



ARTISAN
FOODS CATERING

TABLE SERVICE LUNCH/DINNER



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Ceremonial Challah

Breadbasket of assorted dinner rolls and pita points

Flat & sparkling water, freshly brewed coffee and herbal tea

Traditional Shabbat Dinner served on china, with glassware and fully set tables including floor-length table liners

FIRST COURSE- CHOICE OF ONE (1):

Mixed salad of field greens, English cucumber, shredded carrots, red cabbage, teardrop tomatoes, corn kernels, Ciabatta croutons with choice of two dressings

Yellow and red beet salad with arugula, spinach, medallion of crusted Chevre, served with Balsamic vinaigrette and candied walnuts

Cream of summer carrot with champagne and dill soup

Forrest mushroom and farro soup with goat cheese crostini's

Cured Gravlox served with caper berries, crème fraiche and pumpernickel squares

Fresh buffalo mozzarella and creamy burrata, beef steak tomatoes, shaved basil, balsamic syrup

Classic individual French charcuterie plate with cured meats, mixed vegetables, candied pecans, fig jam, European breadsticks

Individual crisp vegetable crudité garden displayed in terracotta cylinder, assorted homemade dips

Carrot, broccoli and cauliflower terrine served en croute in flaky pastry



SHABBAT DINNER MENU- SIT DOWN SERVICE

SECOND COURSE – CHOICE OF TWO (2):

Traditional half roasted chicken-mushroom sauté served with pan gravy, mélange of fresh vegetables, roasted potatoes with garlic and rosemary

Bourbon & coke slow-braised brisket of beef served with potato pancakes, and broccoli and spinach souffle

Roasted chicken L'Orange with Israeli cous cous and haricot vert sauté

Slow-cooked lamb shank, mirepoix of vegetables and creamy polenta with Parmesan cheese and shallots

Fire-seared salmon with capers and lemon beurre blanc, service with red bliss potatoes, and baby spinach & mushroom pancake

Lemon-garlic Mahi Mahi with basil & oregano served with confetti basmati rice, sugar snap peas and toasted sesame seeds

International mixed grill of homemade meatball, chicken empanada, kreplach and kibbe with humus, baba ghanoush and picked vegetables

Vegetarian plate of fried cauliflower buds, pencil asparagus, half-broiled tomato Provençale, and falafel orbs

Breadcrumb and herb crusted boneless breast of chicken with fresh lemon and Italian parsley apple & red cabbage sauté

Osso Bucco with jardinière of vegetables, orzo, chick peas and shallots

DESSERT – CHOICE OF ONE (1):

Warm apple strudel with vanilla sauce

Butter graham-crusted key lime tarts

Banana coconut crème tart

Chocolate torte with raspberry coulis

Tiramisu with crème anglaise

Assorted homemade cookies including chocolate chip, peanut butter and macadamia nut with white chocolate

