

*Elegant Seated Menu Selections  
for Shabbat Dinner or Formal Dinners*



*Simcha K kosher Catering and Event Design*  
*Owner: Lowell Michelson*

*3230 Towerwood Drive*  
*Dallas, Texas 75234*  
*972-620-7293 Fax: 972-620-7295*



### Guest Table's Setting

*All tables will be dressed with appropriate table linens by hotel and preset with china plate, glassware, silverware, centerpiece, votive candles, salt and pepper shakers, linen napkins, and any preset food items according to selected menu*

*Wine and Grape Juice*

*Challah Rolls*

*Margarine available upon request*

### Beverages

*To be determined*

*Feel free to mix or match items in the menus. Pricing based on selections*



## *“The Basil”*

### *Preset Family Style*

- \*Traditional Hummus with Tahini*
- \*Chunky Babaganoush*
- \*Turkish Smoked tomato and roasted vegetable*

*Middle Eastern Relish Tray*  
*Pickles, olives and dolmas and relishes*

*\*\*All served with fresh toasted pita triangles*

### *First Course Served*

*La Jolla Salad*

*Romaine greens with sun dried apricots, toasted almonds, sliced avocado  
and homemade croutons, tossed in raspberry vinaigrette*

### *Entrée*

*Chicken Roulade*

*Entrée includes three pinwheels, all may be the same or all three may be different.  
Please select one of the following for all to be the same*

*\* Filled with fresh spinach, red peppers and pine nuts*

*or*

*\*Filled with dried figs, apricots, and cranberries  
in a cranberry Chutney*

*or*

*\*Filled with Wild Mushrooms*

*Warm Israeli Couscous*  
*With currants and pine nuts*

*Green Bean Bundles with Red Pepper*

### *Dessert*

*Chocolate Mousse Parfaits*

*With chocolate cake bottom, chocolate mousse, pareve whipped cream and chocolate sauce*

\*\*\*\*



## ***"The Rosemary"***

### ***Preset Family Style on Table***

*Platter of Sliced Gefilte Fish  
Served with white tiger horse radish and red horseradish*

*Cucumber and Onion Salad  
Sliced cucumbers and onions with seasonings in a sweet red wine vinegar*

*Moroccan Carrot Salad  
With fresh Italian parsley, olive oil and cumin seasoning*

### ***First Course Served***

*Hill Country Salad  
Fresh field greens with fresh strawberries, toasted caramelized pecans, and  
ruby red grapefruit sections tossed in strawberry balsamic vinaigrette*

### ***Entrée***

*Grilled Marinated Double-Breasted Chicken  
with an apricot, leek and brandy sauce*

*Potato Kugel Muffin*

*Fresh Blanched Sugar Snap Peas  
With red peppers and pearl onions*

### ***Dessert***

*Dual Pinwheel Cakes  
Pinwheel cakes of chocolate and vanilla filled with a pareve cream filling  
and served with a chocolate dipped strawberry and chocolate sauce garnish*

\*\*\*\*



## *“The Cilantro”*

### *First Course Preset*

*Chilled Gazpacho in Martini Glass*

*Or*

*Fresh Ceviche in Martini Glass  
with avocados and tomatoes*

*Or*

*Grilled Salmon in Corn Cup*

*Corn Cup Filled with grilled salmon fillets served on a bed of shredded lettuce  
topped with black beans and corn relish and a mustard cilantro dressing*

### *Second Course Served*

*Spinach Sonoma Salad*

*Fresh Spinach, radicchio, and romaine with fresh Orange sections, toasted almonds,  
and crispy Chinese noodles Served with Orange-ginger vinaigrette*

### *Entrée*

*Grilled Honey Pecan Chicken*

*Marinated breast of chicken in our signature honey-chutney and pecan glaze*

*Garlic Mashed Potatoes*

*and*

*Whipped Sweet Potato*

*Piped onto plate together*

*Fresh Grilled Vegetable Medley*

*Zucchini, yellow squash and red pepper*

### *Plated Served Dessert*

*Signature Almond Crunch Cake*

*With Triple Sec Strawberries*

*Or*

*Strawberry Shortcake*

*with fresh sliced strawberries*

\*\*\*\*\*



## *“The Tarragon”*

### *First Course Preset*

*Salmon and Gefilte Fish Terrine*

*With layers of fresh spinach and red peppers, served with tiger horseradish sauce*

### *Second Course Served*

*Arthur’s Traditional Salad*

*Fresh greens presented with artichoke bottoms, hearts of palm, cherry tomatoes, button mushrooms, and green pepper rings, served with and Italian vinaigrette*

### *Entrée*

*Chicken Wellington with Wild Rice*

*Breast of chicken filled with wild mushrooms, peppers and vegetable garnish, baked in phyllo dough and served on a bed of our Seven-herbed Wild Rice*

*Squash Pudding in Ramekin Cup*

*Broccolini with Baby Belgium Carrots*

### *Plated Served Dessert*

*Chocolate Butterfly Crepe Presentation*

*Triangular folded crepe in butterfly presentation topped with warm chocolate sauce, whipping cream and chocolate shavings, dusted with cocoa powder and presented with strawberries and blueberries*

\*\*\*\*\*

## *Vegetarian Alternatives*

### *Vegetable Wellington*

*Filled with grilled portabella mushroom, grilled eggplant, fresh spinach, sundried tomato and pareve boursin cream sauce*

### *Eggplant Lasagna*

*Portobello mushrooms, eggplant, and fresh vegetables topped with red pepper sauce and marinara sauce*

### *Wild Mushroom and Spinach in Phyllo Beggar Purse*



## *Fish Alternatives*

### *Grilled Salmon*

*With pareve red pepper cream sauce*

### *Herb-Encrusted Tilapia*

*With lemon caper and white wine margarine*

### *Trout Almandine*



## *Meat Alternatives*

### *Oven Roasted Brisket*

*With tangy tomato glaze*

### *Boneless Slow Cooked Roasted Prime Rib*

*Served with tiger horseradish sauce*

### *London Broil with Mushroom Sauce*

\*\*\*\*\*