coffee with liqueur topped with whip cream

*\$3.00 per person*

**Live Crepe Station:** Fresh crepes in Strawberry & Apricot Sauces

*\$6.00 per person*

### KABALAT PANIM OR COLD HORS D'OEUVRES

Liver & Egg Moulds, Assorted Sponge Cakes, Herring, Crackers, Cocktail Rye Bread  
 Assorted Vegetables with dip

*\$4.50 per person*

### CHILDREN MENU

Choice of Pasta Primavera, Soup or Salad  
 Choice of Chicken Fingers & French Fries or Honey Garlic Wings & Roast Potatoes  
 Choice of Dessert (No dessert if sweet table is ordered)