Kosher Buffets

Comfort Food Buffets

In efforts to better cater to our kosher clientele, below please find new kosher menus for fall 2011. Our rustic comfort food kosher buffet packages are prefect for informal events or casual meetings. The following menus are priced per guest. The first price is for luncheon service, which requires no additional or overtime kitchen staffing. The second price, for dinner service or any weekend service, reflects a larger dinner-sized portion as well as required additional and overtime staffing. Desserts are priced à la carte and are not included in the menu pricing.
Please note we require a minimum of 20 guests for all orders.

Dairy and Pareve Packages

Lunch $38.50 Dinner $54.00

Spa
- Green Salad Served with Assorted Dressings and a Selection of Rolls
- Grilled Salmon with Herbs and Lemon
- Black and White Quinoa with Basil, Cherry Tomatoes, Cranberries and Balsamic Vinaigrette
- Steamed String Beans

Mamma Mia
- Panzanella Salad with Crusty Bread, Tomatoes, Red Onions, Cucumbers, Basil, Thyme with Balsamic and Olive Oil
- Classic Grilled Garlic Bread
- Assorted Antipasti Including Artichoke Hearts, Marinated Mushrooms, White Bean Salad, Tortellini Salad, Mixed Olives and Roasted Tri-Color Peppers
- Classic Eggplant Parmigiana Baked with Thin Layers of Eggplant, Cheese and Tomato Sauce
- Penne Tossed with Sautéed Broccoli, Cauliflower, Squash, Peppers, Baby Radishes in a Creamy Pesto Sauce

Japanese Fusion
- Mixed greens with an Asian-Influenced Dressing
- Lightly-Salted Edamame in the Pod
- Soft Summer Rolls Filled with Julienned Vegetables Served with a Mirin Dip
- Assorted Sushi Rolls Served with Pickled Ginger and Soy
- Teriyaki Salmon Served with Sticky Rice

The American Way
- Greens Tossed with Chopped Tomatoes, Cucumbers and Mushrooms Served with Two Dressings
- Classic Coleslaw with Buttermilk Dressing
- Crispy Mozzarella Sticks Served with Marina Sauce
- Baked Macaroni and Cheese with Crispy Breadcrumbs
- Beer Battered Fish Served with Tartar Sauce

Meat Packages

Lunch $38.50 Dinner $54.00

Viva Italia
- Caesar Salad (Pareve) Served with a Grilled Garlic Baguette
- Grilled Vegetable Platter Served with Crostini
- Penne Bolognese OR Lasagna with Meat and Vegetables
- Pesto Rigatoni Tossed with Grilled Portobello Mushrooms

Le Dejeuner
- Fresh Spinach Salad Served with Cherry Tomatoes and Two Dressings
- Assorted Rolls
- Breast of Chicken in White Wine – Lemon Sauce
- Roasted Potato Wedges with Garlic, Rosemary, Turmeric and Olive Oil
- String Beans with Slivered Almonds

Middle Eastern
- Chopped Israeli Salad
- Hummus, Babaganoush, Tomato Matbucha and Cumin Carrots Served with Pita
- Flaky Pastry Borekas with Potato and Mushroom
- Grilled Chicken and Beef Kebabs Served with Onions & Cherry Tomatoes
- Saffron Jasmine Rice

Marrakech Calling

- Chopped Cucumbers and Tomatoes with Fresh Parsley
- Mezze of Chickpea Humus, Roasted Eggplant and Cumin Carrots Served with Pita
- Chicken on the Bone Simmered with Dried Plums
- Semolina Grain Saffron Couscous with Simmered Root Vegetables

Additions

Cookies and Brownies	**$3.25**
Fresh Fruit	**$3.95**

Please Note:
A waiter fee or delivery charge is required for all functions that contain food and/or beverages. The waiter fee is $27.00 per hour/per waiter with a 4.5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.