

GRANADA

KOSHER CATERING
AMERICAN MENU



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APPETIZERS

DEVILED EGGS

Classic deviled eggs filled with house-made Dijon yolk aioli, finished with smoked paprika and fresh dill.

MAVERIC WINGS

Crispy fried chicken wings served with fresh carrots and celery sticks and accompanied by a creamy honey-mustard dip.

Available with your choice of BBQ, Buffalo, or honey-chili sauce.

MINI BLANKET HOT DOGS

Cocktail franks wrapped in golden, flaky puff pastry, finished with sesame seeds and served with a smooth honey-mustard dipping sauce.

CHILI BEANS

*Sweet baked chili beans crowned with crisp tortilla strips and roasted jalapeño slice and green onion.
Optional addition: seasoned ground beef.*

L&J'S SLIDERS

Delicate dinner roll sliders layered with crisp coleslaw, roasted pineapple, cornichon, and Thousand Island dressing.

Choice of BBQ pulled beef, beef patties, or grilled chicken.

MINI CORN DOGS

Mini beef franks dipped in golden cornmeal batter and fried until crisp, served with honey-poppy seed dressing.

STUFFED MUSHROOMS

Cremini mushrooms filled with caramelized cabbage, onion, and bell pepper, topped with seasoned breadcrumbs and finished with a fig balsamic glaze.

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SOUPS

CHICKEN NOODLE SOUP

Classic American chicken noodle soup made with a delicate, slow-simmered chicken broth, tender noodles, Yukon Gold potatoes, celery, and carrots, finished with fresh mint, parsley, and cilantro.

MARY'S CARROT SOUP

Signature carrot soup topped with house-made seasoned challah herb croutons, roasted red bell pepper, basil, and mint.

Optional addition: chopped pastrami.

CORN CHOWDER SOUP

Sweet corn chowder with mashed potatoes, roasted sweet corn, garlic, fresh thyme, and oregano, topped with house-made challah herb croutons and roasted baby corn.

Optional addition: chopped pastrami.

YOSEMITE'S POTATO SOUP

Old-fashioned potato soup topped with diced tomatoes, a sprinkle of turmeric, fresh challah herbs croutons, and parsley.

GARDEN VEGETABLE SOUP

Refined tomato-vegetable broth gently simmered with zucchini, yellow squash, carrots, sweet corn, green beans, peas, and broccoli, finished with freshly chopped mint.

Enhance your soup with the option to add shredded chicken or beef.

Vegetable broth may be substituted for chicken or beef broth upon request.

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SALADS

COBB SALAD

Crisp chopped romaine with cherry tomatoes, avocado, hard-boiled egg, beef fry bits, sliced shallot, cucumbers, herb croutons, and house-made Ranch dressing.

SOUTHWEST SALAD

*Romaine and spring mix layered with avocado, roasted corn, grape tomatoes, green and red onions, bell peppers, black beans, cucumbers, and crisp tortilla strips.
Served with house made Thousand Island dressing.*

GRANADA'S SIGNATURE CHICKEN SALAD

*Tender shredded chicken tossed with chopped green onion, garlic aioli, celery, diced green apple, pineapple, toasted walnuts, golden raisins, dried cranberries, and fresh parsley.
Served with an herb bread roll.*

AMERICA WEDGE SALAD

A crisp quarter wedge of iceberg lettuce topped with beef fry, cherry tomatoes, fresh herbs, sliced red onion, challah croutons, and house-made Ranch-garlic dressing.

SUMMER FARM SALAD

*Kale, Brussels sprouts, and arugula greens with crispy shallots, grilled peach slices, caramelized pecans, golden raisins,
sliced strawberries, blueberries, and raspberries, finished with honey-raspberry vinaigrette.*

Elevate your salad with your choice of grilled chicken breast, beef steak, or fresh grilled fish.



Yosemite's Potato Soup

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PASTA

MEATBALLS AND SPAGUETTI PASTA

Classic American spaghetti tossed in marinara sauce with tender beef meatballs, fresh basil, and parsley.

Served with an herb bread roll.

MACARONI VIDALIA PASTA

Chilled elbow pasta with celery, bell peppers, diced red onion, dill pickles, and hard-boiled egg, tossed in house-made Vidalia onion dressing.

OREGON PASTA

Warm orecchiette pasta tossed with seasoned ground beef, arugula, roasted almonds, roasted cherry tomatoes, asparagus, and broccoli in a tomato-garlic sauce.

CAPERS-LEMON PASTA

Chilled farfalle pasta tossed in lemon-caper sauce with sun-dried tomatoes, green olives, roasted zucchini, squash, corn, and chickpeas, finished with green onion.

AMERICAN GOULASH PASTA

Warm shell pasta tossed with seasoned ground beef, potatoes, red bell pepper, onion, garlic confit, carrots, and portobello mushrooms in an oregano-tomato sauce with chopped basil.

HAWAII PASTA

Sweet, chilled macaroni pasta with sliced pineapple, shredded carrots, red onion, golden raisins, dried cranberries, and apple slices, tossed in house-made Vidalia honey dressing.

Enhance your pasta with your choice of grilled chicken, fresh salmon, or tender beef.

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POULTRY

TEJAS BBQ CHICKEN

Tex-American chicken glazed with sweet barbecue sauce, served with grilled pineapple, roasted tomatoes, chopped parsley, and crispy fried onions.

NEW ORLEAN'S ROSEMARY CHICKEN

Baked quarter chicken seasoned with rosemary, oregano, thyme, and garlic, finished with tomato relish and rosemary chicken au jus.

MEYER LEMON CHICKEN

*Roasted chicken glazed with honey, roasted garlic, apricot slices, and fresh herbs.
Served with Meyer lemon and lemon-apricot sauce.*

COWBOY STEW CHICKEN

Slow-cooked chicken simmered in bell pepper tomato sauce with potatoes, carrots, celery, and roasted garlic, topped with sautéed wild mushrooms and fresh parsley.

DAKOTA'S CRISPY FRIED CHICKEN

Marinated chicken, delicately breaded and fried until golden crisp, finished with chopped parsley and served with house-made Ranch-garlic aioli.

CHICKEN FINGERS TENDERS

Marinated boneless chicken strips, lightly breaded and fried until golden, finished with chopped parsley and served with Ranch-garlic aioli.

A choice of chicken breast, airline or chicken leg quarter is available for your event.

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MEAT

AMERICAN PRIME SHORT RIBS

Slow-braised bone-in short ribs, delicately cooked in red wine with roasted garlic, celery, carrots, and sweet onions, finished with aromatic rosemary and complemented by a rich mushroom demi-glace.

GOLD RUSH POT ROAST

*Tender, slow-braised beef simmered in a savory red wine and stock reduction with heirloom vegetables—tomatoes, potatoes, carrots, celery, and turnips—infused with fresh rosemary, oregano, and thyme.
Served with classic au jus.*

BARBECUE PULLED BEEF

Slow-cooked, hand-pulled beef glazed in smoky barbecue sauce, paired with roasted pineapple and potatoes, finished with crispy fried onions and fresh parsley.

OLD-FASHIONED POT PIE

A comforting classic with seasoned ground beef, peas, celery, onions, and carrots, encased in a golden, flaky pastry puffcrust and topped with velvety mashed potatoes and fresh herbs.

FRANKY'S MEATLOAF

Signature house meatloaf crafted from seasoned ground beef, vegetables, and herbs, topped with a rich tomato and peppercorn sauce.

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MEAT

MEDALLION WESTERN

*Premium filet mignon medallion wrapped in house pastrami and roasted onion, crowned with a luxurious berry reduction.
Garnished with crispy shallots and fresh parsley.*

GRAND CANYON RIBEYE STEAK

Expertly roasted ribeye, topped with sautéed mushrooms and caramelized onions, finished with a bold peppercorn and rosemary white wine sauce.

GRANADA SIGNATURE LAMB RIBS

*Tender baby lamb ribs, marinated and crusted with pecans and walnuts.
Served with an elegant pomegranate and fig reduction.*

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FISH

WELLINGTON SALMON

Salmon fillet wrapped in golden puff pastry with shallots, spinach, and mushroom spread, finished with a berry reduction sauce.

SESAME SEED AND HERBS SALMON

Salmon fillet crusted with herbed breadcrumbs and sesame seeds, finished with fresh garlic-rosemary sauce.

BLACKENED FISH

Charred fish seasoned with warm spices, served over caramelized onions, crispy fennel, sautéed mushrooms, garlic confit, and roasted vine tomatoes, finished with Dijon-honey mustard sauce.

CALIFORNIA BAKED FISH

Baked fish stuffed with garlic, bell peppers, lemon slices, onions, mushrooms, and green olives, finished with a bright lemon-caper sauce.

OLD FASHIONED WHOLE FISH

Fried whole fish served over roasted cauliflower, asparagus, and Roma tomatoes, finished with herb-tomato sauce.

GOLDEN FISH SALAD

*Cold shredded tuna tossed with garlic aioli, celery, corn, green olives, fresh dill, oregano, diced red onion, bell peppers, and peas.
Served with an herbed bread bun.*

Chef's selection of fish: salmon, red snapper, sea bream, or branzino.

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SIDES

OLD FASHIONED MASH POTATOES

Crisp smashed red potatoes with fresh herbs, topped with slow-roasted garlic and finished with vibrant green onions.

HERBS ROASTED POTATOES

Crisp, golden-roasted potatoes delicately tossed with slow-poached garlic confit and sweet caramelized onion, finished with extra virgin olive oil and fragrant garden herbs.

GARDEN MEDLEY VEGETABLES

A roasted and delicately seasoned medley of garden vegetables, featuring tender zucchini, golden squash, baby heirloom carrots, crisp green beans, and vibrant heirloom cauliflower.

WILD WEST RICE

A medley of tender parboiled and wild rice, artfully seasoned and complemented by aromatic onion and delicately crisp celery.

GOLDEN CASHEW RISOTTO

A velvety cashew risotto rice enriched with smooth cashew purée and complemented by sautéed mushrooms and tender English peas.

ALMOND-ROASTED ASPARAGUS

Delicately roasted asparagus, paired with toasted almonds, finished with a bright lemon-caper vinaigrette and fresh parsley.

ARTISAN MACARONI SALAD

Classic elbow pasta folded in a house-made roasted garlic aioli with crisp green onion, sweet red bell pepper, black olives, and fresh dill.

CRANBERRY CABBAGE SLAW

Classic American-style slaw featuring finely shaved green and purple cabbage, shredded carrot, and dried cranberries, tossed in a house-made coleslaw dressing.

*"In every thoughtful dish, a quiet moment of happiness
waits to be savored—inspired by the warm, soothing
heart of American cuisine."*



Meyer Lemon Chicken