



at



## LE JARDIN KOSHER MENU

### HOT HORS D'OEUVRES

Mini Egg Rolls	Mini Chicken Kabob	Vegetable Wraps	<b>\$1.50 per item / per person</b>
Hot Dog Blankets	Lox on rye or Spinache Puffs	Vegetable Sushi	
Ratatouille	Breaded Mushrooms or Califlower	Meat Cigars Bruschetta	

Hot Corn Beef Sliced	<b>\$5.00 per person</b>
Mediterranean Station	<b>\$4.00 per person</b>
Country Theme Stations ( <i>Mexican, Italian, Chinese</i> )	<b>\$5.00 per person</b>

### RELISHES

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

### APPETIZERS

- Fillet of Sole Almandine:** Served w/lemon sauce & slivered almonds
- Vegetable Turnover:** Light puff pastry w/mushroom sauce & mixed peppers
- Sauté Chicken Bouché:** Chicken pieces w/mushrooms & red peppers
- Salmon Teriyaki:** Fresh Atlantic fillet of salmon with mixed herbs & garlic basil & angel hair pasta w/sun dried tomatoes
- Fettuccine Florentine:** Mushrooms, spinach, tomatoes sautéed in olive oil, garlic & white wine

### SOUPS

- Potato Leek:** Fresh leek chopped w/ creamy potatoes, fresh herbs & a touch of nutmeg
- Creamy Soups:** Chicken, Mushroom, Broccoli
- Vegetable:** Bouquet of vegetables w/ crispy snow peas
- Chicken Noodle, Butternut Squash



at **Le Jardin**  
CELEBRATING 25 years of HOSPITALITY  
 Conference & Event Centre



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### SALADS

**Caesar Salad:** crispy romaine lettuce, flakes of tomatoes & cucumbers topped w/ 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 w/Balsamic or Caesar dressing, topped w/ fresh strawberries or croutons

### MAIN COURSE

**Salmon Teriyaki or Roast Chicken or Roast Beef:** Salmon cooked in its own juices w/teriyaki sauce or Fresh chicken marinated in lemon juices and roasted Tender beef, roasted w/hot garlic mustard served w/ demy gloss sauce

*\$50.00 per person*

**Roast Beef & Chicken Wellington:** Tender beef, roasted w/hot garlic mustard served w/ demy gloss sauce, Marinated boneless chicken breast, w/fresh chopped mushrooms, herbs and wrapped in puff pastry, served with dill sauce.

*\$55.00 per person*

**Beef Scaloppini & Chicken Balentine:** Scallops of beef stirred lightly w/olive oil & baked on a bed of vegetables, Tender boneless chicken stuffed w/wild and basmati rice, mushrooms & fresh herbs w/ lite creamy mushroom sauce.

*\$58.00 per person*

**Roasted Provini Veal & Rosemary Lamb:** Juicy roasted veal in rosemary mustard glaze, Tender Lamb w/middle eastern seasoning

*\$68.00 per person*

**Prime Rib & Santa Monica Chicken Steak:** Prime Rib made with a bouquet of herbs, served with red wine sauce, Marinated tender chicken on the Bar-B.Q.

*\$75.00 per person*

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



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### 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 w/sugar icing
- Meringue Mousse:** Chocolate & White mousse, topped w/fresh berries
- Tropical Fruit Ices:** Three flavors in a waffle cup topped w/fresh fruit
- Coffee & Tea**

*\$2 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 w/liqueur topped w/whip cream

*\$1.50 each / per person*

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

### KABALAT PANIM OR COLD HORS D'OEUVRES

*\$4.50 per person*

- Liver & Egg Moulds, Assorted Sponge Cakes
- Herring, Crackers, Cocktail Rye Bread
- Assorted Vegetables w/dip

### CHILDREN MENU

- Pasta Primavera, Soup or Salad
- Chicken Fingers & French Fries or Honey Garlic Wings & Roast Potatoes
- Choice of Dessert or Sweet Table