

Kosher Sandwiches

In efforts to better cater to our kosher clientele, below please find an all – new kosher sandwich package for fall 2013. Our sandwich package is great for casual meetings and working luncheons. Food and beverages will be set up buffet/ platter style unless specifically requested to be individually packaged, for which there is an additional charge. Please note we require a minimum of 20 guests.

Kosher Assorted Sandwich Package

Board Room and Sandwich and Wrap Luncheon \$28.00

All sandwiches are freshly made on an assortment of house made bread and an array of wraps. Sandwiches and wraps come beautifully arranged in a wicker basket and are accompanied by condiments, pickles, two side salads a tempting arrangement of cookies and brownies and high quality disposable wares. Please select four fillings and two side salads from the lists below.

Meat and Pareve Sandwich Selections

- Sautéed Chicken Caesar with Creamy Pareve Dressing
- Herbed Grilled Chicken with Avocado, Tomatoes, green leaf lettuce
- Teriyaki – Marinated Chicken with White Cabbage, Shredded Carrots, Cucumbers and Chili Aioli
- Curry Chicken Salad with Golden Raisins, Sliced Tomato and Baby Greens
- Smoked Oven-Roasted Turkey with Chickpea Spread, Plum Tomatoes and Baby Spinach
- Roast Beef with Caramelized Onions, Baby Arugula and a Creamy Tomato Spread
- Dilled Egg Salad with Roasted Tomato Spread, Black Olives, Romaine Lettuce and Cherry Tomatoes
- Grilled Vegetable and Creamy Chickpea Hummus
- Grilled Portabella and Crispy Eggplant with Sliced Tomatoes, Fresh Sprouts and Pesto Spread
- Classic Tuna with Sliced Tomatoes, Mayo and Romaine Lettuce

Dairy Sandwich Selections

- Grilled Mozzarella with Roasted Eggplant and Olive Tapenade
- Egg Salad with Parmesan and Arugula with Thinly Sliced Red Onions, Tomatoes and a Creamy Italian Dressing
- Smoked Salmon and Cream Cheese with Cucumbers, Tomatoes and Capers
- Tomato, Fresh Mozzarella and Basil with Pesto and Sundried Tomato Spread
- Baked Salmon and Goat Cheese with Sliced Tomatoes, Baby Greens and Creamy Mustard Sauce

Pareve Side Salad Selections

- Penne Pesto Primavera
- White and Black Quinoa Salad with Heirloom Tomatoes, Basil and Toasted Sunflower Seeds
- Couscous and Mixed Herbs with Dried Cranberries and Toasted Walnuts
- Baby Greens, Caramelized Pecans and Dried Cranberries Tossed with Orange Supremes and Cubed Pears
- Mixed Baby Greens Salad with Sliced Peppers, Carrots, Mushrooms, Baby Tomatoes and Cucumbers
- Frisee and Greens with Dried Apricots and Toasted Almonds, Roasted Turnips, and Julienned Daikon

Dairy Side Salad Selections

- Whole Wheat Pasta with Sundried Tomatoes, Chickpeas, Crispy Sage, Feta and Kalamata Olives
- Black Lentils, Baby Arugula, Goat Cheese, Fennel, Red Onions, Green Peppers and Heirloom Tomatoes
- Wild Rice with Fresh Basil, Roma Tomatoes, Fresh Mozzarella, Pine Nuts and Roasted Garlic
- Israeli Couscous Tossed with Zucchini, Yellow Squash, Feta and Rosemary
- Red Beets, Chickpeas and Feta Tossed with Arugula, Shaved Baby Fennel, Orange Fillets and Toasted Pistachios
- Mixed Greens with Feta, Olives, Onions, Cucumbers and Baby Tomatoes,

Additions

Fresh Fruit Dessert Substitution
Fresh Fruit Addition

\$2.95
\$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 \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.