



SIMCHA

Kosher Catering & Event Design

Kiddush Luncheon Menus



Twelve Tribes of Israel Themes

Lowell Michelson, President

Reuven

Sliced Gefilte Fish or Salmon and Gefilte Fish Terrine

Served with red horseradish and white horseradish cream sauce

Arthur's Vermont Salad

sun-dried apricots, walnuts, sliced of apples, pears, and dried cranberries tossed in chopped romaine, radicchio, and butter lettuce with maple cranberry vinaigrette

Israeli Salad

chopped cucumbers, tomatoes, and peppers in a sweet wine vinegar and oil

Salmon Pizza Torts

cream cheese, sliced smoked salmon, sliced cucumbers, thinly sliced red onions (no capers)

Traditional Egg Salad

Served with assorted crackers

Sweet Lochshen Noodle Kugel

Orzo Pasta Salad

With olive oil, fresh herbs and sun-dried tomatoes and feta cheese

Vegetable Relish Tray

Carrots, celery, pickles and olives

Seasonal Sliced Fruit Display or Fruit Salad

Sliced Challah and Challah Rolls

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Simeon

La Jolla Salad

Assorted fresh greens with sun-dried cranberries and apricots, sliced avocado, red apple slices, almonds and raspberry vinaigrette

Traditional Cheese Blintzes

Served with sour cream and strawberry topping

Traditional Egg Salad

Served with assorted club crackers

White Albacore Tuna Salad

With hard-boiled eggs, celery, red apples, and sweet pickle relish

Bowtie Pasta Salad

With black olives, peppers and feta cheese in an herb vinaigrette

Or

Fettuccini Pasta Salad

With yellow corn, red peppers and garlic herb dressing

Marinated Grilled Vegetable

Or

Marinated Green Bean Salad

Fresh blanched green beans with grilled pineapple and dried banana chips in rice ginger vinaigrette

Fresh Seasonal Fruit Display

Fresh Rolls and Bagels

Judah

Cholent Station

Warm Beef, Potato and Barley Cholent
Vegetarian Cholent

Luncheon Buffet

Sonoma Salad

Field greens, romaine and radicchio with
orange segments, pecans with an orange ginger dressing

Hearts of Palm Salad

With cherry tomato, watercress and mushrooms

Grilled Honey Pecan Chicken

Marinated in our signature honey-chutney and pecan glaze

French Parisian Grilled Steak Salad

Hearts of Palm and tender grilled steak tossed in Dijon mustard vinaigrette

Julienne Grilled Pepper Salad

With red, yellow, green peppers fresh herbs, olive oil and seasonings

Or

Marinated Green Bean Salad

Fresh blanched green beans with grilled pineapple and
dried banana chips in rice ginger vinaigrette

Vermicelli and Rice Salad

With pareve chicken base, mayonnaise, toasted almonds, green onions and seasonings

Or

Roasted Dijon Potato Salad

Seasonal Fresh Fruit Display

Dan

Pickled and Chopped Herring or Sliced Gefilte Fish

Israeli Salad

Chopped cucumbers, tomatoes, and peppers in a sweet wine vinegar and oil

Moroccan Carrot and Cumin Salad

With fresh Italian parsley, olive oil and cumin seasoning

Pickled Red Cabbage Salad

With sesame seeds

Middle Eastern Potato Salad

With green olives and peppers

Hummus and Babaganoush Salads

Served with pita bread

Couscous Salad

With black currant and pine nuts

Grilled Eggplant Medallions

With a chopped tomato, caper and basil vinaigrette

Vegetable Relish Tray

Pickles, olives, carrots and celery with pareve ranch dip

Fresh Seasonal Fruit Salad

Naphtali

Traditional Garden Salad

*With cucumbers, tomatoes, shredded carrots, mushrooms and peppers
Choice of Italian vinaigrette, pareve ranch dressing, thousand island, honey mustard*

Carrot Slaw with Raisins

Or

Traditional Cole Slaw

Hoagie Sandwiches

*Turkey, salami, pastrami, bologna, lettuce, tomato, onions,
Italian dressing and fresh herbs with mayonnaise and mustard served on the side.*

Or

Chicago Deli Roll

*Sliced deli meats of turkey, corned beef, and salami baked inside
puff pastry dough served with a sweet and spicy mustard sauce*

Chicken Fingers

Served with honey mustard and sweet n' sour sauce

Traditional Mustard Potato Salad

Potato Chips

Relish Tray

Carrots, celery, olives, and pickles served with pareve ranch dressing

Seasonal Fresh Fruit Display

Challah Rolls

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Gad

Thai Salad

Assorted greens with sliced cucumbers, tomato wedges, shredded carrots, sliced hard boiled eggs, topped with a peanut dressing and fried crispy noodles

Oriental Chicken Salad

Marinated grilled breast of chicken, bamboo shoots, water chestnuts, celery and pineapple tossed in a light, ginger-soy sauce glaze

Or

Grilled Chicken Satay in Peanut Sauce

Sweet n Sour Cabbage Salad

Edamame Salad with Bean Sprouts

Or

Sugar Snap Peas and Grilled Pineapple Salad

With red pepper strips in a ginger mango sauce

Sesame Asian Noodles

Wonton Chips

With duck sauce

Fresh Seasonal Fruit Salad

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Asher

First Course Preset

Salmon and Gefilte Fish Terrine

With fresh spinach and red peppers and lemon basket of tiger horseradish sauce

Or

Shabbos Salad

**Chopped Liver*

**Traditional Egg Salad*

**Sliced tomato, cucumber, pitted olives and Italian parsley*

Luncheon Buffet

Magic Pan Salad

*Field green hearts of palm, mandarin oranges, toasted almonds
with champagne strawberry vinaigrette*

Cucumber and Dill Salad

With thinly sliced purple onion

Arthur's Signature Smoked chicken salad

Arthur's own chicken salad with red grapes, herbs and mayonnaise

Potato Kugel

Traditional Sweet Noodle Kugel

Apples, raisins and cinnamon

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Carving Board

Carved to order by uniformed chef

**Smoked Texas Beef Brisket *New York Deli Salami *Smoked Turkey*

All served with:

**Horseradish *Spicy brown mustard *Honey mustard*

** Assorted Challah, dinner rolls and sliced marble rye*

Assorted pickled platters

*Sour, half sour, garlic pickles along with pickled red peppers,
pickled cherry tomatoes, green and black olives*

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Issachar

Field Green Salad

With Mandarin Oranges and Toasted Pecans in a Citrus Vinaigrette

Or

Arthur's Vermont Salad

*Sun-Dried Apricots, and dried cranberries tossed in chopped romaine
and maple Cranberry Vinaigrette*

Marinated Cucumber Salad

With vinaigrette and seasonings

Fresh Seasonal Fruit Display

Couscous Salad

With Black Currant and Pine Nuts

Grilled Salmon Filets

*Served Warm on a Bed of Roasted Pepper Cream Sauce
With Garnish of Julienne Red Peppers and Cilantro*

Tuna Nicoise Salad

*Fresh grilled tuna with red potatoes, chopped eggs, red onions
and whole green beans in a delicious herb marinade*

Grilled Vegetable Presentation

*Zucchini, yellow squash, red and green peppers, mushrooms and onions are quickly
grilled and served room temperature from elevated marble slates*

Assorted Fresh Baked Breads

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Zebulon

Garden Salad

*With tomatoes, cucumbers, carrots, shredded cabbage and croutons
with choice of Russian dressing or Italian dressing*

Chopped Liver

Roma Tomatoes, Cucumber and Red Onion Salads

In a sweet vinegar marinade

Traditional Egg Salad

Chicago Deli Roll

*Served with vegetable relishes, miniature challah rolls and condiments selection of:
Horseradish, spicy brown mustard and honey mustard*

Marinated Grilled Breast of Chicken

**Pesto Sauce *Red pepper Cream Sauce*

Sweet Noodle Lochshen Kugel or Potato Kugel

Deli Style Cole Slaw

Half Sour and Sour Dill Pickles

Fresh Seasonal Fruit Display

The Menashe

Hill Country Salad

*Butter and romaine lettuce with fresh strawberries, toasted caramelized pecans,
tossed in strawberry balsamic vinaigrette*

Sliced Pickled Cucumber Salad

With white onions

Or

Traditional Cole Slaw

Warm Sliced and Chopped Smoked Barbeque Brisket

With an Ancho chili rub

Grilled Bone-in Barbeque Chicken

With a honey-mesquite glaze

Chilled Red Jacket Potato Salad

With Dijon mustard vinaigrette, gherkins and hard boiled eggs

Or

Mustard Potato Salad

Texas Slaw

shredded cabbage with diced peppers and carrot

Sliced Pickled Cucumber Salad

Relish Platter

Assorted pickles, olives, carrots, celery and onions

Silver Dollar Rolls

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The Ephraim

Lone Star Fiesta Salad

Assorted salad greens along with diced tomatoes, avocados, black beans and corn tortilla strips with a Vidalia onion vinaigrette

Gazpacho Tomato Salad

Roasted Peppers and Jicama Salad

With fresh cilantro, lime and red pepper

Make Your Own Tacos

Seasoned Taco Meat and Spicy Chicken

Served with crunchy shells and four tortillas

**Shredded Lettuce *Diced Tomatoes *Sliced Olives *Salsa Verde
*Salsa Roja *Pica De Gallo *Guacamole*

Salsa Bar

**Guacamole *Pica de Gallo *Salsa Verde *Salsa Roja
Served with overflowing basket of tortilla chips*

Or

Southwestern Fajitas

Grilled Beef and Chicken Strips

Served with grilled onions and peppers and flour tortillas

Grilled Vegetable Medley

Southwestern Pasta Salad

Seasonal Fruit Salad

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The Benjamin

Luncheon Buffet or Family Style

Beef, Potato and Barley Cholent-Warm

Green Salad

With romaine lettuce, tomato wedges, and homemade croutons with pareve ranch dressing or Italian herb vinaigrette on side

Arthur's Deli Meat Tray

A wonderful variety of:

**Turkey *Pastrami *Salami *Roast Beef*

*****Served with challah rolls, brown mustard, regular mustard, Mayonnaise and horseradish sauce*

Vegetable Relish Tray

Breaded Chicken Schnitzel

With honey mustard and sweet and sour duck sauce

Sweet Noodle Kugel

Traditional Cole Slaw

Pickled Cucumber Salad

Seasonal Fresh Fruit Display

The Levi

Hill Country Salad

*Romaine lettuce with fresh strawberries, toasted caramelized pecans,
and tossed in strawberry balsamic vinaigrette*

Arthur's Signature Tuna Salad

*Apples, grapes, celery and mayonnaises and seasonings
served with assorted club crackers*

Arthur's Signature Sweet "Lochshen" Noodle Kugel

Tomato Mozzarella Salad

With cracked pepper and olive oil balsamic

Traditional Egg Salad

Smoked Salmon Presentation

Whole sides of smoked salmon are beautifully displayed and served with:

Bagels and Cream Cheese

*With chopped egg white and yolk, sliced tomatoes and sliced cucumbers
chopped purple onions and capers and lemon slices*

Grilled Vegetable Salad

Marinated in balsamic vinaigrette

Fresh Seasonal Fruit Display

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