

Menu

Carving Station

*Selection of Corned beef, Pastrami, Smoked turkey breast
on potato rolls with mustards, pickles and relishes*

Latke Bar

*Selection of latkes: traditional, sweet potato with curry, carrot, root vegetable and zucchini with
assorted toppings of homemade applesauce, macerated berries, mango chutney, caramelized
onions, chummus, salsa, maple apple walnut , pesto, guacamole, white horseradish sauce*

Fusion Rice Bar

*A medley of Pan Asian selections served in elegant Chinese take-out boxes including choice of
Jasmine or Vegetable brown rice with Beer battered chicken with stir fry vegetables, Cashew stir
fry chicken with pineapple, Stir fry beef and broccoli with sweet and sour sauce and hoisin
garlic sauce on the side*

Salad Station

*Israeli couscous with fresh baby spinach, mushrooms and tomato
Tri colored quinoa with raisins, shredded carrots, colored peppers, and pomegranate seeds
Orzo with sun dried tomatoes, olives, fresh basil and pinenuts
Kale salad with roasted butternut squash, roasted corn and pepitas - vinaigrette
Romaine salad with hearts of palm, jicama and heirloom tomatoes - balsamic vinaigrette*

Soup Station

*Selection of three soups include: Yemenite, Mushroom barley, Vegetable lentil
With accompaniments of- croutons, breadsticks, pepitas, terra stix*

Fish Station

*Cedar plank grilled salmon with sweet balsamic drizzle
Asian cucumber salad with carrot ginger dressing*

Dessert Station

*Fresh fruit display
Tower of assorted mini trifles
Assorted Cookie table*

Beverages

*Baron Herzog Wine – Bar Selections
Regular and Decaf Coffee - Hot Herbal Teas
Ice Water*

Thank you to the Chani Capland and her staff and to Buckeye Kosher for their kosher supervision.