



# Rosh Hashanah Menu

Catered by Design wishes you and your family a very Happy and Sweet New Year ... L'Shana Tova!



# ROSH HASHANAH

## Complete Dinner Package

Dinner Package orders require a minimum of 10 guests and are available in multiples of 5 only.  
*All Package Dinners include Apples & Honey and Freshly Baked Plain Round Challah*

### Select an entrée ...

#### BEEF BRISKET

with Sautéed Mushrooms, Caramelized Onions and Natural Gravy

#### MEDITERRANEAN CHICKEN | GF | DF

Fresh Mushrooms, Tomatoes, Sweet Onions  
White Wine & Roasted Lemon Sauce

#### STUFFED CHICKEN PORTOBELLO | GF

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction

#### CHICKEN MARSALA | GF

Fresh Mushrooms, Marsala Wine

#### GRILLED SALMON FILLET

Pomegranate Gastrique, Lemon Zest, Fresh Chives

#### OVEN-ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO



### Select two side dishes ...

#### OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

#### WHIPPED SWEET POTATOES | V | GF

Maple Brown Sugar

#### NOODLE KUGEL | V

Crunchy Cinnamon Sugar topping; with or without Golden Raisins



### Add a vegetable ...

#### ROASTED CAULIFLOWER WITH CRISPY CHICKPEAS | V | GF | DF | VGN

Light Dijon Vinaigrette, Roasted Leeks

#### OVEN ROASTED ROOT VEGETABLES | V

Seasonal Mix Beets, Turnips, Apples and Butternut Squash

#### GREEN BEANS ALMONDINE | V | GF | CN

Brown Butter, Toasted Sliced Almonds



**Complete Dinner Package 23.95 per guest ( Brisket & Chicken)**

**Complete Dinner Package 25.95 per guest ( Salmon & Chicken)**

**Complete Dinner Package 27.95 per guest ( Brisket & Salmon)**

**ANY OF OUR ALA CARTE ITEMS MAY BE ADDED TO YOUR PACKAGE AND ARE PRICED SEPARATELY.**

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan



# ROSH HASHANAH

## A LA CARTE MENU SELECTIONS

### HONOR THE DELICIOUS TRADITION!

#### HOMEMADE CHICKEN SOUP

9.00/QT (serves 2-3 guests)

Matzo Balls 1.50 ea. (min 6)

#### CHOPPED LIVER

Garnished with Diced Eggs & served with Crackers & Flatbreads

11.00/LB

#### GEFILTE FISH

6 pieces per order

42.00

6 oz jar of Red or White Horseradish 6.50

KISHKE 14.00/lb. (serves 4-6 guests)

1.5 LB ROUND CHALLAH 7.95

1.5 LB ROUND CHALLAH WITH RAISINS 9.95

#### NOODLE KUGEL | V

Crunchy Cinnamon Sugar topping; may order without Golden Raisins

24.00 (4 lb. pan serves 12-16)

#### POTATO KUGEL | V | GF

Fluffy and lightly browned

24.00 (4 lb. pan serves 12-16)

### SOME ADDITIONAL STARTERS

#### SWEET AND SOUR MEATBALLS

Just like your Bubbe used to make, with Sauerkraut & Secret Sauce

24.95 (50 pc pan)

#### PUPS IN SLEEPING BAGS 12.00/DOZEN

All Beef Cocktail Hot Dogs, Puff Pastry, Ketchup & Mustard

12.00/DOZEN

#### MINI MEDITERRANEAN SPREADS & CRUDITÉ

House-Made Hummus V | GF | DF | VGN

& Roasted Red Pepper Garlic Spread V

Pita Triangles, Carrots, Celery, Red Pepper, Zucchini

33.00 (Serves 15)

#### IMPORTED CHEESE BOARD

Manchego, Red Dragon Cheddar, Gouda, Brie, Gorgonzola,

Fresh Berries & Red Grapes; served with Crackers, Flat Breads & Fig Jam

\*Cheeses subject to change based on availability

7.95 /guest (min. 15)

#### MINI FRESH FRUIT DISPLAY | V | GF | DF | VGN

Seasonal Melons & Berries Presented with a Carved Melon Centerpiece

22.50 (Serves 15)

#### FRESH 6" FRUIT SKEWERS (24) | V | GF | DF | VGN

Stemming from a Melon Base

42.00 (Serves 15)





## ENTRÉE'S

### SLICED HERB ROASTED TURKEY BREAST

Fresh Herbs, Turkey Gravy

99.95 (Serves 12-15)

### STUFFED CHICKEN PORTOBELLO | GF

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction

46.50 (Serves 10-12)

### CHICKEN MARSALA | GF

Fresh Mushrooms, Marsala Wine

39.50 (Serves 5 -10)

### MEDITERRANEAN CHICKEN | GF | DF

Fresh Mushrooms, Tomatoes, Sweet Onions, White Wine & Roasted Lemon Sauce

35.50 (Serves 10-15)

### GRILLED SALMON FILLET

Pomegranate Gastrique, Lemon Zest & Fresh Chives

68.95 (Serves 10)

### OVEN-ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO

68.95 (Serves 10)

### PAN SEARED WHITEFISH | GF | DF

Chopped Parsley, EVOO, Garlic and Flaked Red Peppers

72.95 (Serves 10)

### BEEF BRISKET

with Sautéed Mushrooms, Caramelized Onions and Natural Gravy

115.00 (Serves 10-12)

### ROASTED TOP SIRLOIN OF BEEF

Served with Your Choice of Cabernet Reduction | GF | DF or Natural Au Jus

128.00 (Serves 20-25)

### MEDALLIONS OF BEEF TENDERLOIN

Grilled & Sliced Tenderloin Served with Port Wine | GF , Cabernet Reduction | GF | DF or Natural Au Jus

234.00 (Serves 10-15)



## SIDES

### OVEN-ROASTED FINGERLING POTATOES V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

26.00 (serves 15-20)

### WHIPPED SWEET POTATOES 28.50 (serves 15-20) V | GF

Maple Brown Sugar

26.00 (serves 15-20)

### SAVORY WILD RICE BLEND 28.50 (serves 15-20)

White and Wild Rice blended with Fresh Herbs in Vegetable Stock

26.00 (serves 15-20)





## SIDES Continued

### HERBED COUSCOUS WITH GRILLED VEGETABLES **V** |

Diced Grilled Veggies  
27.50 (serves 15-20)

### OVEN ROASTED ROOT VEGETABLES **V**

Parmesan Lemon Breadcrumbs  
34.00 (serves 15-20)

### GREEN BEANS ALMONDINE **V** | **GF** | **CN**

Brown Butter, Toasted Sliced Almonds  
27.50 (serves 15-20)

### ROASTED CAULIFLOWER WITH CRISPY CHICKPEAS **V** | **GF** | **DF** | **VGN**

Light Dijon Vinaigrette, Roasted Leeks  
56.50 (serves 15-20)



## SWEETS

### COOKIES BY THE TWO DOZEN

**COOKIES** - Butter Cookies, Traditional Chocolate Chip, Oatmeal Raisin

**RUGELACH** - Chocolate Chip and Cinnamon Sugar

**BISCOTTI** - Chocolate; Apricot, Sesame & Honey; Lemon Pistachio; Orange Cranberry  
9.50 DZ. (min. 2 dz./item)



### BITE SIZE BROWNIES & BARS

#### DOUBLE CHOCOLATE BROWNIE

Double Fudge & Delicious

#### COCOA COW CHEESECAKE BROWNIES

Brownie Base with Marble Cheesecake on Top

#### ENGLISH TOFFEE BROWNIES

Toffee, Walnuts & Chocolate Chips

#### RASPBERRY STREUSEL BARS

Raspberry Preserves with a Butter Crumb Crust

#### TAFFY APPLE BAR

Taffy Apple Topping on a Butter Crumb Crust

#### SEVEN LAYER BAR

Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips & Walnuts  
9.50 DZ. (min. 2 dz./item)



## CAKES

#### APPLE HONEY CAKE

20.00

#### FLOURLESS CHOCOLATE CAKE

39.95

#### TAFFY APPLE TRIO

16.50





## ORDERING GUIDELINES

Rosh Hashanah 2019 begins Sunday evening September 29<sup>th</sup> at sundown and concludes Tuesday October 1<sup>st</sup> at sundown. Please place your orders for Rosh Hashanah as soon as possible and your final orders must be confirmed by Monday, September 23<sup>rd</sup> at 5:00 pm. All orders must be secured with a Visa, Mastercard, Discover or AMEX.

We will be making deliveries on Sunday September 29<sup>th</sup> and Monday September 30<sup>th</sup> with a \$200.00 minimum order. You may pick up from our location in Morton Grove on Monday the 30<sup>th</sup> between 9:00 am and 3:00 pm. We are not able to accommodate pick-ups on Sunday.

Hot food items may be delivered cold with warming instructions . Catered by Design requires a two-hour delivery window for cold food deliveries.

Hot food may also be delivered hot with a 30-60-minute window on the delivery time.

**L'Shana Tova to you and your family, best wishes for a Sweet and Happy New Year!**

