



Simcha



KOSHER CATERING & EVENT DESIGN



*Sample Brunch, Lunch, and Light Dinner
Menus*

Events by Lowell Michelson

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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

Menu Name	Menu Price BASED ON AT LEAST 50 PEOPLE FOR MORE THAN 100 PEOPLE VOLUME DISCOUNTS WILL APPLY
Arthur's Signature Brunch	MENU STARTS AT \$24.45 AND UP
French Country	MENU STARTS AT \$24.45 AND UP
Italian	MENU STARTS AT \$24.45 AND UP
Mediterranean	MENU STARTS AT \$24.45 AND UP
Monarch	MENU STARTS AT \$24.45 AND UP
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