



Simcha

KOSHER CATERING & EVENT DESIGN



*Sample Breakfast Brit Milah and Baby
Naming Menus*

Events by Lowell Michelson

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Mazal Tov!

Thank you for considering Simcha Catering to assist you in the planning of your special event. We have tried to make the task of food selection easier by providing you with several different menu options. We also want you to feel free to mix and match items if you desire to create your own customized menu. Also, if there is something that you wish to include in your menu that is not listed, we would be happy to accommodate special requests. Again, we would like to thank you for the opportunity to make your family celebration a memorable one.

Lowell Michelson
Owner and President

Chaim Zvi Menu

Scrambled Eggs

PREPARED ON SITE AND SERVED WITH HOMEMADE SALSA ON THE SIDE

Ranch Style Breakfast Potatoes

Smoked Salmon Display

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolks, Capers, Lemon Wedges, Chopped Red Onion, Sliced Cucumber and Tomato

Bakery Display

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

Fresh Fruit Display

Sliced Assorted Seasonal Fruits

Juice Bar

Apple, Orange, Cranberry

Coffee Station

Decaf and Regular Coffee and Hot Tea



Dovid Yisroel Menu

Egg Souffle

See alternative breakfast menu selections for different choices

OR

Scrambled Eggs

PREPARED ON SITE AND SERVED WITH HOMEMADE SALSA ON THE SIDE

Blintzes

Apple, Cherry, or Cheese served with Sour Cream and Strawberry Topping

Ranch Style Breakfast Potatoes

OR

Pancakes

MADE ON SITE BY UNIFORMED CHEF

Plain Buttermilk Pancakes

FOR ADDITIONAL FLAVORS SEE ALTERNATIVE BREAKFAST MENU SELECTIONS

served with maple syrup, whipped butter and powdered sugar

Smoked Salmon Display

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolk, Capers, Lemon Wedges,
Chopped Red Onion, Sliced Cucumber and Tomato

Bakery Display

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

Fresh Fruit Display

Sliced Assorted Seasonal Fruits

Juice Bar

Apple, Orange, Cranberry

Coffee Station

Decaf and Regular Coffee and Hot Tea

Yaakov Yoseph Menu

Omelet Station

OMELETS MADE TO ORDER BY UNIFORMED CHEF

Whole Eggs, Egg Substitute, Egg Whites, Mushrooms, Onions, Fresh Spinach, Red and Green Peppers, Tomatoes, Picante Sauce, Monterrey Jack Cheese, Cheddar Cheese, Morning Star Farms® Sausage Crumbles

French Toast Station

Prepared with sliced Challah and served with Maple Syrup, Powdered Sugar and Strawberry Glaze

Blintzes

Cheese, Apple, or Cherry Served with Sour Cream and Strawberry Topping

Ranch Style Breakfast Potatoes

Smoked Salmon Display

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolk, Capers, Lemon Wedges, Chopped Red Onion, Sliced Cucumber and Tomato

White Fish Salad

Fresh Fruit Display

Assortment of Seasonal Fresh Fruits

Bakery Station

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

Breakfast Smoothies

Strawberry Banana, Pineapple Orange, Assorted Berry, and Mango

Juice Bar

Apple, Orange, Cranberry

Coffee Station

Decaf and Regular Coffee and Hot Tea



Alternative Breakfast Menu Selections

Omelet Station

OMELETS MADE TO ORDER BY UNIFORMED CHEF

Whole Eggs, Egg Substitute, Egg White, Mushrooms, Onions, Fresh Spinach, Red and Green Peppers, Tomatoes, Picante Sauce, Monterrey Jack Cheese, Cheddar Cheese

Souffles

~ Florentine Souffle

with spinach, mushroom, and egg

~ Southwestern Egg Souffle

with green chilli, Monterrey Jack cheese and red pepper

~ Traditional Egg, Garlic and Cheddar Cheese Souffle

~ Italian Souffle

with tomato, mushroom, basil, Mozzarella and Parmesan cheese

Egg Migas

Scrambled eggs with tomatoes, onions, green chillies, corn tortillas, Cheddar cheese, and seasoning, and served with homemade salsa on the side

Mexican Breakfast Burritos and Tacos

SERVED WITH HOT SAUCE AND JALAPENOS

~ Hash Brown Potatoes with Scrambled Eggs and Cheddar Cheese,

~ Hash Brown Potatoes with Onions, Peppers, Salsa, Scrambled Eggs and White Cheese

~ Morning Star Farms® Sausage Crumbles, Eggs, and Cheddar Cheese

Traditional Blintzes

SERVED WITH SOUR CREAM AND STRAWBERRY TOPPING

Cheese, Cherry, and Apple

Skillet Hash Brown Potatoes

Alternative Breakfast Menu Selections

Potato Latkes

With Sour Cream and Apple Sauce

Aunt Neita's Grits Souffle

Baked Grits with Garlic and Cheddar Cheese

Arthur's Signature Kansas City Torte

Crepes layered with smoked salmon, sliced cucumbers, tomatoes, hard boiled eggs, spinach and Mozzarella cheese topped with sour cream and herb topping

SLICED IN WEDGES IN VIEW OF GUESTS

Smoked Fish Platter

Whole Chubs, White Fish, Smoked Salmon, and Smoked Trout served with chopped onions, sliced tomato and cucumber, bagels and cream cheese

PRICED BASED ON MARKET PRICING

French Toast Display

Prepared with sliced Challah and served with powdered sugar, maple syrup, and strawberry glaze

Pancakes

MADE ON SITE BY UNIFORMED CHEF

Plain Buttermilk, Blueberry, Banana Pecan, and Chocolate pancakes served with maple syrup, whipped butter and powdered sugar

Breakfast Smoothies

Strawberry Banana, Pineapple Orange, Assorted Berry, and Mango

Pricing

Menu Name	Menu Price BASED ON AT LEAST 50 PEOPLE FOR MORE THAN 100 PEOPLE VOLUME DISCOUNTS WILL APPLY
Chaim Zvi	\$18.75 PER PERSON
Dovid Yisroel	\$21.25 PER PERSON
Yaakov Yoseph	\$28.45 PER PERSON
Food Service Rentals	Rental Price
China Serveware (plates, silverware, linen napkins, glassware)	\$5.95 PER PERSON
Disposable Serveware - Solo Colors OR Clear Plastic	\$3.25 PER PERSON
Disposable Serveware - Faux Hard Plastic	\$4.75 PER PERSON
Staff	Price (on average)
Wait Staff	\$125.00 PER SERVER
Bar Tender	\$150.00 PER TENDER
Mashgiach	\$175.00
Other Services	Price
Delivery	\$45.00-\$65.00 ON AVERAGE
Specialty Color Linen	RENTED FROM LOCAL VENDER, PRICES TO BE DETERMINED
Soft Drinks	\$1.50 PER PERSON