



Simcha



KOSHER CATERING & EVENT DESIGN



*Corporate Menu Planner
Events by Lowell Michelson*

Lunch and Dinner Menus

The Windsor

Our most popular menu

La Jolla Salad

assorted lettuce greens with, sun dried apricots, fresh apple slices, almonds and a raspberry vinaigrette

Grilled Marinated Chicken Breast

in a signature honey chutney and pecan glaze

Roasted New Potatoes

with rosemary, paprika, sesame seeds and garlic

Fresh Vegetables of the Day

Dinner Rolls with Margarine

Brownies, Lemon Squares and Raspberry Bars

OR

Seasonal Fresh Fruit Display



The Sante Fe

Arthur's Southwestern Salad

assorted lettuce greens with tomato, avocado, papaya and tortilla strips with a honey lime vinaigrette

Grilled Marinated Chicken Breast

with sauteed poblano, red peppers, and cilantro mustard sauce

Skillet Fried Ranch New Potatoes

with tomatoes, onions, and corn tortillas

Southwestern Grilled Vegetables

grilled peppers, corn, and seasonal vegetables

Dinner Roll with Margarine

Southwestern Corn Bread Muffins

Chocolate Covered Pecan Bars and Assorted Cookies

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

The Tuscany

Tuscany Salad

assorted lettuce greens with sliced mushrooms, cucumbers, red peppers, and croutons in red wine vinaigrette

Grilled Bone In Chicken Pomodoro

grilled bone in chicken, Roma tomatoes, fresh chopped basil, olive oil, and seasonings

Penne Pasta Portobello

in a light marinara sauce

Italian Green Beans

with red pepper and purple onion

Garlic Bread

Chocolate Pinwheel Cake

with a mocha mousse filling

AND

Yellow Pinwheel Cake

with raspberry filling

OR

Seasonal Fresh Fruit Display



The Ranch Hand

Meat Selection (SELECT 1, 2, OR 3 ENTREES)

- ~ Barbeque Beef Brisket
- ~ Barbeque Bone-In Chicken
- ~ Grilled Smoked Sausage

Traditional Cole Slaw

Old Fashioned Mustard Potato Salad

Vegetarian Baked Barbeque Beans

Vegetable Relish Tray

Barbeque Sauce

Yeast Rolls with Margarine

Apple, Cherry or Peach Cobbler (SELECT 1,2, OR 3 FLAVORS)

OR

Chocolate Fudge Pecan Brownie and Assorted Cookies

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

The Versailles

Riviera Salad

assorted lettuce greens, tomatoes, cucumbers, almonds, and croutons in a Dijon honey vinaigrette

Grilled Lemon Chicken

grilled chicken breast with capers, Chardonnay, sliced lemon, herbs and seasoning

Orzo Pasta

sun dried tomatoes and fresh herbs

Fresh Vegetable D'Jour

Sliced French Baguettes with Margarine

Assorted Fresh Fruit Tartlets

OR

Seasonal Fresh Fruit Display



The Newport

Vermont Salad

assorted lettuce greens with sun dried apricots and cranberries, sliced cucumbers, and walnuts with a maple cranberry vinaigrette

Marinated Sliced London Broil

topped with sauteed bell peppers and mushroom sauce

Grilled Chicken Breast

with a honey mustard glaze

Seven-Herb Wild Rice Pilaf

Grilled Vegetable Medley

Dinner Roll with Margarine

Chocolate Fudge Brownies and Cherry

Lime Bars

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

The Rio Grande

Las Fiesta Salad

assorted lettuce green, tomatoes, tortilla strips in a cilantro lime vinaigrette

Grilled Beef and Chicken Fajitas

served with grilled peppers and onions

Spanish Rice

with corn and black beans

Salsa Bar

- ~ Homemade Tortilla chips
- ~ Pica de Gallo
- ~ Homemade Salsa
- ~ Guacamole

Flour Tortillas

Kahlua Fudge Brownies and Assorted Cookies

OR

Seasonal Fresh Fruit Display



The Southern Nash

Garden Green Salad

assorted lettuce greens, sliced cucumbers, tomato wedges, mushrooms and croutons with Thousand Island and honey mustard dressing

Entrees (SELECT 1, 2 , OR 3)

- ~ Home-Style Meatloaf
- ~ Beef Tips and Peppers
- ~ Chicken Fried Chicken Breast
- ~ Slow Roasted Pot Roast
- ~ Old Fashioned Baked Chicken Quarters

Garlic Mashed Potatoes

Seasonal Vegetable of the Day

Dinner Rolls with Margarine

Chocolate Fudge Pecan Brownies and Apple Strudel Squares

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

The Lotus

Hong Kong Salad

assorted lettuce greens with sliced pears, cucumbers, red peppers, shredded carrots, crispy Asian noodles and a citrus ginger dressing

Asian Grilled Chicken

grilled chicken breast with a sweet 'n sour sesame glaze

Vegetable Fried Rice

Asian Stir Fry Vegetables

Egg Rolls

with duck sauce and soy sauce

Mint Chocolate Brownies and Lemon Squares

OR

Seasonal Fresh Fruit Display



The Benton

Sonoma Salad

assorted lettuce greens and baby spinach with orange sections, cucumbers, and toasted almonds with an orange honey vinaigrette

Grilled Apricot and Leek Chicken

grilled chicken breast topped with an apricot leek chutney sauce

Seven Herb Wild Rice

Grilled Assorted Vegetables

Dinner Rolls with Margarine

Chocolate Mousse Tartlets and Lemon Meringue Tarlets

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

Cafe Tel Aviv

Middle Eastern Sampler

hummus with tahini and babaganoush

Israeli Salad

diced cucumbers and tomatoes with lemon juice, olive oil and seasoning

Shish Ka-bobs

- ~ spicy ground beef
- ~ chicken tumeric with peppers and onions

Israeli Couscous

with sun dried tomatoes and fresh herbs

Mediterranean Grilled Vegetables

Homemade Pita Bread

Baklava and Peach Strudel

OR

Seasonal Fresh Fruit Display



The Pacific Rim

Pacific Rim Salad

assorted lettuce greens with shredded carrots, cucumbers, tomatoes, and crispy noodles and a mango lime vinaigrette

Marinated Grilled Salmon Filet

with pineapple hoison sauce and sesame seeds

OR

Marinated Grilled Chicken Breast

with pineapple hoison sauce and sesame seeds

Trader Vic's Rice Pilaf

Sugar Snap Peas and Baby Carrots

Assorted Rolls with Margarine

Chocolate Mint Brownies and Cherry Lime Bars

OR

Seasonal Fresh Fruit Display



Lunch and Dinner Menus

The Lite Executive

Farm to Market Salad Bar

**CREATE YOUR OWN SALAD FROM
WONDERFUL ASSORTMENT OF GARDEN FRESH PRODUCE**

Fresh Assortment of Greens

Mixed Field Greens, Baby Spinach, Iceberg-Romaine Mix

Assorted Salad Toppings

Green Bell Peppers, Red Peppers, Cucumber Slices, Mushrooms, Celery, Tomatoes,
Shredded Carrots, Black Olives, Homemade Croutons

Dressing Choices

CHOOSE 2 DRESSINGS

Italian Balsamic Vinaigrette, Honey Mustard, Thousand Island, French, Raspberry Vinaigrette

Southwestern Chicken Salad

grilled chicken breast pieces with red peppers and pecans in a honey chipotle dressing

AND

Parisian Steak Salad

thinly grilled sliced beef with hearts of palm, mushrooms, and tomatoes in a rich dijon mustard
vinaigrette

OR

Arthur's Waldorf Tuna Salad

white tuna with apples, grapes, and celery

AND

Marinated Grilled Salmon Filet

grilled salmon filet topped in a hoison sesame glaze

Cucumber and Tomato Salad

Chilled Penne Pasta Primavera

with julienned vegetables and Italian vinaigrette

Seasonal Fresh Fruit Display

Herb Toast and Assorted Crackers

**Chocolate Fudge Brownies,
Apple Strudel and Lemon Bars**



Lunch and Dinner Menus

Arthur's Deli

MAKE YOUR OWN SANDWICH
OR

PRE-MADE SANDWICH

Assorted Cold Cut Platter

- ~ Regular Turkey
- ~ Smoked Turkey
- ~ Roast Beef
- ~ Corned Beef
- ~ Salami

SERVED WITH ASSORTED BREADS,
REGULAR MUSTARD, SPICY MUSTARD AND
RUSSIAN DRESSING

Vegetarian Wrap

LARGE FLAVORED TORTILLA - PLAIN, SPINACH
OR SUN DRIED TOMATO

with hummus, shredded lettuce,
cucumber and tomato and Italian dressing and
seasoning

Traditional Cole Slaw

Old Fashioned Mustard Potato Salad

Potato chips
in a basket

Relish Tray
carrots, celery, pickles and olives

Seasonal Fresh Fruit Display

Chocolate Fudge Brownies and
Assorted Cookies

The Suzie-Q

(Parve)

Farm to Market Salad Bar

CREATE YOUR OWN SALAD FROM
WONDERFUL ASSORTMENT OF GARDEN
FRESH PRODUCE

Fresh Assortment of Greens

Mixed Field Greens, Baby Spinach, Iceberg-Romaine Mix

Assorted Salad Toppings

Green Bell Peppers, Red Peppers, Cucumber Slices,
Mushrooms, Celery, Tomatoes,
Shredded Carrots, Black Olives, Homemade Croutons

Dressing Choices

CHOOSE 2 DRESSINGS

Italian Balsamic Vinaigrette, Honey Mustard,
Thousand Island, French, Raspberry Vinaigrette

Sandwich Wrap Assortment

- ~ Tuna Salad
- ~ Egg Salad
- ~ Hummus

with hummus, shredded lettuce,
cucumber and tomato and Italian dressing and
seasoning

Seasonal Fresh Fruit Display

Potato chips

Relish Tray
carrots, celery, pickles and olives

Cherry Lime Bars and Chocolate
Covered Pecan Bars

Lunch and Dinner Menus

The Boxed Lunch

PRESENTED IN TISSUE LINED BOX WITH ALL OF YOUR NECESSARY CONDIMENTS AND CUTLERY PACKET.

WE REQUIRE A MINIMUM ORDER OF 10 OF EACH SANDWICH

Please See Our Boxed Lunch Menu For Full Selections (attached at the end of this menu)

Arthur's Signature Sandwich
OR

Unique Wrap Selection
OR

Garden Fresh Salad
with either strips of grilled chicken breast, grilled steak, or grilled salmon

Your Choice of Two Side Salads

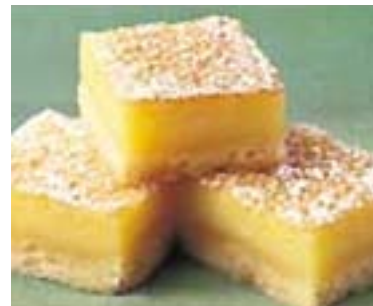
Fresh Fruit

Dessert



Dessert

- ~ Assorted Cookies
- ~ Chocolate Fudge Brownies
- ~ Chocolate Mint Brownies
- ~ Chocolate Fudge Pecan Brownies
- ~ Chocolate Mousse Tartlets
- ~ Chocolate Pinwheel Cake
- ~ Chocolate Covered Pecan Bars
 - ~ Lemon Squares
 - ~ Raspberry Bars
 - ~ Yellow Pinwheel Cake
- ~ Apple, Cherry, or Peach Cobbler
- ~ Assorted Fresh Fruit Tartlets
 - ~ Cherry Lime Bars
 - ~ Apple or Peach Strudel
- ~ Lemon Meringue Tartlets
 - ~ Baklava
- ~ Kahlua Fudge Brownies



Lunch and Dinner Menus Pricing

Menu Name	Menu Price
The Windsor	\$19.75 PER PERSON
The Sante Fe	\$19.75 PER PERSON
The Tuscany	\$18.45 PER PERSON
The Ranch Hand	1 MEAT - \$19.25 PER PERSON 2 MEATS - \$21.45 PER PERSON 3 MEATS - \$25.75 PER PERSON
The Versailles	\$19.45 PER PERSON
The Newport	\$22.75 PER PERSON
The Rio Grande	\$19.45 PER PERSON
The Southern Nash	1 MEAT - \$19.25 PER PERSON 2 MEATS - \$21.45 PER PERSON 3 MEATS - \$25.75 PER PERSON
The Lotus	\$19.75 PER PERSON
The Benton	\$19.75 PER PERSON
Cafe Tel Aviv	\$21.45 PER PERSON
The Pacific Rim	\$19.75 PER PERSON
The Lite Executive	\$20.75 PER PERSON
Arthur's Deli	\$15.75 PER PERSON
The Suzie-Q	\$18.75 PER PERSON
The Boxed Lunch	\$14.50 PER PERSON
Dessert	PRICED BASED ON SELECTIONS MADE

Lunch and Dinner Menus

Food Service Rentals	Rental Price
China Serviceware (plates, silverware, linen napkins, glassware)	\$5.95 PER PERSON
Disposable Serviceware - Solo Colors OR Clear Plastic	\$3.25 PER PERSON
Disposable Serviceware - Faux Hard Plastic OR Bamboo	\$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



Gold Rim Faux China Serviceware



Lunch and Dinner Menus

The Complete Box Lunch Menu

WE REQUIRE A MINIMUM ORDER OF 6 OF EACH SANDWICH

Sandwich Selections

~ Smoked Turkey Sandwich

Served with Arthur's "Special Sauce", lettuce, and tomato on Marble Rye bread

~ Grilled Chicken Sandwich

Grilled marinated chicken breast served on a Kaiser roll with honey mustard dressing, lettuce, and tomato

~ Buckingham's Favorite

rare roast beef with avocado slices, lettuce, tomato, and horseradish mayonnaise

~ Southwest Grilled Chicken

Southwestern grilled chicken breast with roasted peppers, shredded lettuce and served on a Kaiser Roll

Alternative Bread Selections

Whole Wheat, Marble Rye, Mutligrain, Onion Rolls, Egg Bun, Kaiser Roll, Poppy Seed Rolls, Sourdough Rolls

Wrap Selections

~ Vegetable Hummer

Roasted hummus, lettuce, tomato, avocado, and sprouts wrapped in a flour tortilla with a creamy Parve Caesar Dressing

~ Chicken Caesar

Grilled chicken, Romaine lettuce, tomato, green pepper, cucumber, avocado, and Parve Caesar dressing

~ Sante Fe Chicken

Sliced chicken breast with grilled peppers and onions, tomato salsa and Parve Ranch dressing on the side

~ Smoked Turkey Wrap

Smoked turkey and avocado with chopped tomatoes, red onions, lettuce and fresh herbs

~ Healthy Turkey

Chopped turkey, sprouts, tomato, cucumber, onion, and green pepper with fat-free dressing

Lunch and Dinner Menus

The Complete Box Lunch Menu Cont. WE REQUIRE A MINIMUM ORDER OF 6 OF EACH SANDWICH

Pita Sandwich Selections

~ **Arthur's Southwest Grilled Chicken Salad**

~ **Arthur's Signature Tuna Salad**

White Albacore Tuna with apples, grapes and celery

~ **Veggie Pocket Sandwich (Parve)**

Parve Boursin cheese, avocado, sprouts, tomatoes, and vinaigrette dressing

Salad Selections

~ **Orzo Pasta**

With grilled vegetables in seasoned olive oil

~ **Tri Color Pasta**

In an herb mayonnaise dressing

~ **Oriental Sesame Noodles**

~ **Pasta Primavera Salad**

~ **Penne Rigate**

With yellow corn, red peppers, and garlic herb dressing

~ **Bow Tie Pasta**

With olives and peppers in an herb mayonnaise

~ **Southwestern Macaroni Salad**

With cilantro, chilies, and roasted corn

~ **Dijon Mustard and New Potato Salad**

~ **Traditional Mustard Potato Salad**

~ **Chilled Wild Rice Salad**



Lunch and Dinner Menus

The Complete Box Lunch Menu Cont.

Salad Selections Cont.

~ Southern Relish

With black beans, corn, red pepper relish and cilantro lime dressing

~ Israeli Salad

Diced cucumbers and tomatoes with lemon juice, olive oil and seasoning

~ Lou Ann Salad

Cucumber, tomato, red onion, and pepper in a vinaigrette

~ Carrot and Cabbage Slaw

~ Tarragon Cole Slaw

In a creamy sweet dressing

~ Confetti Cole Slaw

In dill vinegar

~ Broccoli Slaw

Shredded broccoli with sun dried cranberries and cashews in a creamy dressing

Dessert and Fresh Fruit Selections

~ Chocolate Fudge Brownies

~ Signature Chocolate Pecan Bars

~ Lemon Squares

~ Gourmet Cookies

Chocolate chip, oatmeal raisin, sugar cookies, and snickerdoodles

~ Whole Fruit

Apples, bananas, oranges, grape clusters, or sliced strawberries

~ Fresh Fruit Cup

Sliced assorted seasonal fruit





Contact Simcha Catering for the Following:

Corporate Events	Social Events	Organizations
Grand Openings	Weddings	Fundraising Events
Office Luncheons / Dinner	Private Parties	Retreats
Business Meetings	Bar / Bat Mitzvahs	Formal Galas
Retirement Parties	Graduations	Annual Dinners
Holiday Celebrations	Shabbat Meals	Golf Tournaments
After Hour Events	Life Cycle Events	Luncheons
Training Sessions	Cocktail Parties	Festivals

**Simply contact our office and we would be happy to assist you with your event...
Be it a simple drop off or something more elaborate**

We also offer free consultations to assist you in person with the planning of your event.

**Simcha Kosher Catering and Event Design
Lowell Michelson, Owner
in business since 1983**

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Under the supervision of the Dallas Vaad Hakashrus - DK