



# Simcha

KOSHER CATERING & EVENT DESIGN



## Bar and Bat Mitzvah Kiddush and Luncheon Menus Traditional and Theme Menus

**SIMCHA IS HERE TO HELP MAKE YOUR EVENT MEMORABLE AND  
ENJOYABLE.**

**WE HAVE TRIED TO TAKE THE WORK OUT OF PLANNING YOUR NEXT  
KIDDUSH OR LUNCHEON.**



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## **Traditional and Theme Menus Family Style or Buffet Service Option**

**The tables will be draped with linen tablecloths.  
The table will be set with plate, cutlery and ice water.  
Simcha offers a choice of our high quality disposables  
or your choice of our china or glass patterns.**

**Simcha Kosher Catering can also assist you with décor and centerpieces.**

**Each table will receive a basket of our in-house baked Challah Rolls**



# *The Traditional 1*

## **PRESET ON TABLE**

### **Garden Salad**

Mixed greens with red pepper, sliced cucumber, and tomatoes with herb croutons, and served with bowls of Italian dressing and Russian dressing

### **Hummus and Babaganoush with Pita**

### **Platter of Sliced Gefilte Fish with horseradish**

### **Relish Platter of Pickles and Olives**

## **CHOICE OF BUFFET OR FAMILY STYLE SERVICE**

### **Beef Cholent**

### **Chicago Style Deli Roll**

Assorted sliced deli meats baked in a puff pastry served with sweet and spicy mustard

### **Hand Breaded Chicken Schnitzel**

Served with sweet and sour sauce and honey mustard

### **Potato Kugel or Sweet Lochshen Noodle Kugel**

### **Grilled Marinated Vegetables**

Balsamic flavored seasonal vegetables quickly grilled and served at room temperature

## **SERVED DESSERT PLATTERS**

### **Sliced Pinwheel Cakes**

Chocolate Cake with vanilla filling

Yellow Cake with chocolate filling

### **Fresh Sliced Seasonal Fruit Platter**



# *The Traditional 2*

## PRESET ON TABLE

### **La Jolla Salad**

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

OR

### **Vermont Salad**

Field greens with sun-dried apricots, walnuts, sliced of apples and dried cranberries with maple cranberry vinaigrette

### **Cucumber and Onion Salad**

### **Platter of Sliced Salmon and Gefilte Fish Terrine**

Layers of salmon, spinach and red pepper served with white tiger horseradish

### **Relish Platter of Pickles and Olives**

## CHOICE OF BUFFET OR FAMILY STYLE SERVICE SELECT ONE OF THE FOLLOWING CHICKEN ENTREES

### **•Honey Pecan Chicken**

Bone in chicken in our honey-chutney and pecan glaze

### **•Apricot-Leek Chicken**

Bone in chicken in our apricot and leek glaze

### **•Herb Oven Fried Chicken**

Panko Breaded and baked bone in chicken

### **Sliced Deli Meat Platter**

\* Corn Beef \*Pastrami \*Roast Beef \* Salami \*Turkey Breast  
Served with horseradish cream sauce, brown mustard regular mustard, Russian dressing and assorted rolls and breads

### **Sweet Lochshen Noodle Kugel or Potato Kugel**

## SERVED DESSERT PLATTERS

### **Signature Finger Sweet and Cookie Platter**

### **Fresh Sliced Seasonal Fruit Platter**



# *San Antonio Style Fajitas*

## PRESET ON TABLE

### **Handmade Tri-Colored Tortilla Chips**

Tortilla chips made from red, yellow and blue corn

Served with bowls of our home made salsa: Guacamole, Salsa Roja, Salsa Verde, Pica de Gallo

## PRESET FOR EACH GUEST

### CHOOSE ONE OF THE FOLLOWING APPETIZERS

#### **Ceviche in Martini Glass**

White fish, avocado, tomato, and citrus-cilantro marinade

OR

#### **Avocado "Krab" Salad**

"Krab" salad served in hollowed avocado half

OR

#### **Fiesta Salad with Gazpacho Shooter**

Mixed green salad with tomato, sliced avocado, and jicama strips with a cilantro-lime dressing and served with our Gazpacho Soup

## CHOICE OF BUFFET OR FAMILY STYLE SERVICE

### **Fire Grilled Beef and Chicken Fajitas**

With Grilled Peppers and Onions

### **Mexico City Cilantro Rice**

### **Slow Cooked Pinto Beans**

### **Flour Tortillas**

## DESSERT

### **Our Signature Almond Crunch Cake**

### **Fresh Seasonal Fruit Salad**



# *The NYC Deli*

## PRESET ON TABLE

### **Sour and Half Sour Pickle Platter**

#### **Garden Salad**

Mixed greens, red pepper, cucumber, tomatoes and herb croutons  
Served with bowls of Italian dressing and Russian dressing

#### **Traditional Cole Slaw**

## PRESET FOR EACH GUEST

#### **Pickled Salmon Filet**

on bed of fresh greens and dill tartar sauce

OR

#### **Shabbos Salad Plate**

Chopped Liver and scoop of Egg Salad on lettuce leaf  
with bell pepper strip garnish and dusted with paprika

## CHOICE OF BUFFET OR FAMILY STYLE SERVICE

### **Platters of Freshly Made Sandwiches**

- Corned Beef and Pastrami on Marble Rye
- Smoked Turkey with lettuce, tomato and Russian dressing
- Corn Beef, Salami and Chopped Liver on challah egg roll

#### **Herb Chicken Schnitzel**

#### **Beef Kishka and Gravy**

#### **Traditional Potato Kugel or Potato Knishes**

## SERVED NEW YORK DESSERT PLATTER

**Black and White Cookies, Rugelach, Linzer Cookies**

#### **Fresh Sliced Seasonal Fruit Platter**



# *The French Bistro*

## PRESET FOR EACH GUEST

### **Tuna Niçoise Salad**

Tuna with chopped eggs, potato and fresh dill

OR

### **Chilled Soup Trio served in Mini Martini Glasses**

- Vichyssoises
- Honey and Cantaloupe with fresh mint
- Cream of Asparagus

## CHOICE OF BUFFET OR FAMILY STYLE SERVICE

### **Riviera Salad**

Endive, radicchio, and romaine lettuce tossed with sun dried tomatoes and croutons in rich mustard vinaigrette

### **Shredded Carrot and Fennel Salad**

### **Shallot and Rosemary Grilled Breast of Chicken**

Served with two sauces: tomato caper relish and a red pepper Couille

### **Chilled Parisian Steak Salad**

With grilled beef, mushrooms, bell pepper and hearts of palm, tossed in a Dijon vinaigrette

### **Orzo Pasta Salad**

### **Fresh Seasonal Fruit Salad**

### **Grilled Vegetable Platter**

## PRE-SET DESSERT

### **Chocolate Mousse Parfait Cups**

Chocolate cake with chocolate mousse, whipped cream and chocolate sauce garnished with a fresh strawberry

### **Platter of Fresh Baked Apple Strudel**



# *Asian Theme - Parve*

## PRESET ON TABLE

### **Sushi Platters**

\* Salmon Roll \*Spicy Tuna Roll \*Cucumber Rolls \*California Rolls \*Philly Rolls  
Served with soy sauce, wasabi, fresh pickled ginger and chopsticks

### **Vietnamese Spring Rolls**

Chilled wrappers filled with bean sprouts, pickled cabbage,  
and carrots, served with our chili-lime dressing

## CHOICE OF BUFFET OR FAMILY STYLE SERVICE

### **Hong Kong Salad**

Mixed greens, shredded cabbage, baby cherry radish slices, sugar snap peas  
and red pepper strips with a honey citrus vinaigrette

### **Broccoli Slaw**

With sun dried cranberries, cashews and red onion and a light dressing

## CHOICE OF ONE OF THE FOLLOWING

### **Sesame Encrusted Seared Ahi Tuna**

with wasabi sauce

OR

### **Hoisin Glazed Grilled Fillet of Salmon**

### **Cold Asian Sesame Noodles**

Flat rice noodles with red cabbage, bean sprouts  
and shredded carrots, tossed in a Thai peanut dressing

OR

### **Chilled Rice and Vermicelli Salad**

## DESSERT

### **Trio of Sorbets in Half Martini Glass**

Raspberry, Mango and Lemon Sorbet topped with fresh berries

### **Gourmet Cookie Platter**



# *Asian Theme - Meat*

## **PRESET ON TABLE**

### **Sushi Platters**

\* Salmon Roll \*Spicy Tuna Roll \*Cucumber Rolls \*California Rolls \*Philly Rolls  
Served with soy sauce, wasabi, fresh pickled ginger and chopsticks

### **Vietnamese Spring Rolls**

Chilled wrappers filled with bean sprouts, pickled cabbage,  
and carrots, served with our chili-lime dressing

## **CHOICE OF BUFFET OR FAMILY STYLE SERVICE**

### **Hong Kong Salad**

Mixed greens, shredded cabbage, baby cherry radish slices, sugar snap peas  
and red pepper strips with a honey citrus vinaigrette

### **Broccoli Slaw**

With sun dried cranberries, cashews and red onion and a light dressing

### **Asian Grilled Chicken Salad**

Grilled chicken pineapples, bamboo shoots, celery, bamboo shoots, baby corn,  
water chestnuts and walnuts in a sweet teriyaki mayonnaise

### **Thai Roast Beef Salad**

Tender slices of thinly roast beef with mushrooms, green onion, hearts of palm,  
and fresh herbs tossed in a sweet and sour dressing

## **DESSERT**

### **Trio of Sorbets in Half Martini Glass**

Raspberry, Mango and Lemon Sorbet topped with fresh berries

### **Gourmet Cookie Platter**

**OR**

### **Signature Finger Sweet Platter**



# *Lone Star Texas Barbeque*

## **PRESET ON TABLE**

**Traditional Cole Slaw**

**Cucumber and Onion Salad**

**Vegetable Relishes and Condiments**

## **PRESET FOR EACH GUEST**

**Grilled Salmon Medallions**

With our barbeque honey-lime sauce

## **CHOICE OF BUFFET OR FAMILY STYLE SERVICE**

**Texas Mesquite Smoked Beef Brisket**

**Jack Daniel Barbeque Grilled Chicken**

**Mustard Style Potato Salad**

**Barbeque Baked Beans**

## **DESSERT**

**Chocolate Pecan Pie**

**OR**

**Peach, Apple or Cherry Cobbler**





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## **Dairy Buffet Menus**

**\*DAIRY ITEMS MAY NOT BE ADDED  
TO A MEAT MENU**

# *Traditional Dairy Menu*

## **Garden Salad**

**(OR CHOOSE A SALAD FROM OUR A LA CARTE SELECTIONS)**

Mixed greens, sliced English cucumbers, roma tomatoes,  
herb croutons and balsamic vinaigrette

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

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

Apples, grapes, celery, mayonnaise and seasonings  
served with assorted club crackers

### **Traditional Cheese Blintzes**

With sour cream and strawberry topping

### **Traditional Egg Salad**

Served with crackers

### **Penne Pasta Salad**

With yellow corn, red peppers and garlic herb dressing

### **Smoked Salmon Presentation**

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

- \*Chopped Egg White and Yolk
  - \*Chopped Purple Onions
  - \*Capers and Lemon Slices
  - \*Sliced Cucumber and Tomato
- Served with regular and vegetable cream cheese

### **New York Style Bagels and Challah Rolls**

### **Fresh Seasonal Fruit Salad**

## **DESSERT**

### **Specialty Bar/Bat Mitzvah Cake**

**(OR SELECT A DESSERT FROM OUR A LA CARTE SECTION)**



# *Mediterranean Style Dairy Menu*

## **Mechovia Salad**

Wild field greens topped with fried eggplant, roasted peppers, dried cherries  
in a delicious kumquat and lemon vinaigrette

**OR**

## **Greek Salad**

Mixed greens with roma tomatoes, cucumber, red and green bell pepper,  
Kalamata black olives, Feta cheese, with a fresh herbs and a red wine vinaigrette

## **Mediterranean Salad Display**

\*Sun dried Tomato Hummus \*Traditional Hummus Babaganoush \*Tahini

## **Cucumber and Tomato Salad**

## **Grilled Salmon Za'atar**

Salmon Filet grilled with a Middle Eastern mix of wild herbs, spices and sesame seeds

## **Israeli Couscous**

## **Grilled Vegetable Medley**

Zucchini, yellow squash, eggplant, red onions and mushrooms drizzled with  
balsamic vinaigrette, grilled quickly and served at room temperature

## **Vegetable Relish Platter**

Israeli Pickles, olives, red peppers and dolmas

## **Challah Rolls and Pita Bread**

## **DESSERT**

## **Assorted Baklava**

## **Homemade Strudel**

Poppy seed Butter Or Apple and Almond



# *Arthur's Favorite Menu*

## **Hill Country Salad**

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

## **Cucumber and Onion Salad**

## **Texas Caviar Salad**

Black eye peas, red pepper and seasonings

## **Cedar Planked Barbequed Salmon**

OR

## **Baked Salmon Ballantine**

Salmon pinwheel filled with spinach and salmon mousse served with a lemon dill sauce and tomato-caper relish

## **Southwestern Macaroni Salad**

With cilantro, chilies and roasted corn

## **Smoked Tomato Green Beans**

## **Tortilla Chips and Salsa**

Handmade tri-colored tortilla chips of red, blue and yellow with homemade salsa roja

## **DESSERT**

## **Chocolate Pecan Bar**

AND

## **Ice Box Brownies**





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## A La Carte Selections

FEEL FREE TO MIX AND MATCH ITEMS IN OUR À LA CARTE WITH THE LISTED MENUS, OR CREATE A MENU ENTIRELY OF YOUR OWN CHOOSING.

# *Green Salads*

## **Farm to Market Salad Bar**

**CREATE YOUR OWN SALAD FROM A 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 and Yellow Bell Peppers \*Cucumber Slices  
\*Mushrooms \*Purple Onions \*Celery \*Cherry tomatoes \*Baby Carrots \*Cucumber \*Sugar Snap Peas \*Black Olives \*Homemade Croutons \*Sunflower Seeds

### **Served with choice of dressings: (PLEASE CHOOSE THREE DRESSINGS)**

\* Italian balsamic vinaigrette \*Ranch or parve ranch \*Honey mustard dressing  
\*Thousand Island \*French \*Caesar or parve Caesar

## **Sonoma Salad**

Fresh baby spinach with mandarin oranges, toasted almonds and our sesame-ginger vinaigrette

## **Arthur's Traditional Salad**

Fresh assorted greens presented with hearts of palm, mushrooms and red pepper rings, served with Italian balsamic vinaigrette

## **Riviera Salad**

Endive, radicchio, and romaine lettuce tossed with pine nuts and croutons in rich honey-mustard vinaigrette

## **La Jolla Salad**

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

## *Green Salads continued*

### **Vermont Salad**

Sun-dried apricots, walnuts and dried cranberries tossed in chopped romaine with radicchio and maple-cranberry vinaigrette

### **Hill Country Salad**

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

### **Santé Fe Salad**

Bib Lettuce Field green, roasted tomato salsa diced avocados, hearts of palm, grilled corn, black beans, roasted pine nuts with ancho chili lime vinaigrette

### **Mechovia Salad**

Wild field greens topped with fried eggplant, roasted peppers, dried cherries in a delicious kumquat and lemon vinaigrette

### **Mama's Garden Salad (DAIRY)**

Iceberg and romaine lettuce with cucumber, tomatoes, and mushroom with cheddar cheese served with garlic buttermilk ranch and Italian vinaigrette

### **Arthur's Caesar Salad (DAIRY)**

Arthur's traditional Caesar salad made with crisp romaine lettuce and topped with homemade croutons and Parmesan cheese

# *Marinated and Vegetable Salads*

## **Tomato and Cucumber Gazpacho Salad**

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

## **Israeli Salad**

Cucumber, tomato, lemon and olive oil

## **Sugar Snap Pea Salad**

Sugar Snap Peas, Jicama, red pepper, and grilled pineapple in cilantro and basil vinaigrette

## **Pickled Cabbage Salad**

With caraway seeds

## **Sliced Pickled Cucumber Salad**

Sliced cucumbers and onions with seasonings in a sweet red wine vinegar

## **Marinated Button Mushroom Salad**

With pearl onions, red and green peppers in an herb vinaigrette

## **Roasted Eggplant Salad**

With chunky roasted eggplant, roasted red onions, roasted red peppers and roasted garlic seasoned with olive oil, salt and pepper

## **Hearts of Palm Salad**

With cherry tomato, watercress and portabello mushrooms

## **Julienne Grilled Pepper Salad**

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

## *Marinated and Vegetable Salads continued*

### **Carrot Slaw**

With shredded carrots, raisins and pineapples

### **Confetti Cole Slaw**

In dill vinegar

### **Asian Cole Slaw**

Asian cabbage, orange sections, water chestnut, Chinese noodles in sweet and sour vinaigrette with sesame seeds

### **Tuscany White Bean Salad**

With fresh herbs, olive oil and seasonings

### **Moroccan Carrot Salad**

With cumin, cilantro, garlic, pepper, lemon juice

### **Grilled Vegetable Salad**

Zucchini, yellow squash, mushrooms, carrots, eggplant, and red onion  
Marinated in balsamic vinegar, grilled quickly and served at room temperature

## *Pasta, Potato and Rice Salads*

### **Greek Style Potato Salad**

Chilled roasted new potatoes, tomato, kalamata olives, tri-colored peppers, lemon and seasoning

### **Mustard Potato Salad**

### **Chilled Red Jacket Potato Salad**

With mustard vinaigrette, gherkins and hard boiled eggs

### **Chilled Rice and Vermicelli Salad**

toasted almonds, green onions and seasonings

### **Chilled Wild Rice Salad**

With sun-dried cranberries and apricots, water chestnuts, and leeks in a light maple vinaigrette

### **Chilled Fettuccini Salad**

With roasted corn, red peppers and garlic mayonnaise

### **Penne Pasta Salad**

With yellow corn, red peppers and garlic herb dressing

### **Orzo Pasta Salad**

### **Southwestern Macaroni Salad**

With cilantro, chilies and roasted corn

### **Asian Pasta Salad**

Flat rice noodles with red cabbage, bean sprouts and shredded carrots all tossed in a Thai peanut dressing

### **Penne Pasta Primavera Salad**

Spring vegetable medley with fresh herbs

## *Seasonal Fruit Selections*

### **Seasonal Fresh Fruit Display**

Beautifully sliced cantaloupe, honey dew, watermelon, pineapple, strawberries and kiwi garnish

### **Seasonal Fresh Fruit Salad**

### **Fresh Fruit Kabob**

### **Assorted Fresh Berries**

## *Fish Selections*

### **Baked Salmon Balantine**

Salmon pinwheel filled with spinach and salmon mousse served with a lemon dill sauce and tomato-caper relish

### **Grilled Salmon Medallions**

Fresh salmon filet with basil, roasted red pepper "crème" sauce

### **Kansas City Torte (Dairy)**

Crepes layered with smoked salmon, cucumbers, tomatoes, hard-boiled eggs, spinach and mozzarella cheese and topped with an herb mayonnaise

### **Salmon Pasta Salad**

Penne pasta with pieces of fresh poached salmon and julienne vegetables in a light herbal mayonnaise dressing

### **Tuna Pasta Salad**

Tuna is combined with penne pasta, celery, and peppers in a light mayonnaise dressing

### **Regular Gefilte Fish**

Served with red beet horseradish and tiger horseradish sauce

### **Smoked Salmon Presentation**

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

\*Chopped Egg White and Yolk \*Chopped Purple Onions

\*Capers and Lemon Slices \*Sliced Cucumber and Tomato

With parve or (regular cream cheese-Dairy) and New York Style Bagels

### **Layered Salmon and Gefilte Fish Terrine**

Garnished with fresh spinach leaves, julienne red and yellow peppers served with red beet horseradish and horseradish tiger sauce

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

Apples, grapes, celery, mayonnaise and seasonings served with assorted club crackers

## *Deli Selections*

### **Assorted Meat Deli Trays**

Select from oven roasted turkey, smoked turkey, roast beef, corned beef, pastrami, baloney, turkey pastrami

### **Chicago Style Deli Roll**

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

### **Arthur's Deli Pasta Salad**

penne pasta with salami, turkey pastrami, roast beef, and red and green bell peppers in a light Italian vinaigrette dressing

### **Arthur's Signature Smoked Chicken Salad**

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

### **Southwestern Chicken Salad**

With chopped breast of chicken with red apples in a honey-lime cilantro sauce served with assorted crackers

## *Deli Selections continued*

### **Panko-Encrusted Chicken Tenders**

Fillet strips of chicken breast coated in a light Panko bread crumbs and fried to a golden brown. Served with honey mustard sauce

### **Grilled Breast of Chicken**

Served chilled with choice of sauces  
Hickory Smoked and Honey Mustard

### **Carving Board**

**CARVED TO ORDER BY UNIFORMED CHEF SELECT FROM THE FOLLOWING OPTIONS**

\*Arthur's Signature Honey Apricot Glazed Corned Beef

\*Roasted Turkey Breast

\*Traditional Whole Roasted Turkey

\*Bologna \*Salami \*Oven Roasted Brisket

\*Pastrami \*Texas Smoke Brisket

**SERVED WITH MINI CHALLAH ROLLS, ARTISAN BREADS  
AND CONDIMENTS AND RELISHES**

## *Warm Selections*

### **Sweet Lochshen Noodle Kugel**

With cinnamon and raisins

### **Salt and Pepper Noodle Kugel**

### **Traditional Potato Kugel**

### **Pineapple Noodle Kugel**

### **Broccoli Kugel**

### **Traditional Cheese Blintzes (DAIRY)**

With sour cream and strawberry topping

### **Spinach and Mushroom Crepes**

### **Spinach Quiche or Quiche Lorraine**

## *Bagels and Breads*

### **Assorted Bagel Assortment**

Regular bagels, poppy seed, sesame, whole wheat, blueberry

### **Assorted Artisan Breads**

#### **Gourmet Rolls**

#### **Challah Rolls**

#### **Whole Challah Loaves (1 or 2 pound)**

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## *Miscellaneous Items*

### **Chopped Liver**

### **Mock Chopped Liver**

### **Traditional Egg Salad**

with crackers

### **Lox Spread**

### **Whitefish Salad**

### **Hummus and Babaganoush**

With Pita

### **Assorted Herring**

with crackers

## *Dessert Selections*

### **Assorted Signature Finger Sweets**

- \*Pecan diamond bars \*Chocolate Fudge Brownies
- \*Lemon Squares \*Raspberry Crumb Bars

### **Assorted Gourmet Cookies**

- \*Sugar Cookies \*Chocolate Chip
- \*Oatmeal Raisin \*Everything Cookies

### **Assorted Fruit Strudel and Rugelach**

Peach, Apple or Cherry Cobbler

### **Parve Cakes**

- \*Chocolate Mousse Royal \*Signature Almond Crunch "Strawberry Shortcake

### **Assorted Flavored Cupcakes**

### **Ice Cream Sundae Station**

Parve chocolate and vanilla ice cream

(or real ice cream with dairy menu)

**SERVED WITH AN ASSORTMENT OF TOPPINGS, NUTS, SPRINKLES,  
AND COOKIE CRUMBLES AND CANDIES**

### **Ice Cream Bars or Popsicles**

## Specialty Bar/Bat Mitzvah Cakes

PRICING BASED ON SIZE, SELECTIONS AND DECORATING DIFFICULTY LEVEL

Cake Options	Fillings	Frosting Flavor	Liqueur Flavors*	Toppings**
White	Chocolate Mousse	Chocolate Ganache	Coffee Mocha	Chocolate Dipped Strawberries
Yellow	White Chocolate Mousse	Chocolate Walnut Ganache	Hazelnut - Frangelico	Chopped Nuts (any kind)
Chocolate	Vanilla Cream	Chocolate Pecan Ganache	Amaretto - Almond	Chocolate Shavings
Marble	Raspberry	Vanilla Cream	Orange	White Chocolate
Spice	Pineapple	Vanilla Spice (cinnamon, nutmeg, cloves,) with chopped walnuts	Raspberry	Sprinkles
Carrot	Strawberry	Vanilla Fondant		
Strawberry	Coconut	Cream Cheese Spice		
Lemon	Parve Cream Cheese Frosting	Tofu Cream Cheese		
Orange Poppy Seed	Cream Cheese Frosting	Coconut Cream		
Banana Spice				
Red Velvet				

\*LIQUEUR FLAVORS CAN BE ADDED TO THE FROSTING OR FILLING

\*\* CUSTOM RICE DESIGNS ARE ALSO AVAILABLE

# Kiddush Luncheon Pricing

## Food Pricing

PRESET APPETIZER PRICING PER PERSON .....	\$4.65 AND UP
LUNCHEON MENUS PRICING PER PERSON .....	\$24.45 AND UP
DESSERT PRICING PER PERSON .....	\$3.85 AND UP

## Disposable / Table Top Rental Options

CHINA OR GLASS PLATES, SILVERWARE AND GLASSWARE ....	\$5.95 PER PERSON (REQUIRES MASHGIACH)
QUALITY HARD PLASTIC, FAUX SILVERWARE, HARD PLASTIC CUPS ....	\$4.75 PER PERSON (VARIETY TO CHOOSE FROM)
SOLO PLASTIC PLATES, CUTLERY AND TUMBLERS .....	\$3.25 PER PERSON (CHOICE OF COLORED OR CLEAR)

## Beverages

BEVERAGES .....	\$1.50 AND UP
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## Service Staff

(staffing requirements are based on guest count)

WAIT STAFF .....	\$125.00 PER ATTENDANT
BARTENDER.....	\$150.00 PER ATTENDANT
MASHGIACH.....	\$175.00