

SHAVUOT CATERING MENU

PANZANELLA (80oz Bowl) 36

Heirloom Cherry Tomatoes, House Made Mozzarella, Basil, Sourdough Crouton

CAESAR SALAD (80oz Bowl) 36

Parmesan, Challah Croutons, Zucchini Ribbons, Soft Egg, Cherry Tomatoes

GRAVLAX (12" Platter) 72

Beetroot, Dill & Mustard Salmon Gravlax Platter

GOAT CHEESE QUICHE (10" Round) 38

Roasted Shallots, And Spinach

VEGETABLE QUICHE (10" Round) 38

Basil, Sun-Dried Tomatoes, Eggplant Arugula & Balsamic Vinegar

VEGETABLE LASAGNA 48

Pesto, Fresh Mozzarella

LASAGNA 48

Three Cheese, House Made Marinara

BAKED PENNE 42

Tomato Sauce, Ricotta, Fresh Mozzarella

MAC & CHEESE 42

Béchamel Sauce & Gremolata

FETTUCINI 42

Cremini Mushrooms & Cream

MARINATED ORGANIC SALMON

17 per 8oz Filet

MOROCCAN SEA BASS

18 per 8oz Filet

CAULIFLOWER 28

SAUTÉED GREENS 28

BAKERIE SPREADS 5-8

Pesto, Spicy Red Pepper 8, Bagel Spiced Butter 6, and Sea Salt Butter 5

SWEETS

CHEESECAKES (8" Round) 40

Selection of Classic, Raspberry Swirl or Peanut Butter

PIES (10" Round) 32

Selection of Lemon Meringue, or Chocolate Mousse

DESSERTS for ONE 6-7.25

Cheesecake 7, Raspberry Cheesecake 7.25, Lemon

Curd 6

All portions, unless otherwise stated, are served in 9" X 13" trays