

# CATERING GUIDELINE

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**Please read carefully. As per the Yeshiva University Department of Dining Services.**

- ❖ When planning an event, please have catering on the forefront of your mind. The maximum amount catered is based strictly on the maximum seating capacity of the room. Please provide a budget when requesting assistance from the Office of Special Events.
- ❖ **Deadline:** All groups are required to contact the Office of Special Events at least (2) two weeks prior to the event date by close of business (6:00 PM Monday – Thursday and 2:30 PM on Fridays) to request catering for their event. Emails received after close of business will count as the following business day. Higher-end level of catering requires six weeks' notice. **NO EXCEPTIONS.**
- ❖ **NEW As of February 11th, 2022** For service requirements - your guest count is determined by the number of food portions you order and not the number of attendees that you submit in your 25Live reservation or the number of guests that register/ultimately attend the event. Events with 75 -99 guests are required to have (1) one waiter to handle food service during the event at the current rate of \$175.00. Events with 100-150 guests require at least (2) two servers at the rate of \$175.00 each. Events with 150 guests or more will be advised by the Office of Special Events about the service requirements on a case-by-case basis. This is in addition to any bartender requirements for events serving alcohol. (See Alcohol section).
- ❖ Both internal and external groups holding events at Cardozo are required to use one of Yeshiva University's Orthodox Union certified vendors. Catering must meet kosher requirements in order to be offered reimbursement for events. For more information see the Yeshiva University Department of Dining Services. Dining Services | Yeshiva University (yu.edu)
- ❖ A student group that is holding a meeting may provide their own food and beverages as long as they are kosher certified and prepackaged.

## **BREAKFAST:**

### **BAGELS & SPREADS:**

- **OPTION ONE:** Pastries, Coffee/Tea -*\$5.00pp*
- **OPTION TWO:** Cookies, Coffee/Tea- *\$5.50pp*
- **OPTION THREE:** Assorted Bagels, Spreads, Coffee/Tea -*\$6.00pp*
- **OPTION FOUR:** Assorted Bagels, Pastries, Spreads, Coffee/Tea, OJ -*\$8.00pp*

### **ADD ON:**

- Orange Juice -*\$1.75pp*
- Water -*\$1.10pp*
- Vanilla yogurt served with chopped fruit & homemade granola -*\$3.65pp*

*\*For hot options please contact the Office of Special Events\**

## CATERING GUIDELINE

### LUNCH AND DINNER:

#### NEW VENDOR! PITA GRILL SANDWICHES:

##### MINIMUM 10 GUESTS

\*Subject to a \$10.00 Delivery Fee\*

Original Pitas	\$12.90/Per Person
Whole Wheat Wraps	\$13.50/ Per Person
Baguettes	\$13.95/ Per Person

Choose your flavor or Assortment: Chicken shawarma, Beef Shawarma, Falafel, Chicken Balls, Meat Balls, Grilled Chicken, Schnitzel, Hawaiian Chicken, Sabich, Shakshuka, and Grilled Steak.

For Vegetarian Sandwich trays price will adjusted to \$10.00/ Per Person.

#### VILLAGE CROWN SANDWICHES:

##### MINIMUM 15 GUESTS

- **OPTION ONE:** Assorted Meat OR Dairy Sandwiches, Soda/Water - \$10.50/ Per Person.
- **OPTION TWO: BOXED-** Assorted Meat or DAIRY Sandwiches, Cookie, Fruit, Soda/Water- \$12.50/Per Person
- **OPTION THREE:** Assorted Meat OR Dairy Sandwiches, Coleslaw, Pickles, Fruit, Cookies, Soda/Water- \$14.50/Per Person
- **OPTION FOUR:** Assorted Meat OR Dairy Sandwiches, Green Salad, Pasta Salad, Soda/Water- \$13.50/Per Person

#### PITA GRILL/MOCHA BURGER BUFFET STYLE:

\*Subject to a \$10.00 Delivery Fee & Gratuity\*

<u>Appetizers:</u>	<u>½ Tray 6-8 ppl</u>	<u>Full Tray 10-15 ppl</u>
Eggplant Blade: <i>Roasted whole eggplant topped with tahini sauce, olive oil and parsley.</i>	\$61	\$121
Crispy Avocado: <i>Spinach Tortilla stuffed with fresh Guacamole.</i>	\$61	\$121
Guacamole: <i>Served with Crispy tortilla chips.</i>	\$76	\$152
Falafel Plate: <i>Falafel served with tahini.</i>	\$42	\$81
Chicken Tenders: <i>Fresh chicken strips with spices</i>	\$72	\$143
Chicken Wings: <i>Choice of Buffalo Sauce or Thai Chili sauce.</i>	\$33	\$66
Classic Burger Sliders:	\$50	\$100
Beef Cigars	\$36	\$72
Kibbeh: <i>Bulgur stuffed with spiced beef</i>	\$36	\$72
Mixed Appetizers	\$42	\$84

<u>Salads:</u>	<u>½ Tray 6-8 ppl</u>	<u>Full Tray 10-15 ppl</u>
Grilled Chicken Caesar <i>(Can be made without chicken):</i>	\$105	\$210
Pita Grill Salad: <i>Grilled Chicken, Romaine, Fresh beets, avocado and grape tomatoes, creamy lemon dressing.</i>	\$122	\$244
Sabich Salad: <i>Lettuce, Tomatoes, Cucumbers, Eggplant, and Hard-boiled egg, tahini.</i>	\$99	\$198
Tuna Salad: <i>Mesclun Greens, Tomatoes, Cucumbers, olives and tuna, Topped with lemon dressing.</i>	\$105	\$210

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Grilled Salmon Salad:	\$125	\$249
<i>Mesclun Greens, Cranberries, Grape Tomatoes, and grilled salmon, lemon dressing.</i>		
Chef's Chopped Salad:	\$118	\$236
<i>Greens, onions, avocado, olives, shredded mozzarella (non-dairy, vegan), crispy lamb</i>		
Greek Salad:	\$105	\$210
<i>Lettuce, Tomatoes, cucumbers, red onions, grape leaves and feta cheese.</i>		
Ahi Tuna Salad:	\$125	\$249
<i>Romaine, Cucumbers, Tomatoes, avocado, beets and mixed seeds, lemon dressing.</i>		
Israeli Salad:	\$58	\$116
<i>Lettuce, Tomato, Cucumber, Red Onion.</i>		

<b>Side Salads:</b>	<b>½ Tray 6-8 ppl</b>	<b>Full Tray 10-15 ppl</b>
<i>(Served with Pita Bread)</i>		
Hummus, Babaganoush, Israeli Salad, Moroccan Chickpea Salad, Moroccan Eggplant Salad, Moroccan Carrot Salad, Matboucha, Beet Salad, White Cabbage Salad, or Tabouleh		
Choose One:	\$11.95	\$21.95
Assorted Salads (choice of 7)	\$56.00	\$105.00

<b>Entrée:</b>	<b>½ Tray 6-8 ppl</b>	<b>Full Tray 10-15 ppl</b>
Butterfly Salmon	\$96	\$192
Moroccan Fish	\$96	\$192
Minute Steak W/ Mushrooms	\$99	\$198
Roasted Chicken	\$92	\$184
Meatballs (Beef or Chicken)	\$98	\$196
Grilled Chicken/ Chicken Cutlets	\$98	\$196
Apricot Chicken	\$110	\$215
Chicken Rolada stuffed with Mushrooms	\$112	\$215
Stuffed Cabbage or Peppers with Rice and Meat	\$112	\$215
Mixed Grill	\$135	\$260
<i>(Iraqi Beef, Baby Chicken, Beef Shish and Chicken Shish)</i>		
Chicken Shawarma	\$89	\$175
Beef/Lamb Shawarma	\$98	\$190
Classic Burger	\$110	\$215
P.G. B	\$125	\$240
<i>Sunny Side Up Egg, Grilled Onions, Tomato, Lettuce and Our Special Sauce</i>		
The Hot One	\$115	\$225
<i>Jalapeno Peppers, Grilled Mushrooms, Lettuce, Tomato and Spicy Mayo</i>		
Veggie Burger	\$100	\$195
<i>Lettuce, Tomato &amp; Avocado</i>		
Falafel Burger	\$110	\$215
<i>Melted Mozzarella (Non-Dairy/Vegan), Lettuce, Tomato &amp; Pickles. Tahini Sauce</i>		
Mediterranean Burger	\$115	\$225
<i>Exotic spiced beef with Lettuce, Tomato, Jalapeno, Pickles and Tahini</i>		
Pita Burger	\$115	\$225
<i>Burger in pita Stuffed with Hummus, Chopped Salad, French Fries and Tahini</i>		
Impossible Burger	\$150	\$295

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<b>Sides:</b>	<b>½ Tray 6-8 ppl</b>	<b>Full Tray 10-15 ppl</b>
Couscous with vegetables	\$58	\$116
String Beans	\$48	\$96
Mashed Potato	\$48	\$96
Brown Rice	\$40	\$78
Jasmin Rice	\$40	\$78
Roasted Potatoes	\$45	\$85
Quinoa	\$48	\$96
French Fries	\$42	\$80
Sweet potato Fries	\$42	\$80
Pitas	\$8	\$16

### **CHICKEN, FISH, OR BEEF:**

- **OPTION ONE:** Choice of Entrée (either fish, chicken or beef), Choice of Salad, Choice of One Vegetable Side, and Choice of Starch Side- \$22.95.

**Salad Selections:** Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

**Fish Selections:** Grilled Salmon with Herbs, Salmon Simmered with Tomatoes and Peppers, Maple Glazed Salmon, Pesto Glazed Salmon, Teriyaki Glazed Salmon, Roasted Salmon with Mushroom Sauce, Flounder with Spinach, Baked Tilapia in Puttanesca Sauce, Baked Breaded Tilapia with Caramelized Onions, Fillet of Tilapia with Spinach and White Wine Sauce

**Chicken Selections:** French Cut Balsamic Chicken, Chicken Marsala, Rosemary Glazed Chicken Cutlet, Breast of Chicken in a Lemon and White Wine Sauce with Capers, Chicken on the Bone Simmered with Green Olives and Potatoes, Sweet and Tangy Chicken on the Bone, Grilled Chicken Breast with Herbs, Chicken Roulade

**Beef Selections:** Chile Con Carne, Swedish Meatballs in a Tangy Tomato Sauce, Stuffed Cabbage with Beef, Meatballs with Celery and Green Peas, Tajin of Beef with Chickpeas and Onions

**Starch Selections:** Baby Red Potatoes, Wild Rice Pilaf, Yellow Rice with Peas & Carrots, Herb Roasted Potatoes, Roasted Sweet Potato, Yellow Rice with Corn, Roasted Turmeric and Rosemary Potato Wedges, Potato or Noodle Kugel, Honey Glazed Sweet Potatoes, Garlic Mashed Yukon Potatoes, Basmati Rice with Bing Cherries, Semolina Grain Couscous

**Vegetable Selections:** Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus, Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille, Grilled Portobello Mushrooms, Popcorn cauliflowers, Broccoli Almandine, Fresh Spinach and Chickpea Stew

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### PASTA:

- **OPTION ONE:** Choice of Pasta, Choice of Salad, Garlic Bread, Soda/Water- \$9.50pp
- **OPTION TWO:** Choice of Pasta, Choice of Salad, Choice of Vegetable Side, Choice of Starch Side, Garlic Bread, Soda/Water- \$17.95pp

**Pasta Selections:** Macaroni and Cheese, Fettuccini Alfredo, Pasta Ala Vodka, Baked Ziti, Eggplant Parmesan, Three Cheese Lasagna, Pesto Spaghetti with Mushrooms.

**Salad Selections:** Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

**Vegetable:** Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus, Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille

**Starch Selections:** Rice, Dilled Basmati Rice, Wild Rice Pilaf, Roasted Fingerling Potatoes, Honey Glazed Sweet Potatoes, Herb Roasted Potatoes, Rice with Mixed Vegetables, Roasted Sweet Corn, Yellow Rice with Corn

### MIDDLE EASTERN:

- **OPTION ONE:** Pita, Falafel, Hummus, Israeli Salad, Pickles, Tahini, Soda/Water - \$9.95pp  
*Add on: Borekas (\$39.95 platter of 30. \$64.95 platter of 50).*

### INDIAN:

- **OPTION ONE:** Chicken Tikka, Chana Masala, Rice, Bread, Soda/Water -\$15.95pp
- **OPTION TWO:** Chicken Spinach, Aloo Gobi, Rice, Bread, Soda/Water -\$15.95pp

### MEXICAN:

- **OPTION ONE: BURRITO LOCO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons, Tortilla chips with salsa. Assortment of beef & bean, chicken & bean and grilled vegetable burritos. Soda/ Water -\$13.95pp
- **OPTION TWO: ARROZ CON POLLO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons. Long grain Spanish rice cooked with chicken, vegetables and fresh cilantro, Slow simmered black beans with onion. Soda/ Water -\$13.95pp
- **OPTION THREE: CHILI BAR WITH TOPPINGS:** MINIMUM 20 GUESTS  
Chili con carne with ground beef & beans. Toppings: Lettuce, onions, tomatoes, jalapenos, black olives, crushed tortilla chips. Vegetarian chili (upon request) Soda/Water \$12.95pp
- **OPTION FOUR: TACO BAR WITH FILLINGS:** MINIMUM 20 GUESTS  
Seasoned ground beef and chicken with Taco shells. Toppings include: Lettuce, onions, diced tomatoes, cucumbers, jalapenos, black olives, guacamole. Soda and Water -\$12.95pp

### VEGAN:

- **OPTION ONE:** Broccoli Salad with Roasted Sesame Seeds and Lemon, Lentil Stew over Quinoa Pilaf, Sautéed String Beans with Slivered Almonds, Soda/Water -\$14.95pp

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### **CHINESE:**

*\*Subject to a \$10.00 Delivery Fee\**

- **OPTION ONE:** Chicken Fried Rice, Vegetable Lo Mein, General Tso's Chicken, Beef & Broccoli, Soda/Water -\$13.95pp
- **OPTION TWO:** Vegetable Fried Rice, Vegetable Lo Mein, Chicken & Broccoli, Tofu & Mixed Vegetables, Soda/Water -\$13.95pp
- **OPTION THREE:** Egg Rolls, Beef Fried Rice, Vegetable Lo Mein, Sesame Chicken, Beef & Broccoli, Soda/Water -\$15.95pp
- **OPTION FOUR:** Assorted Sushi Platters, Egg Rolls, Chicken Lo Mein, Vegetable Fried Rice, Sesame Chicken, Beef and Vegetables, Soda/Water -\$18.95pp

### **SUSHI:**

*\*May be subject to a \$10.00 Delivery Fee\**

- **VILLAGE CROWN SUSHI:** 16" Platter- 112 Pieces- \$110.00, 18" Platter- 144 Pieces- \$130.00
- **EDEN WOK SUSHI:** 16" Platter- 112 Pieces- \$84.95, 18" Platter- 144 Pieces- \$109.95
- **PITA GRILL SUSHI:** Pita Grill Sushi: (Served with Chopsticks, Soy Sauce, Ginger, Wasabi, Spicy Mayo and Sweet Sauce)

Fish Rolls: \$41.95 (6 Rolls) / \$83.95 (12 Rolls) / \$111.95 (16 Rolls)

Half & Half: (Vegetable and Fish):\$38.95 (6 Rolls) / \$77.95 (12 Rolls) / \$103.95 (16 Rolls)

Fish & Chef Rolls: \$110.95 (6 Rolls) / \$135.95 (12 Rolls) / \$255.95 (16 Rolls)

Chef's Rolls: \$ 129.95 (10 Rolls) / \$ 195.95 (15 Rolls) / \$285.95 (22 Rolls)

### **ADD ON:**

*\*Add-ons may not be provided for the Chinese and Middle Eastern Menus\**

- Green or Caesar Salad- \$2.50pp
- Bag of Chips - \$1.50pp
- Pasta salad -\$2.00pp
- Whole fruit -\$2.00pp
- Cookies/Brownies -\$3.00pp
- Chips and salsa and/or Guacamole -\$3.00pp
- Iced Tea/Lemonade -\$2.00pp

### **PIZZA:**

*\*Subject to \$10.00 Delivery Fee\**

- OPTION ONE: Cheese Pie- \$18.50
- OPTION TWO: Single Topping Pie -\$21.75
- OPTION THREE: Mixed Veggie Pie -\$25.00

### **SALAD BOWLS PROVIDED BY PIZZA VENDOR:**

- Small (serves 6 -8 guests) \$45.00
- Medium (serves 10-12 guests) -\$55.00
- Large (serves 18-20 guests) -\$75.00

## Upscale Catering

In addition to the catering packages above, Cardozo works with many other vendors. Prices can range anywhere from \$30 – \$150 per person based on the event needs. To arrange a menu with one of these caterers, a minimum of six weeks' notice is required.

All catering at Cardozo must be completed through the Office of Special Events with one of the approved OU Kosher caterers. Student groups are welcome to purchase prepackaged snacks that are labeled with one of the approved Kosher symbols below and can be reimbursed through SBA.



## STAFFING:

**Waitstaff-** \$175.00 for 5-hour increments

**Bartender-** \$175.00 for 5-hour increments

## BEVERAGES:

*\*A bartender is **required** for any event serving alcohol: \$175 min. This is in addition to any food servers requested\**

*\*Any events ordering alcohol must comply with the alcohol policy and submit the completed appendix 48 hours (2 business days) before the event\**

[Cardozo Alcohol Policy](#)

### **Wine**

Chenin Blanc and Barkan- \$10.00

Prosecco- \$15.00

Chianti -\$14.00

*\*Groups will not be charged for any bottles returned unopened\**

### **Beer**

\$42.00 per case of 24 Bottles

### **Soda:**

\$15.00 per case of 24- provided by Special Events Department

### **Water:**

\$10.00 per case of 24- provided by Special Events Department

## Assorted Reception Platters- See Next Page

Please note: Due to Kosher standard we are unable to combine both meat and dairy items for the same menu. If you see an item in the dairy menu, please let us know and we will work with our caterer in providing a non-dairy equivalent.

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### **Dairy & Pareve Appetizer Platters**

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

### **Cheese Platter Selections**

**OPTION ONE:** Sliced Cheese & Crackers — a variety of sliced cheeses accompanied by crackers

**OPTION TWO:** Cheese with Dried Fruits Nuts — assortment of cheese, dried apricots, dates, walnuts

**Small:** 69.95 **Large:** 89.95

### **Tomato, Basil & Mozzarella Platter**

Slices of fresh mozzarella with sliced tomatoes fresh basil, served with crostini

**Small:** 44.95 **Large:** 59.95

### **Tomato & Mozzarella Skewers with Basil**

Skewers of fresh mozzarella, fresh tomatoes and fresh basil leaves **36 pieces** – 44.95

### **Pesto Tortellini Skewers**

Bite-sized cheese tortellini and cherry tomatoes tossed with pesto, then skewered

**Small: 48 pieces** 69.95 **Large: 72 pieces** 99.95

### **Flaky Pastry Borekas**

Flaky pastries filled with cheese, potato & mushroom, and spinach

**Small: 30 pieces** 39.95 **Large: 50 pieces** 64.95

### **Spanakopita**

Flaky filo pastry layered with spinach feta

**Small: 36 pieces** 54.95 **Large: 50 pieces** \$69.95

### **Assorted Miniature Quiches**

Swiss & broccoli, feta & spinach, and caramelized onion **36 pieces-** 69.95

### **Flaky cigars and Crunchy Kuba**

Crispy Moroccan Cigars filled with potatoes and Crunchy Cracked Wheat Kuba filled with onions & mushrooms, with tahini sauce. (served hot)

**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### **Vegetarian Empanadas**

Crescent pastries filled with a vegetable medley, served with dipping sauces (served hot)

**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### **Cilantro and Mint Salmon Croquettes**

Bite-sized croquettes of fresh salmon with cilantro encrusted in crunchy flakes, spicy mayo

**Small: 48 pieces** 59.95 **Large: 72 pieces** 89.95

### **Tequila & Lime Gravlax**

Homemade gravlax infused with tequila, lime, cilantro & chili on a cucumber round, toast on the side

**36 pieces:** 69.95



## **Smoked Salmon Platter**

Smoked Nova served with assorted bagels, plain and chive cream cheese, tomatoes, onions, lemons  
**Small: 3 lbs. 120.00 Large: 5 lbs. 200.00**

## **Soft Summer Rolls**

Carrots, cucumbers, alfalfa sprouts, avocado, lettuce, faux crab in a rice wrapper with sesame  
**36 pieces: 62.95**

## **Pinwheel Wraps**

Smoked salmon, grilled vegetables, tomato & mozzarella, tuna salad  
**Small: 40 pieces 39.95 Large: 70 pieces 59.95**

## **Cocktail Finger Sandwiches**

Grilled vegetables, tomato & mozzarella, and avocado with parmesan & pine nuts  
**30 pieces: 59.95**

## **Miniature Croissant Sandwiches**

Tomato mozzarella basil, tuna salad, cheddar & tomato  
**30 pieces: 59.95**

## **Vegetarian Grape Leaves with Apricot Sauce**

**30 pieces: 44.95**

## **Mediterranean Salads with Pita**

OPTION ONE: Medley of hummus, babaganoush & dips **Small: 49.95 Large: 69.95**  
OPTION TWO: Hummus & babaganoush **2 lb. bowl of each 39.95**

## **Tortilla Chips with Guacamole & Salsa**

One bowl of salsa and one of guacamole with chips **59.95**

## **Watermelon with Feta & Mint skewers**

Skewered juicy chunks of watermelon, feta, & fresh mint  
**Small: 30 pieces 44.95 Large: 50 pieces 69.95**

## **Antipasti**

Marinated artichokes & mushrooms, string beans, olives, sun-dried tomatoes, mozzarella, crostini  
**Small: 49.95 Large: 79.95**

## **Vegetable Crudités**

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip  
**Small: 49.95 Large: 64.95**

## **Grilled Vegetables**

Eggplant, zucchini, plum tomatoes, onions, yellow squash, peppers, portabella mushrooms  
**Small: 49.95 Large: 64.95**

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**Salads:** Available as part of a package or a la carte – **small bowl:** 35.00 **large bowl:** 55.00

### Grain & Pasta Salads—Dairy

**Whole Wheat Pasta** with sundried tomatoes, chickpeas, sage, feta & kalamata olives  
**Tricolor Pasta** with herbed farmers cheese, sautéed spinach, sweet potatoes, sesame seeds  
**Black lentils, Arugula, Goat Cheese** with fennel, onions, green peppers & tomatoes  
**Wild Rice** with basil, roma tomatoes, fresh mozzarella & pine nuts  
**Israeli Couscous** with green & yellow squash, feta & rosemary

### Green Salads—Dairy

**Greens** with baby potatoes, swiss & haricots verts  
**Red Beet, Chickpea & Feta**, arugula, shaved baby fennel, orange fillets & toasted pistachios  
**Greens, Portabellas & Goat Cheese**, frisee & radicchio mix, roasted butternut squash, goat cheese  
**Greek greens**, feta, olives & onions, cucumbers, tomatoes  
**Caesar** with romaine, tomatoes, croutons & parmesan

### Grain & Pasta Salads—Pareve

**Wild Rice** with tomatoes, radishes & cashews  
**Orzo Pasta** with sun-dried tomatoes, green peas & olives  
**Penne Pesto Primavera**  
**White & Black Quinoa** with tomatoes, basil & toasted sunflower seeds  
**Black Bean & Edamame**  
**Herbed Aioli Potato Salad** with haricots verts & kalamata olives  
**Couscous** with dried cranberries, walnuts & herbs  
**Whole Wheat Penne** with spinach, sage & oranges  
**Black Lentils** with fennel & tomatoes  
**Jasmine Rice** with red & green peppers & green peas

### Green Salads --- Pareve

**Baby Greens**, caramelized pecans & oranges & dried cranberries  
**California baby greens**, peppers, carrots, mushrooms, cherry tomatoes & cucumbers  
**Baby Arugula** with sweet potatoes, beets, tomatoes & roasted pistachios  
**Semi-traditional Caesar** with toasted croutons & cherry tomatoes  
**Artichoke Hearts, Fennel** with tomatoes, arugula & sprouts, cucumbers and red cabbage  
**Spinach**, grapes & crunchy tortillas, fennel, yellow peppers, roasted portabellas  
**Baby Greens with Roasted Butternut Squash**, broccoli, mushrooms, carrots and cherry tomatoes  
**Frisee & Greens**, dried apricots, almonds, roasted turnips, shoestring & daikon radish  
**Baby Arugula**, kidney beans, avocado & egg, new potatoes, tomatoes & red onions  
**Israeli Salad** tomatoes & cucumbers, parsley & lemon

### Traditional Salads

**Tuna Salad**            **Small:** 70.00 **Large:** 100.00 with tomatoes, lettuce, breads  
**Tuna Niçoise**        **Small:** 65.00 **Large:** 85.00 frisee, olives, haricots verts, potatoes, tomatoes  
**Egg Salad**           **Small:** 55.00 **Large:** 75.00 with tomatoes, lettuce, breads  
**Potato Salad**        **Small:** 30.00 **Large:** 50.00  
**Coleslaw**            **Small:** 30.00 **Large:** 50.00

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### **Meat & Pareve Appetizer Platters**

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

### **COLD OR AT ROOM TEMPARTURE:**

#### **Vegetable & Fish Summer Rolls**

Carrot, cucumber, alfalfa sprouts, avocado, lettuce, faux crab, soft rice wrapper, sesame peanut sauce

**36 pieces:** 62.95

#### **Chicken Summer Rolls**

Shredded chicken, carrot, cucumber, alfalfa sprouts, lettuce, avocado, soft rice wrapper, sesame peanut

**36 pieces:** 62.95

#### **Tequila & Lime Gravlax**

Homemade gravlax, cilantro & chili on a cucumber round, with toasts

**36 pieces:** 69.95

#### **Pinwheel Wraps**

Roast beef, grilled vegetables and turkey

**Small: 40 pieces** 39.95 **Large: 70 pieces** 59.95

#### **Cocktail Finger Sandwiches**

Includes grilled chicken with avocado, roast beef, roasted turkey, grilled veggies & hummus

**30 pieces:** 59.95

#### **Miniature Croissant Sandwiches**

Includes turkey & avocado, tuna salad, roast beef

**30 pieces:** 59.95

#### **Vegetarian Grape Leaves with Apricot Sauce**

**30 pieces:** 44.95

#### **Flaky Pastry Borekas**

Flaky pastries filled with potato & mushroom and spinach

**Small: 30 pieces** 39.95 **Large: 50 pieces** 64.95

#### **Mediterranean Salads with Pita**

1. Medley of hummus, babaganoush & dips **Small:** 49.95 **Large:** 69.95
2. Hummus & babaganoush **2 lb. bowl of each** 39.95
3. Israeli Salad: Chopped tomatoes & cucumbers with parsley & lemon **Small:** 35.00 **Large:** 55.00

#### **Ginger Chicken Sliders**

With shitake mushrooms on a challah bun (36 sliders), served room temperature

**36 pieces:** 99.00

#### **Grilled Chicken Fingers**

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Marinated & grilled chicken strips with honey Dijon mustard and BBQ sauce

**Small: 36 pieces 69.95 Large: 50 pieces 89.95**

### **Grilled Herbal Salmon Platter**

**30 4 oz. portions 189.95**

### **Cilantro and Mint Salmon Croquettes**

Fresh salmon with cilantro topped with spicy mayo

**Small: 48 pieces 59.95 Large: 72 pieces 89.95**

### **Assorted Cold Cut Medley**

Sliced smoked and fresh turkey, pastrami and corned beef served with tomatoes, onions, lettuce, condiments, pickles & olives, sliced breads

**Small: 89.95 Large: 129.95**

### **Vegetable Crudités**

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip

**Small: 49.95 Large: 64.95**

### **Tortilla Chips with Guacamole & Salsa**

One bowl of salsa and one of guacamole with chips

59.95

### **Grilled Vegetables**

Eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers, portabella mushrooms

**Small: 49.95 Large: 64.95**

### **Antipasti**

Marinated artichokes & mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

**Small: 49.95 Large: 79.95**

### **DELICIOUS HOT:**

**Miniature Franks in Puff Pastry** With mustard

**50 pieces: 49.95**

### **Grilled Chicken Kebabs**

**36 pieces: 99.95**

### **Chicken Schnitzel Fingers**

Served with a honey mustard dip

**Small: 36 pieces 69.95 Large: 50 pieces 89.95**

### **BBQ Chicken Wings**

**50 pieces: 39.95**

## CATERING GUIDELINE

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### Grilled BBQ Short Ribs

Tender rib meat marinated in barbecue sauce and grilled  
**36 pieces:** 129.95

### Flaky Beef Cigars and Crunchy Beef Kuba

Served with tahini sauce  
**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### Flaky Vegetarian Cigars and Crunch Kuba

Crispy Moroccan Cigars with potatoes, Crunchy cracked wheat kuba, onions & mushrooms, tahini s  
**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### Vegetarian Empanadas

Crescent pastries filled with a vegetable medley, served with dipping sauces  
**Small: 30 pieces** 54.95 **Large: 50 pieces** 89.95

### Falafel Platter

Served with tahini, hot sauce, Israeli salad, pickles, pita  
**Small: 36 pieces** 54.95 **Large: 60 pieces** 89.95

## DESSERT:

### VILLAGE CROWN SWEETS & FRUITS

**Fresh Seasonal Fruit Assortment :** Cantaloupe, honeydew, strawberries, watermelon, and grapes  
**Small:** 44.95 **Large:** 69.95

**Dessert Platters: Small platter** 44.95 **Large platter** 64.95

- ❖ Assorted Cookie & Brownie platter
- ❖ Just cookies! Chocolate chip, double chocolate, oatmeal & sugar
- ❖ Chocolate brownies and blondies served with fresh strawberries
- ❖ Freshly baked Assorted Muffins & Fruit Danish
- ❖ Freshly baked Miniature chocolate & Vanilla cupcakes
- ❖ Assorted Biscotti – **Small:** 59.95 **Large** 89.95
- ❖ Old-world Traditions poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ❖ House-made Tartelettes — chocolate espresso, key lime and fruit **20 pieces** 39.95

### PITA GRILL DESSERTS

- ❖ Chocolate Lava \$5.95/Person
- ❖ Pecan Pie \$5.95/Person
- ❖ Assorted Brownie, Baklava, or Cookie Tray Medium Platter: \$60 Large Platter: \$120
- ❖ Fruit Salad Medium Platter: \$70 Large Platter: \$140
- ❖ Coffee/ Tea: \$3.00/Person