

CATERING PACKAGES:

BREAKFAST:

BAGELS & SPREADS:

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

LUNCH AND DINNER:

SANDWICHES:

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

PASTA:

- **OPTION ONE:** Choice of Pasta Entrée, Choice of Salad, Garlic Bread, Soda/Water- \$9.50pp
- **OPTION TWO:** Choice of Pasta Entrée, 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, Pasta Primavera

CATERING GUIDELINES

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 Selections: Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus- (white or green), 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 PACKAGES:

- **OPTION ONE:** Pita, Falafel, Hummus, Israeli Salad, Pickles, Tahina, Soda/Water - \$6.95pp
Add on: Borekas (\$39.95 platter of 30. \$64.95 platter of 50).
- **OPTION TWO:** Assorted Schnitzel Sandwich, Israeli Salad or coleslaw, Pickles, Hummus Soda/Water - \$12.95pp
- **OPTION THREE:** Pita, Shawarma or Grilled Chicken, Israeli Salad, Hummus, French Fries, Soda/Water- \$14.95pp

CHICKEN, FISH, OR BEEF:

- **OPTION ONE:** Please select one salad option, one entrée option (either fish, chicken or beef), one vegetable side dish and one starch option- \$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 filled with wild rice and sundried tomatoes, Chicken with dried plums and almonds

CATERING GUIDELINES

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- (white or green), Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille, Grilled Portobello Mushrooms, Popcorn cauliflowers, Broccoli Almandine, Fresh Spinach and Chickpea Stew*

CHINESE:

Subject to a \$10.00 Delivery Fee

- **OPTION ONE:** Chicken Fried Rice, Vegetable Lo Mein, General Tso's Chicken, Beef & Broccoli, Soda/Water -\$10.95pp
- **OPTION TWO:** Vegetable Fried Rice, Vegetable Lo Mein, Chicken & Broccoli, Tofu & Mixed Vegetables, Soda/Water -\$10.95pp
- **OPTION THREE:** Egg Rolls, Beef Fried Rice, Vegetable Lo Mein, Sesame Chicken, Beef & Broccoli, Soda/Water -\$12.50pp
- **OPTION FOUR:** Assorted Sushi Platters, Egg Rolls, Chicken Lo Mein, Vegetable Fried Rice, Sesame Chicken, Beef and Vegetables, Soda/Water -\$14.95pp

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 and 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 and Water -\$13.95pp
- **OPTION THREE: CHILI BAR WITH TOPPINGS:**
Chili con carne with ground beef & beans
Vegetarian chili (upon request)
Toppings bar to include:
 - Shredded lettuce, Diced Fresh Tomatoes, Chopped Onions, Sliced Jalapenos, Sliced Black Olives, Crushed Tortilla Chips
 Soda and Water -\$12.95pp

- **OPTION FOUR: TACO BAR WITH FILLINGS:**

Seasoned ground beef

Tacos shells

Toppings bar to include:

- Finely chopped lettuce
- Chopped onions
- Diced tomatoes
- Diced 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

SUSHI:

May be subject to a \$10.00 Delivery Fee

- **OPTION ONE:** 16" Platter- 112 Pieces- \$69.95
- **OPTION TWO:** 18" Platter- 144 Pieces- \$99.95

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
- Fruit Platter - \$3.00pp
- Whole fruit - \$1.00pp
- Cookies/Brownies - \$3.00pp
- Chips and salsa and/or Guacamole - \$3.00pp
- Ice Tea/Lemonade - \$2.00pp

PIZZA:

Subject to \$12.00 Delivery Fee

- **OPTION ONE:** Cheese Pie- \$16.50
- **OPTION TWO:** Single Topping Pie - \$19.75
- **OPTION THREE:** Mixed Veggie Pie - \$23.00

SALAD BOWLS PROVIDED BY PIZZA VENDOR:

Small (serves 6 -8 guests) - \$35.00

Medium (serves 10-12 guests) - \$45.00

Large (serves 18-20 guests) - \$65.00

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:

Any events ordering Alcohol must comply with the Alcohol policy

<https://cardozo.yu.edu/sites/default/files/Alcohol%20Policy%20for%20Graduate%20Student%20Events.%202012.pdf>

Wine

Chenin Blanc and Barkan- *\$10.00*

Prosecco- *\$15.00*

Chianti -*\$14.00*

Groups will not be charged for any bottles returned unopened

Beer

\$35.00 per case of 24 Bottles

Soda:

\$12.00 per case of 24- provided by Special Events Department

Water:

\$8.00 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.

DAIRY & PAREVE APPETIZER PLATTERS

Enjoy our appetizer platters with evening cocktails or as a refreshment break for a working meeting.

As a guideline our small platters serve 10-12 guests and the large platters serve 16-20 guests.

Cheese Platter Selections

1. Sliced Cheese & Crackers

– a variety of sliced cheeses accompanied by crackers

2. Cheese with Dried Fruits

& Nuts – assortment of cubed cheeses, dried apricots, dates and walnuts

Small - 69.95 Large - 89.95



Tomato & Mozzarella Platter

Slices of fresh mozzarella with sliced tomatoes and fresh basil, served with crostini - *Small - 44.95 / Large - 59.95*

Tomato & Mozzarella Skewers

Skewers of fresh mozzarella, fresh tomatoes and fresh basil leaves - *Small with 36 pieces - 44.95*

Pesto Tortellini Skewers

Bite-sized cheese tortellini and cherry tomatoes tossed with pesto, then skewered (two pieces per skewer)

Small 48 pieces - 69.95 Large 72 pieces - 99.95

Assortment of Flaky Pastry Borekas

Triangular 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

House-made miniature tarts filled with a variety of fillings including 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 topped with a spicy mayonnaise

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, served with toast on the side

Platter with 36 pieces - 69.95

Sushi! Made by our in-house Sushi Chef!

An assortment of Tekka Maki (tuna), Salmon Maki, California Rolls and Veggie Maki. Includes ginger, soy, wasabi and chopsticks

Small - 40 pieces - 42.95 Medium - 72 pieces - 69.95

Large - 106 pieces - 99.95

Our Signature Garden Sushi!

Absolutely beautiful! Six-grain and black rice rolled with amazing combinations of fresh vegetables & fruits topped with a variety of tofu-based sauces including chili & mango, tofu & miso and more!

Small 36 pieces - 49.95 Large 62 pieces - 79.95

Smoked Salmon Platter

Smoked Nova served with assorted bagels and plain and chive cream cheese, accompanied by a platter of sliced tomatoes, onions and lemon wedges.

Small - 3 lbs. 89.95 Large - 5 lbs. 149.95

Soft Summer Rolls

Shredded carrots, cucumbers, alfalfa sprouts, avocado, imitation crab with lettuce, rolled in a rice wrapper and sprinkled with sesame – served with a spicy peanut sauce (*this item contains sesame oil*) - *Platter with 36 pieces - 62.95*

Assorted Pinwheel Wraps

Enjoy an assortment of pinwheel wraps - smoked salmon, grilled vegetables, tomato-mozzarella-basil and tuna

Small 40 pieces - 39.95 Large 70 pieces - 59.95

Assorted Cocktail Finger Sandwiches

An assortment of mini cocktail finger sandwiches on freshly baked breads including grilled vegetables, tomato-mozzarella-basil and avocado & parmesan with pine-nuts - *Platter with 30 pieces - 59.95*

Assorted Miniature Croissant Sandwiches

Fresh flaky croissants split and filled with tomato-mozzarella-basil, traditional tuna salad and cheddar & tomato

Platter with 30 pieces - 59.95

Hand-rolled Vegetarian Grapeleaves

Rice & vegetables rolled in a grape leaf, topped with apricot sauce

Platter with 30 pieces - 44.95

DAIRY & PAREVE APPETIZER PLATTERS CONTINUED...

Mediterranean Salads with Pita

1. Tahini, hummus & babaganoush served with pita
Small platter - 49.95 Large platter - 69.95
2. Hummus & Babaganoush & pita
2 lb. bowl of each salad 39.95
3. Israeli Salad of chopped Tomatoes & Cucumbers with Parsley & Lemon *Small bowl 29.95*
Medium bowl 42.95

Chips with Guacamole & Salsa

Crispy tortilla chips to dip into a creamy chunky avocado guacamole & tomato salsa
One 4 lb. bowl of salsa and one of guacamole served with chips - 59.95

Traditional Salads

Tuna & Egg Salad accompanied by sliced tomatoes and lettuce and assorted breads

<i>Tuna Salad</i>	<i>small 42.95</i>	<i>large 59.95</i>
<i>Egg Salad</i>	<i>small 31.95</i>	<i>large 47.95</i>
<i>Potato Salad</i>	<i>small 25.95</i>	<i>large 35.95</i>
<i>Coleslaw</i>	<i>small 25.95</i>	<i>large 35.95</i>
<i>Penne Pasta</i>	<i>small 29.95</i>	<i>large 42.95</i>

Watermelon with Feta & Mint Skewers

Skewered juicy chunks of watermelon, feta & fresh mint
Small - (30 pcs) 44.95 Large (50 pcs) - 69.95

Antipasti

Your platter will include a selection from the following, marinated artichokes, marinated mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

Small - 49.95 Large - 79.95

Vegetable Crudités

Baskets of seasonal vegetables including cauliflower, carrot sticks, strips of red & green peppers, cherry tomatoes, baby squash and zucchini served with assorted dips

Small - 49.95 Large - 64.95

Grilled Vegetables

Lightly brushed with olive oil and then put on the grill - eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers and portabella mushrooms served with crostini

Small - 49.95 Large 64.95

SWEETS & FRUITS

Fresh Seasonal Fruit Assortment

1. The Best of the Season - cantaloupe, honeydew, strawberries, watermelon and grapes

Small - 44.95 Large - 69.95

Sweet Assortments

We offer a variety of different platters for your sweet enjoyment! -

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 and Large - 89.95
- ❖ Old-World Traditions - poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ❖ House-made Tartelettes - chocolate espresso, key lime pie and fruit - 20 pieces - 39.95



MEAT & PAREVE APPETIZER PLATTERS

Enjoy our appetizer platters with evening cocktails or as a refreshment break for a working meeting. As a guideline our small platters serve 10-12 guests and the large platters serve 16-20 guests.

DELICIOUS COLD OR AT ROOM TEMPERATURE

Sushi! Made by our in-house Sushi Chef!

An assortment of Tekka Maki (tuna), Salmon Maki, California Rolls and Veggie Maki. Includes ginger, soy, wasabi and chopsticks

Small - 40 pieces - 42.95 Medium - 72 pieces - 69.95

Large - 106 pieces - 99.95

Our Signature Garden Sushi!

Absolutely beautiful! Six-grain and black rice rolled with amazing combinations of fresh vegetables & fruits topped with a variety of tofu-based sauces including chili & mango, tofu & miso and more!

Small 36 pieces - 49.95 Large 62 pieces - 79.95

Vegetable & Fish Summer Rolls

Shredded carrots, cucumbers, alfalfa sprouts, avocado, imitation crab with lettuce, rolled in a soft rice wrapper and sprinkled with sesame - served with a spicy peanut sauce (*this item contains sesame oil*) 36 pieces - 62.95

Chicken Summer Rolls

Shredded seasoned chicken with carrots, cucumbers, alfalfa sprouts, lettuce & avocado rolled in a soft rice wrapper and sprinkled with sesame - served with a spicy peanut sauce - 36 pieces - 62.95

Tequila & Lime Gravlax

Homemade gravlax infused with tequila, lime, cilantro & chili on a cucumber round, served with toast on the side 36 pieces - 69.95

Assorted Pinwheel Wraps

Enjoy an assortment of pinwheel wraps including roast beef, grilled vegetables and turkey

Small 40 pieces - 39.95 Large 70 pieces - 59.95

Assorted Cocktail Finger Sandwiches

Enjoy an assortment of mini cocktail finger sandwiches on freshly baked breads to include grilled chicken with avocado, roast beef, oven roasted turkey and grilled veggies & hummus 30 pieces - 59.95

Assorted Miniature Croissant Sandwiches

Fresh flaky croissants split and filled with turkey and avocado, traditional tuna salad and roast beef 30 pieces - 59.95

Hand-rolled Vegetarian Grapeleaves

Rice & vegetables rolled in a grape leaf, topped with apricot sauce 30 pieces - 44.95

Assortment of 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. Tahini, hummus & babaganoush served with quartered pita *Small platter - 49.95 Large platter - 69.95*

2. Hummus & Babaganoush & pita - 2 lbs of each 39.95

3. Israeli Salad of chopped Tomatoes & Cucumbers with Parsley & Lemon *Small 9.95 Medium 42.95*

Ginger Chicken Sliders

Chicken burgers infused with ginger & shitake mushrooms on a challah bun (36 Sliders). Served room-temperature 36 pieces - 74.95

Grilled Chicken Fingers

We serve these marinated & grilled chicken strips with honey Dijon mustard and tangy BBQ for a tasty dipping duo. Enjoy at room temperature or hot - please specify your preference!

Small with 36 pieces - 69.95 Large with 50 pieces - 89.95

Grilled Herbal Salmon - served plattered, room temp

Grilled Salmon with Herbs - 30 - 4 oz. portions - 159.95

Cilantro and Mint Salmon Croquettes

Bite-sized croquettes of fresh salmon with cilantro - encrusted in crunchy flakes topped with a spicy mayonnaise *Small 48 pcs 59.95 Large 72 pcs - 89.95*

Traditional Salads

Tuna & Egg Salad accompanied by sliced tomatoes and lettuce and assorted breads

Tuna Salad small 42.95 large 59.95

Egg Salad small 31.95 large 47.95

Potato Salad small 25.95 large 35.95

Coleslaw small 25.95 large 35.95

Penne Pasta small 29.95 large 42.95

Assorted Cold Cut Medley

Sliced smoked turkey, pastrami and corned beef served with sliced tomatoes, onions & lettuce, accompanied by Russian dressing, mustard, mayonnaise, pickles & olives. Served with assorted sliced breads

Small - 89.95 Large - 129.95

Vegetable Crudités

Baskets of seasonal vegetables including cauliflower, carrot sticks, strips of red & green peppers, cherry tomatoes, baby squash and zucchini served with assorted dips *Small - 49.95 Large - 64.95*

Chips with Guacamole & Salsa

Crispy tortilla chips to dip into a creamy chunky avocado guacamole & tomato salsa

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

Grilled Vegetables

Lightly brushed with olive oil and then put on the grill - eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers and portabella mushrooms served with crostini

By the Platter Small. 49.95 Large – 64.95

DELICIOUS WHEN HOT

Best when hot, so let us know if you need chafers and sternos

Miniature Franks in Puff Pastry served with Mustard

Miniature beef franks in flaky pastry (served plattered room-temperature or in aluminum pans for heating)

50 pieces - 49.95

Grilled Chicken Kebabs

Miniature brochettes each with two bite-size pieces of tender grilled chicken (delivered in aluminum pans for heating)

36 pieces - 59.95

Chicken Schnitzel Fingers with dipping sauce

Miniature white meat chicken fingers in a crunchy coating served with a honey mustard dip. Served room-temperature

Small with 36 pieces - 69.95 Large with 50 pieces - 89.95

BBQ Chicken Wings

Crispy, tender wingettes and drumettes, drizzled with a homemade zesty, tangy, and not-too-spicy barbecue sauce. *50 pieces - 39.95*

Antipasti

Your platter will include a selection from the following, marinated artichokes, marinated mushrooms, seared string beans, mixed olives and sun-dried tomatoes with crostini

Small – 49.95 Large – 79.95

Grilled BBQ Short Ribs

Enjoy our most tender rib meat marinated in our barbecue sauce and grilled to perfection *36 pieces - 129.95*

Flaky Beef Cigars and Crunchy Beef Kuba

Crispy Moroccan Cigars with spiced beef and Crunchy Cracked Wheat Kuba with beef and pinenuts. . Served with tahini sauce

Small 30 pieces - 54.95 Large 50 pieces - 89.95

Flaky Vegetarian Cigars and Crunchy Kuba

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

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

Crispy falafel served with tahini, hot sauce, Israeli salad & pickles with pita (falafel delivered in aluminum pans)

Small 36 pieces - 54.95 Large 60 pieces - 89.95

SWEETS & FRUITS

Fresh Seasonal Fruit Assortment

1. The Best of the Season - cantaloupe, honeydew, strawberries, watermelon and grapes

Small - 44.95 Large – 69.95

Sweet Assortments

We offer a variety of different platters for your sweet enjoyment! –

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 and Large - 89.95
- ❖ Old-World Traditions - poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ❖ House-made Tartelettes – chocolate espresso, key lime pie and fruit - 20 pieces – 39.95

