



Kiddush

Saturday, April 27, 2024

Gala Kiddush Luncheon

Pre set in the middle of each adult table

Challah Rolls

House Dips

Chummus Babaganoush

Matbucha Olive Dip

Moroccan Carrot Salad

Israeli Salad

Potato Knish

Spinach Borekas

Main Buffet

Open as guests enter the room

Deluxe Meat Board

Over 2,000 square inches of assorted meats, mostly smoked, presented on our custom 6' wood board

to include

Short Ribs - GF

Smoked Brisket- GF

Oven Roasted Turkey Breast- GF

Hassleback Salami- GF

Assorted Sausages- GF

Chicken Schnitzel

Grilled Chicken Breast- GF

Chicken Poppers

Smoked Bologna- GF

Drumettes- GF

Fried Wings

Rare Roast Beef- GF

Franks n Blank

Deli Mustard - Garlic Aioli - Agave Mustard

Cole Slaw

Salad Station

Chopped Caesar Salad

Strawberry Field Salad: Mixed Salad greens topped with Strawberries, blueberries and mango with a sweet Balsamic Vinaigrette

Arugula Salad: Baby Arugula, Tossed with candied pecans, slivered almonds, craisins and chick pea croutons with lemon/olive oil dressing

Pesto Bow Ties

Hot Station

Very Meaty Beef Cholent

Potato Kugel

Fish Station

Traditional Herring in Wine Sauce- GF

Jalapeno Schmaltz Herring- GF, made with walnut oil

Cracked Peppercorn Grav Lox- GF

Original Hot Smoked Salmon- GF

Moroccan Tilapia- GF

Served From Cast Iron Skillets

Assorted Crackers

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Chive Boursin- GF

Sun Dried Tomato Aioli- GF

Capers and lemon Wedges- GF

Cucumber and Onion Salad- GF

Pickled Red Onions- GF

Dessert Station

Chocolate Mousse Mini Cups, garnished with Chocolate sauce and chocolate Sprinkles

Fudge Iced Brownies

Pink and White Cookies

Personalized Cookie, provided by Host displayed on Multi-tiered displays (1 display by host)

Seasonal Fresh Fruits, Berries and Melons

Presented in Mini Plastic cups with Micro Spoons, 1 item per cut

Full Candy Bar

Provided by Host

Top Shelf Bar

Self Service Beverage Station

Carafe of Ice Water and Bottle of Pellegrino

Grape Juice for Kiddush