



# *Simcha*

KOSHER CATERING & EVENT DESIGN



*Sample Brunch, Lunch, and Light Dinner  
Brit Milah and Baby Naming Menus*

*Events by Lowell Michelson*

3230 Towerwood Drive Dallas, Texas 75234  
Phone: 972-620-7293 ~ Fax: 972-620-7295  
Website: [www.simchakosher.com](http://www.simchakosher.com) ~ Email: [event@simchakosher.com](mailto:event@simchakosher.com)

## *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

# Arthur's Signature Brunch

## La Jolla Salad

Assorted fresh greens with sun dried apricots and cranberries, sliced avocado, homemade croutons, and almonds with raspberry vinaigrette

## Marinated Mushroom Salad

With red and green peppers in herb vinaigrette

## 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

## Smoked Salmon Display

WITH FRESH ASSORTED BAGELS AND CREAM CHEESE

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

## Arthur's Signature Tuna Salad

White Albacore Tuna with apples, grapes, celery  
SERVED WITH ASSORTED CRACKERS

## Traditional Cheese Blintzes

Served with Sour Cream and Strawberry Topping

## Fresh Bakery Display

Cinnamon Rolls, Fruit and Cheese Danishes, Assorted Muffins

## Fresh Fruit Display

Assortment of Seasonal Fresh Fruits

## Beverages

Juices - Apple, Orange, Cranberry  
Coffee  
Hot Tea



# *French Country*

## **Lyon Salad**

Romaine, Radicchio, Spinach, and Endive with toasted croutons, cucumber, sliced apples, and sliced almonds in a Dijon Chardonnay vinaigrette

## **Tomato, Avocado, and Hearts of Palm Salad**

## **Fresh Tuna Nicoise Salad**

Fresh grilled tuna with red potatoes, chopped eggs, red onions, and whole green beans in herb mayonnaise

## **Grilled Salmon Filets**

With red pepper coquille and tomato coulis

MAY BE SERVED WARM OR ROOM TEMPERATURE

## **Spinach, Mushroom, and Tomato Quiche Tartlet**

## **Chilled Vermicelli and Wild Rice Pilaf**

## **Fresh Fruit Display**

Assortment of Seasonal Fresh Fruits

## **Mini Croissants and French Baguettes**

Served with whipped butter and jam

## **Coffee Cakes and Assorted Fruit Tartlets**

## **Beverages**

Perrier

Juices - Apple, Orange, Cranberry

Coffee

Hot Tea



# Italian

## Tuscany Salad

Field greens with sliced green apples, walnuts, white beans, Asiago cheese, and diced Roma tomatoes in Balsamic Armaretto vinaigrette

## Sliced Tomato and Mozzarella Salad

With fresh basil, cracked pepper and olive oil

## Pan Seared Almond Encrusted Sole

With lemon pepper Piccata sauce

MAY BE SERVED WARM OR ROOM TEMPERATURE

## Grilled Portobello and Eggplant Lasagna

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

## Vegetable Medley Antipasto

Tomatoes, marinated mushrooms, blanched baby carrots, olives, Italian cherry peppers and pepperchinis

## Chilled Orzo Pasta

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

## Fresh Fruit Display

Assortment of Seasonal Fresh Fruits

## Assorted Bread Selection

Focaccia, Crusty Sourdough Rolls, and Cracked Wheat Rolls, served with whipped butter or margarine

## Dessert

Arthur's Signature Almond Crunch Cake

## Beverages

Pellegrino

Juices - Apple, Orange, Cranberry

Coffee

Hot Tea



# *Mediterranean Brunch*

## **Middle Eastern Salad Selections**

- ~ Traditional Hummus with Tahini
- ~ Greek-Style Tapenade
- ~ Babaganoush
- ~ Turkish Roasted Tomato

SERVED WITH PITA BREAD

## **Traditional Israeli Salad**

Chopped cucumbers, tomatoes, and peppers in lemon juice and olive oil

## **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, Mozzarella Cheese, Capers, Sun Dried Tomatoes

## **Grilled Salmon Zatar**

Salmon filet encrusted with Zatar seasonings

## **Orzo Pasta Salad**

With olive oil, fresh herbs and sun-dried tomatoes

## **Middle Eastern Vegetable Relish Tray**

Dolmas (stuffed grape leaves), Cracked Olives, Assorted Israeli Pickles

## **Fresh Fruit Display**

Assortment of Seasonal Fresh Fruits

## **Dessert**

Assorted Baklava, Honey Poppy Seed Cakes, Apricot Fruit Tartlets

## **Juice Bar**

Assorted Prigat Juices

## **Coffee Bar**

SERVED WITH CREAM, SUGAR AND SUGAR SUBSTITUTE

Regular and Decaf Coffee, Hot Tea



# *The Monarch*

## **Hill Country Salad**

Romaine and field greens with fresh strawberries, toasted caramelized pecans, with a strawberry-balsamic vinaigrette

## **Sliced Cucumber Salad**

Thinly sliced cucumbers with white onion and sweet vinegar dressing

## **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

## **Arthur's Signature Tuna Salad**

White Albacore Tuna with apples, grapes, celery

SERVED WITH ASSORTED CRACKERS

## **Traditional Egg Salad**

## **Sweet Lochshen Noodle Kugel**

## **Fresh Vegetable Crudite Display**

with sliced carrots, celery, cherry tomato, zucchini, yellow squash and served with an Avocado Ranch dip

## **Fresh Fruit Display**

Assortment of Seasonal Fresh Fruits

## **Assorted Rolls and Breads**

with Butter and Jam

## **Beverages**

Juices - Apple, Orange, Cranberry

Coffee

Hot Tea



## Pricing

<b>Menu Name</b>	<b>Menu Price</b> BASED ON AT LEAST 50 PEOPLE FOR MORE THAN 100 PEOPLE VOLUME DISCOUNTS WILL APPLY
<b>Arthur's Signature Brunch</b>	MENU STARTS AT \$24.45 AND UP
<b>French Country</b>	MENU STARTS AT \$24.45 AND UP
<b>Italian</b>	MENU STARTS AT \$24.45 AND UP
<b>Mediterranean</b>	MENU STARTS AT \$24.45 AND UP
<b>Monarch</b>	MENU STARTS AT \$24.45 AND UP
<b>Food Service Rentals</b>	<b>Rental Price</b>
<b>China Serviceware</b> (plates, silverware, linen napkins, glassware)	\$5.95 PER PERSON
<b>Disposable Serviceware - Solo Colors OR Clear Plastic</b>	\$3.25 PER PERSON
<b>Disposable Serviceware - Faux Hard Plastic</b>	\$4.75 PER PERSON
<b>Staff</b>	<b>Price (on average)</b>
<b>Wait Staff</b>	\$125.00 PER SERVER
<b>Bar Tender</b>	\$150.00 PER TENDER
<b>Mashgiach</b>	\$175.00
<b>Other Services</b>	<b>Price</b>
<b>Delivery</b>	\$45.00-\$65.00 ON AVERAGE
<b>Specialty Color Linen</b>	RENTED FROM LOCAL VENDER, PRICES TO BE DETERMINED
<b>Soft Drinks</b>	\$1.50 PER PERSON