

HORS D'OEUVRES

DAIRY

Raspberry & Brie Cheese Filo Cup

Served Warm

Quesadillas

Plain Cheese or Brie Cheese with Salsa & Black Olives

Spanikopita

Spinach and Feta Cheese

Caprese Salad Cup or Skewer

With Fresh Mozzarella and Basil

Smoked Salmon Pinwheel

With Cream Cheese, Cucumber and Red Onion

Mini Quiches

Choice of Sun Dried Tomatoes, Edamame Broccoli,
Spinach or Mushroom

Grilled Vegetable Pinwheel

Rolled with Tarragon Mayonnaise

Smoked Salmon Canapé

Garnished with a sprig of Dill

Assorted Cheese Buffet

Hard, Soft, Sliced and Spreadable Cheeses with Fruit
Garnish

Miniature Tostada

In a Corn Tortilla Cup

Warm Spinach and Artichoke Dip

Served with Homemade Crostini

Miniature Twice Baked Potato

With Sour Cream and Chives

Mushroom Streudel

Prepared with Exotic Mushrooms and Cheese

Mini Potato Pancakes

Traditional, Green Apple w/ Caviar or Smoked Salmon

MEAT

Sweet & Sour Meatballs

Cocktail Size

Puff Pastry Hors D'Oeuvres

A Variety of Meat Fillings

Kafta Skewers

Moroccan Ground Beef

Miniature Hot Dogs in Puff Pastry

A Party Essential

BBQ Salami

Served with Cocktail Rye

Rumaki

Traditional Preparation

Date Rumaki

Israeli Date and Waterchestnut Wrapped in Beef Fry.

Chicken Satay

Citrus, Teriyaki or Spicy Marinade

Coconut Chicken Skewer

Beer Battered and Served with Sweet & Sour Sauce

Beef Satay

Teriyaki or Asian Marinade

Chopped Liver

On Cocktail Rye or With Crackers

Chicken Wings

Crispy, Buffalo, Teriyaki or BBQ

"Bacon" Stuffed Cherry Tomatoes

Filled with Beef Fry and Scallions

PAREVE

"Bacon" Stuffed Cherry Tomatoes

Filled with Vegetarian "Bacon" and Scallions

Sushi and Maki Rolls

With Pickled Ginger, Wasabi and Soy

Smoked Salmon Pinwheel

With Pareve Cream Cheese, Cucumber and Red Onion

Burekas

Choice of Potato, Spinach and / or Mushroom. Served Hot

Tuna Tartar

On a Wonton Crisp Drizzled with Soy Ginger Sauce

Crudités

A Presentation of Fresh Vegetables and Choice of Dip

Bruchetta

With Homemade Crostini

Salmon Kabobs Grilled with Pineapple and Honey BBQ

Glaze

Cucumber Cup

Filled with Mock Ceviche or Salmon Mousse

Olive and Nut Buffet

Moroccan Roasted Eggplant Tapenade

On a Bread Crisp

Stuffed Mushroom Caps

Potato & Onion or Florentine

Hummus and/or Babaghanouj

With Pita Bread or Crisps

Vegetarian Egg Rolls

With Sweet & Sour Sauce

Dolmades

Grape Leaves Stuffed with Lemon Rice

Miniature Twice Baked Potato

With Pareve Sour Cream and Chives

Assorted Filo Hors D'Oeuvres

Mushroom, Potato, Mock Crab

Mushroom Streudel

Prepared with Exotic Mushrooms

Falafel

With Pita & Hummos

Mini Potato Pancakes

Traditional, Green Apple w/ Caviar or Smoked Salmon

SALADES

Mixed Field Green Salad

Choice of Tri-Color Sweet Peppers, Cucumber, Grape Tomato, Scallions, Hearts of Artichoke, Hearts of Palm, Baby Corn, Raisins, Dried Cranberries, Mandarin Oranges, Belgian Endive

Salad Dressings

Orange Balsamic Vinaigrette (P), Raspberry Balsamic Vinaigrette (P), Italian (P), Sweet Onion Vinaigrette (P), 1000 Island (P), Honey Mustard (P), Caesar (D or P), Red French (P), Ranch (D/P), Greek (P)

Spinach Salad

Sweet & Sour Celery Seed Dressing with Sliced Strawberries, Garnished with Chopped Egg Whites and Candied Pecans

Chopped Salad

Romaine, Scallions, Tomatoes, Cucumber, Tri-Color Sweet Peppers, Corn, Mushrooms, Pasta Dried Cranberries and Raisins. Served on a Bed of Belgian Endive with a Sweet Onion Vinaigrette.

Caesar Salad (D or P)

Romaine, Parmesan Cheese (Unless Pareve), Croutons. Caesar Dressing

Garden Salad

Romaine and Iceberg Lettuces, Shredded Carrot, Sliced Cucumber and Grape Tomato. Served with Choice of 1000 Island and Italian Dressings.

Beefsteak Tomato and Spanish Onion Salad

Thick Slices of Tomato and Onion Drizzled with Olive Oil and Fresh Herbs

Marinated Fruit Salad (P) Cantaloupe, Honeydew and Pineapple. Marinated in Melon Liqueur. Garnished with Berries

SOUPES

Chicken Soup (M or P)

Matzo Ball, Noodles, Kreplach or Rice

Minestrone (P or D)

Traditional Preparation with Vegetables, Beans and Pasta

Vegetable (P or M)

Hearty and Delicious

Gazpacho (P)

Served Chilled

Cream or Puree of Vegetable (D or P)

Broccoli, Asparagus, Corn, Mushroom

Roasted Butternut Squash (D or P)

With Essence Honey and Maple

Tomato Basil (D or P)

Creamy and Delicious with Fresh Basil

Chilled Fruited Soups (D)

Strawberry, Cantaloupe, Honeydew, Mango,

Mushroom Barley (M or P)

Cream of Potato Leek (D or P)

Chili (M)

Choice of Beef, Chicken or Turkey

French Onion (D or P)

Traditional Preparation

Tortilla Soup (M or P)

With Crisp Tortilla Strips

ENTREES

POULET

Cranberry Chicken

Pan Seared and Baked in our Cranberry Onion Sauce.

Herb-Roasted Chicken

Roasted in Olive Oil, Garlic and Fresh Herbs with Lemon and White Wine.

Jerusalem Chicken

Roasted in Olive Oil, Garlic and Fresh Herbs with Artichoke Hearts, Mushrooms, Olives, Lemon and White Wine.

Traditional Fried Chicken

Deep Fried and Crispy

Oven Fried Chicken

Oven-Fried with Corn Flake Crumbs

Lemon Chicken

Lightly Breaded. Pan Seared and Baked in our Lemon Chicken Broth.

Sweet Glazed Chicken

Choice of Apple, Apricot, Orange or Cherry Glaze

Filo Wrapped Chicken

Boneless Breast of Chicken filled with a Mushroom Artichoke Duxelle.

Served with a Creamy Port Wine Sauce

Cornish Game Hen

Stuffed with Wild Rice. Choice of Apple, Apricot, Orange or Cherry Glaze.

Chicken Picatta

Sautéed w/ Lemon, Capers & White Wine.

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine.

Stuffed Chicken Breast

Choice of Wild Rice, Peach, Corn or Spinach Stuffings

Chicken Stir Fry

With Asian Vegetables over Rice

Chicken Kabobs

Choice of Marinade. Skewered with Vegetables

BOEUF

Prime Rib of Beef

Slow Roasted and Served with Natural Au Jus

Brisket of Beef

Moist and Tender in Red Wine Sauce with Caramelized Onions

Skirt Steak

Marinated and Grilled – BBQ or Athenian Style

Short Ribs

Braised in our own Sweet & Tangy Sauce

Beef Teriyaki Stir Fry

With Asian Vegetables over Rice

Beef Kabobs

Choice of Marinade. Skewered with Vegetables

POISSON

Salmon En Croute

With Spinach and Artichoke Cheese Filling

Grilled Salmon

Choice of Honey BBQ, Teriyaki or Herb Butter Glaze

Poached Salmon

Whole and Decorated or Individual Fillets – Served with Cucumber Dill Sauce

Black Sesame Crusted Salmon

Sauteed in Herbed Olive Oil

Falafel Encrusted Tilapia

Served with Lemon Caper Butter

Pan Seared Tilapia

Served with Mango Salsa

Lemon Sole Veronique

Stuffed with Grapes, Vegetables and White Wine

Tuna – Grilled with Cilantro Lime Butter

Lake Superior Whitefish -

Nut Encrusted with Beurre Blanc

DAIRY

Lasagna

Plain or Spinach (Buffet Only)

Eggplant Parmigiana

Layers of Eggplant, Cheese and Sauce

Stuffed Manicotti or Shells

Filled with Seasoned Ricotta and Topped with Sauce

Fettuccini Alfredo

Rich and Creamy

Baked Mostaccioli

Loaded with Cheese and Sauce

Blintze Souffle

Served with Fruit Sauce of Choice

Blintzes

Homemade Crepes Filled with Cheese, Potato and/or Choice Fruit

Quiche

Choice of Cheese, Spinach, Broccoli, Edamame, Tomato, Mushroom, Onion or any Combination of the Above

Frittata

Cheese, Grilled Vegetable, Broccoli, Spinach, Mushroom, Tomato and/or Onion

VEGETARIAN / PAREVE

Mélange of Vegetables

Sautéed and Baked in a Filo or Puff Pastry Shell

Orzo w/Sun Dried Tomatoes

Served on a Portabella Mushroom Cap w/Asparagus Spears

Vegetarian “Meatloaf”

A Meat Alternative

Mock Chicken or Beef Stir Fry

With Fresh Vegetables

Mock Lemon Chicken

Lightly Breaded. Pan Seared and Baked in our Lemon Broth

Pasta Primavera

Pasta of Choice with a Colorful Bouquet of Vegetables, Olive Oil and Garlic

Farfalle Aglio Y Olio

Bow Tie Pasta Tossed with Extra Virgin Olive Oil and Garlic

SANDWICHES / WRAPS

Grilled Skirt Steak

Served on a Roll with Caramelized Onions

Grilled Breast of Chicken

Choice of Marinades: Herb, Teriyaki, Citrus and served on a mini baguette

Traditional Char Broiled Hamburger

With Condiments of Choice

Grilled Portabello Burger

A Vegetarian Option

Italian Beef

Simmered in our Au Jus and served on a French Roll with Sweet or Hot Peppers

Teriyaki Skirt Steak Wrap

Roasted Red Pepper, Red Onion, and Shredded Lettuce with Spicy Mayonnaise

Grilled Vegetable Wrap

Grilled Asparagus, Sweet Peppers, Portabella Mushrooms & Onion with Tarragon Mayonnaise

Pilgrim Wrap

Fresh Turkey Breast, Stuffing, Cranberry Sauce and Shredded Lettuce

Chicken Breast Wrap

Marinated in Citrus Juices and Grilled. With Shredded Lettuce, Sliced Tomato and Basil Mayonnaise

Roast Beef Tarragon Wrap

With Roasted Asparagus, Shredded Lettuce, and Sliced Tomato with Garlic Mayonnaise

Pinwheel Sandwiches

Tuna, Egg Salad, Turkey, Roast Beef or Grilled Vegetables

ASK ABOUT MORE SANDWICH OPTIONS !!!

POMMES / PASTA / RICE

Herb-Roasted Potatoes

Baby Potatoes with Fresh Herbs and Garlic

Pommes Lyonnaise

Layered with Onions

Mashed Potatoes

Plain, Roasted Garlic, Caramelized Onion or Sour Cream & Chive (P or D)

Mashed Sweet Potatoes

With Choice of Brown Sugar, Nutmeg, Marshmallow and/or Cinnamon (P or D)

Champagne Rice Pilaf

Long Grain White Rice, Vermicelli and Champagne

Sweet Couscous

Dried Fruits and Pine Nuts

Savory Couscous

Choice of Herbs, Vegetables and/or Cheeses (P or D)

Wild Rice Medley

Wild and Long Grain Rice

Taboule

Cucumber, Tomatoes and Herbs and/or Crumbled Feta Cheese (P or D)

Pasta

Any Variety prepared Aglio Y Olio, Marinara or Alfredo (P or D)

Potato Latkes

Traditional or with Green Apples and Caviar. Served with Applesauce and/or Sour Cream (D or P)

Baked Potato

With Butter or Margarine, Sour Cream, and/or Chives (D or P)

Sweet Potato

Baked, Maple Glazed, Fries, Chips

Twice Baked Potato (D or P)

Sour Cream and Chives

French Fries

LEGUMES

Green Beans

Garlic-Sautéed with, or without, Toasted Sesame Seeds or Almonds

Ratatouille

Eggplant, Onion, Zucchini and Tomato sautéed with Italian Herbs

Squash Medley

Yellow Squash, Zucchini and Spanish Onion Sautéed with Sweet Red Pepper

Grilled or Roasted Vegetables

Choice of Sweet Peppers, Asparagus, Portabella Mushroom, Eggplant, Red Onion, Zucchini and Yellow Squash.

Glazed Carrots

Roasted and Glazed with Orange and Brown Sugar

Baby Carrot and Asparagus Bundles

Roasted in Olive Oil and Garlic

Baked Bouquet of Baby Spring Vegetables

Patty Pan Squash, Red Onion, Carrot and Zucchini in Olive Oil, Garlic and Herbs

Stir Fry Vegetables

Carrot, Onion, Tomato, Napa, Bok Choy, Pea Pods and Sweet Peppers

Broccoli Flowerettes

Steamed or Sautéed in Butter or Margarine, Salt and Pepper

Sugar Snap Peas

Sauteed with Red Peppers

Roasted Asparagus

Marinated in Olive Oil and Garlic

Brussel Sprouts

Roasted, Steamed or Sauteed

Broccolini

Steamed or Sauteed

Corn

On the Cob or Whole Kernel



Shabbat Menu

PLATED DESSERTS

Flourless Chocolate Cake (P)

Carrot Cake (P or D)

Chocolate Mousse Cake (D or P)

Chocolate Mousse (D or P)

Cheesecakes (D)

Assorted Flavors and / or Toppings

Mixed Berries

Topped with Whipped Cream (D or P)

Poached Pear (P)

Poached in Champagne and Citrus Juices.

Chocolate Pyramid (D)

Strawberry Shortcake

Sliced Pound Cake Piled High with Fresh Strawberries, Strawberry Sauce and Whipped Cream (D or P)

Fudge Brownies (D or P)

Plain or A La Mode

Pa`Nosh Signature Fruit Crisp

Apple, Cherry, Blueberry or Peach

Lemon Bavarian Cake (P)

Chocolate Lava Cake (D or P)

Served Warm

Individual Bundt Cake (P)

Assorted Flavors

AND MUCH, MUCH MORE !!!!!!!

DESSERTS CAN BE COMBINED TO CREATE BEAUTIFUL DUET OR TRILOGY DESSERT PLATES

All Foods Prepared Using Certified Kosher Ingredients in our New Kitchen

Under the Supervision of Rabbi Howard Lifshitz