NYU LAW
New York University School of Law

Kosher Hors D'Oeuvres

In efforts to better cater to our kosher clientele, below please find new kosher hors d'oeuvres menus for fall 2011. The following menus are priced per guest. Please note we require a minimum of 20 guests for all orders. Enjoy our appetizer platters as an accompaniment to evening cocktails or as a refreshment break for a working meeting. If you would like to add beverages to your reception please see our Beverage Packages.

Dairy and Pareve Options

Small Platters Serve 10-12 Guests
Large Platters Serve 16-20 Guests

	Small	Large
Vegetable Crudité Baskets of Seasonal Vegetables Including Cauliflower, Carrots, Sweet Peppers, Baby Tomatoes, Baby Squash and Zucchini Served with Assorted Dips	**$12.00**	**$15.00**
Grilled Vegetables Miniature Skewers of Eggplant, Zucchini, Tomatoes, Onions, Yellow Squash and Sweet Peppers Lightly Brushed with Olive Oil and Grilled	**$12.00**	**$15.00**
Assorted Miniature Quiches Assortment of House – Made Miniature Tarts Filled with a Variety of Fillings Including Swiss and Broccoli, Feta and Spinach and Caramelized Onion	**$12.00**	**$15.00**
Bruschetta with Assorted Tapenades Crispy Crostini Topped with a Tapenade Medley of Sundried Tomato, Black Olive and White Bean	**Only Large**	**$15.00**
Antipasti Grilled Vegetables, Marinated Artichokes, Mixed Olives, Sundried Tomatoes and Fresh Mozzarella with Crostini	**$15.00**	**$17.00**
Sushi Each Platter is Made to Order and Includes an Assortment of Tuna, Salmon, California, Vegetable Rolls Served with Pickled Ginger, Soy Sauce and Wasabi	**$15.00**	**$17.00**
Mediterranean Salads with Pita Tahini, Humus, Babaganoush, Matbucha, Cumin Carrots and Eggplant with Red Peppers Served with Pita	**$15.00**	**$17.00**
Cheese Platter Cheese and Crackers Served with Grapes, Strawberries and Roasted Almonds	**$17.00**	**$20.00**

Meat Options

Small Platters Serve 10-12 Guests
Large Platters Serve 16-20 Guests

	Small	Large
Miniature Sausages in Puff Pastry Miniature Beef Sausages in Flaky Pastry Served with Mustard	**Only Large**	**$12.00**
BBQ Chicken Wings Crispy, Tender Wings, Drizzled with a Homemade Barbecue Sauce	**Only Large**	**$12.00**
Flaky Cigars and Crunchy Kuba Assortment of Crispy Moroccan Cigars Filled with Spiced Beef, Potato or Vegetables and Crunchy Cracked Wheat Kuba Filled with a Choice of Beef and Pine Nuts or Onions and Mushrooms	**$12.00**	**$15.00**
Chicken Duo A Duo of Grilled Chicken Tenders and Crispy Chicken Schnitzel Strips	**Only Large**	**$16.00**
Cilantro and Mint Salmon Croquettes Bite-Sized Croquettes of Fresh Salmon with Cilantro and Mint Encrusted in Crunchy Flakes Served with an Orange Aioli or Dill sauce	**$15.00**	**$17.00**

Kosher Meat Hors D'Oeuvres Packages

Hors D'Oeuvre Overrule

Please select five choices from the options below.

$25.00

Vegetable Crudité
Baskets of Seasonal Vegetables Including Cauliflower, Carrots, Sweet Peppers, Baby Tomatoes, Baby Squash and Zucchini Served with Assorted Dips

Mediterranean Salads with Pita
Tahini, Humus, Babaganoush, Matbucha, Cumin Carrots, Eggplant and Red Peppers Served with Pita

Chips with Dips
Crispy Tortilla Chips, Chunky Avocado Guacamole and Tomato Salsa

Bruschetta with Assorted Tapenades
Crispy Crostini with Sundried Tomato, Black Olive and White Bean Tapenades

Grilled Chicken Tenders
Marinated and Grilled Chicken Tenders with Honey Dijon Mustard and Tangy BBQ Sauces

Assorted Pinwheel Wraps
A Variety of Pinwheel Wraps Including Roast Beef, Grilled Vegetables and Turkey

BBQ Chicken Wings
Crispy, Tender Wings Drizzled with Homemade Barbecue Sauce

Grilled Vegetables
Miniature Skewers of Eggplant, Zucchini, Tomatoes, Onions, Yellow Squash and Sweet Peppers Lightly Brushed with Olive Oil and Grilled

Falafel Platter
Crispy Falafel Served with Classic Tahini and Hot Sauce

Beef Franks
Franks Wrapped in Puff Pastry Served with Mustard

Hors D'Oeuvres Offense

Please select once choice from Section I and eight choices from Section II below.

$45.00

Section I

Vegetable Crudité
Baskets of Seasonal Vegetables Including Cauliflower, Carrots, Sweet Peppers, Baby Tomatoes, Baby Squash and Zucchini Served with Assorted Dips

Mediterranean Salads with Pita
Tahini, Humus, Babaganoush, Matbucha, Cumin Carrots and Eggplant with Red Peppers Served with Pita

Chips with Dips
Crispy Tortilla Chips Served with Chunky Avocado Guacamole and Tomato Salsa

Section II

Chicken Sliders
Bite-Sized Chicken Burgers Infused with Ginger and Shiitake Mushrooms on a Challah Bun

Ahi-Tuna Tortilla Cups
Ahi Tuna with a Jalapeno Wasabi Sauce and Micro Arugula on a Crispy Chip

Beef Franks
Franks Wrapped in Puff Pastry Served with Mustard

White Bean Bruschetta
A White Bean Tapenade on Toasted Garlic-Infused Baguette Rounds Topped with Tomatoes

Cilantro and Mint Salmon Croquettes
Bite-Sized Croquettes of Fresh Salmon with Cilantro and Mint Encrusted in Crunchy Flakes Served with an Orange Aioli or Dill sauce

Gravlax on Toast Points
Homemade Gravlax Infused with Tequila, Lime, Cilantro and Chili on Toast with Dill and Capers

Ribeye on Toast
Seared Tenderloin on Toast Topped with Cippoloni Onion – Red Wine Vinegar Marmalade and Miso Sauce

Chicken en Croute
Chicken with Wild Mushrooms, Carrots and Pearl Onions Served with an Roasted Yellow Tomato Sauce

Grilled BBQ Short Ribs
Most Tender Rib Meat Marinated in Homemade Barbeque Sauce and Grilled

Sweet Additions

Our kosher a la carte additions are a sweet way to end to any event or reception. Please choose one of the packages below
$12.00

- **Assorted Cookie & Brownie Platter**
- **Freshly-Baked Assorted Muffins and Fruit Danish**
- **Rugelach Trio of Chocolate, Cinnamon and Vanilla Rugelach**
- **Freshly – Baked Miniature Chocolate and Vanilla Cupcakes with Assorted Icings and Toppings**
- **Shots of Chocolate Mousse and Strawberry Sabayon**
- **Assorted Sliced Fresh Seasonal Fruit**

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.