



Shabbat Dinner  
Family or Buffet Style Menu





# Shabbat Menu Information

Designed for 20 Guests or More

## ARTISTICALLY DESIGNED BUFFET INCLUDES

Salad, Challah, Entrées, Vegetable, Starch, Sweet Finale

## COFFEE STATION

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE  
AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon, Cream

&

UNLIMITED

SOFT DRINKS & ICED TEA

## CHILDREN 12 & UNDER

Half Price - Children 3 and under are free.

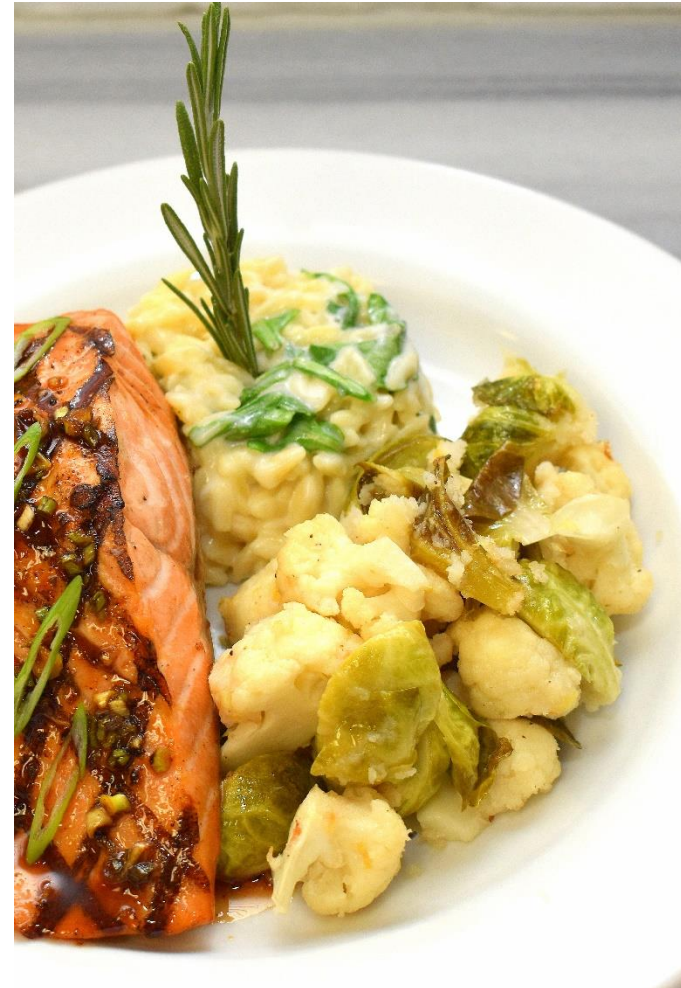
## SERVICES IN ADDITION TO MENU PRICING:

### SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Catered by Design Team will handle set up and break down of your event as well as all food and beverage preparation and service.

### FLOOR LENGTH LINEN RENTALS

Your choice of fabric & color



All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.



## Shabbat Menu Pricing

### CLASSIC

Salad  
Challah  
Chicken Entrée  
Vegetables & Sides  
Sweet Finale  
Coffee, Tea Service  
Soft Drinks & Iced Tea

29.00 per Guest

### PREMIUM

Salad  
Challah  
Chicken Entrée  
Meat Entrée  
Vegetables & Sides  
Starch  
Sweet Finale  
Coffee, Tea Service  
Soft Drinks & Iced Tea

35.00 per Guest

### PRESTIGE

Salad  
Challah  
Chicken Entrée  
Seafood Entrée  
Vegetables & Sides  
Sweet Finale  
Coffee, Tea Service  
Soft Drinks & Iced Tea

39.00 per Guest



### ADDITIONAL WITH

Classic  
Premium  
Prestige

**TRADITIONAL VEGETARIAN ENTRÉE** Additional 3.50  
per Guest

**GOURMET VEGETARIAN ENTRÉE** Additional 6.50  
per Guest



## Garden Fresh Salad or House-made Soup Choice of One

### HOUSE-MADE SOUPS

Matzo Ball Soup • Tomato Basil • Butternut Squash  
Chicken Noodle • Beef Barley

### GARDEN FRESH SALADS

#### MEDITERRANEAN | V | GF

Romaine, Red Onion, Za'atar Roasted Tomato, Feta Cheese, Cucumber  
Red Cabbage, Shredded Carrots, Kalamata Olive  
Red Wine Vinaigrette

#### SWEET & SAVORY | V | GF | CN

Field Greens, Strawberries, Sliced Red Onion  
Mild Cayenne Candied Pecans, Crumbled Goat Cheese  
White Balsamic Vinaigrette

#### WINTRY | V | GF | CN

Romaine, Spinach, Poached Pears, Gorgonzola, Candied Walnuts, Dried Cranberries  
Raspberry Champagne Vinaigrette

#### CAESAR

Romaine, Grape Tomato, Shredded Parmesan, Croutons  
Frico Ring, Creamy Caesar Dressing

#### SHAVED BRUSSEL SPROUT | V | GF | CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry, Pistachios  
Citrus Pistachio Dressing

#### CHOPPED

Chopped Greens, Crumbled Feta, Bacon, Scallions, Pear Tomato, Black Olive  
Champagne Vinaigrette

### ACCOMPANIED BY

#### CHALLAH

Whipped Herb Butter

### SOUP & SALAD

Garden Fresh Salad & House-made Soup  
Add **\$3.75** per Guest



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





## Chicken Entrées

### Choice of One

#### **MATZO & PECAN-CRUSTED CHICKEN** | CN

Better than Panko

#### **MEDITERRANEAN CHICKEN** | GF | DF

Fresh Mushrooms, Tomatoes, Sweet Onions

White Wine & Roasted Lemon Sauce

#### **CHICKEN LIMONE** | GF

White Wine, EVOO, Lemon Butter, Provolone Cheese

#### **CHICKEN MARSALA** | GF

Fresh Mushrooms, Marsala Wine

#### **CHICKEN PROVENCAL** | GF

Fresh Tomato, Garlic, Black Olives, Basil, Dry White Wine

#### **OVEN-ROASTED CHICKEN**

Bone-In Chicken with a Blend of Classic Seasonings

#### **CHICKEN PICCATA** | GF

Sautéed with Fresh Mushrooms in a White Wine

& Lemon Sauce with Capers

#### **HERB-ROASTED TURKEY BREAST**

Grandma's Homemade Gravy, Cranberry-Apple Chutney

#### **CHICKEN PORTOBELLO** | GF

Sweet Red Onions, Portobello Mushrooms, White Wine Reduction





## Meat Entrées

### Choice of One

#### **BEEF BRISKET**

with Sautéed Mushrooms, Caramelized Onions and Natural Gravy

#### **SLOW BRAISED BBQ BEEF BRISKET**

Low & Slow and Based with Tangy BBQ

#### **HAND-CARVED SIRLOIN OF BEEF**

Horseradish Cream Sauce

#### **Choice of one:**

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | **GF** | **DF**

Port Wine Reduction with Fresh Herbs | **GF**



## ELEGANT ENHANCEMENTS UPGRADE

#### **STOUT-BRAISED BEEF SHORT RIBS**

4.50 per Guest

#### **HAND-CARVED BEEF TENDERLOIN**

9.75 per Guest

## Seafood Entrées

### Choice of One

#### **HORSERADISH-CRUSTED SALMON**

Horseradish Sauce

#### **GRILLED SALMON FILLET**

Pomegranate Gastrique, Lemon Zest, Fresh Chives

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

Lemon, Fresh Herbs, EVOO

#### **MISO-GLAZED SALMON** | **DF**

Bed of Frizzled Beet Threads

#### **WHITEFISH WITH CHIMICHURRI** | **GF** | **DF**

Chopped Parsley, EVOO, Garlic, Flaked Red Peppers

#### **LAKE SUPERIOR WHITEFISH ACAPULCO** | **GF**

Citrus Marinated, Sweet & Savory Mango Salsa

#### **TERIYAKI-GLAZED SALMON FILLET** | **DF**

Snipped Scallions





## Vegetarian Entrées (Optional) Choice of One

### TRADITIONAL

#### SPINACH LASAGNA | **V**

Fresh Spinach, Ricotta, Mozzarella, Marinara Sauce  
Grated Parmesan

#### RED CURRY TOFU | **V** | **GF** | **DF** | **VGN**

Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper  
Thai Eggplant, Bok Choy, Kaffir Lime Leaves, Lemongrass, Thai Basil, Jasmine Rice

#### CHEESE RAVIOLI | **V**

Vodka Sauce

#### EGGPLANT & SPINACH ROLLATINI | **V**

Ricotta, Parmesan, Mozzarella, Marinara Sauce

#### CAULIFLOWER STEAK | **V** | **GF** | **DF** | **VGN**

Italian Herb Marinated

Asparagus, Wilted Spinach, Roasted Tomato Concassé



### GOURMET

#### STUFFED PORTOBELLO MUSHROOM | **V**

Caramelized Onions, Artichoke Hearts  
Roasted Red Pepper, de Jonghe Breadcrumbs

#### SAFFRON RISOTTO CAKES | **V**

Avocado & Grape Tomato Relish  
Lemony Arugula Sprigs, Leek Sauce





## Vegetables & Sides

### Choice of Two

**OVEN-ROASTED ROOT VEGETABLES** | V | GF | DF | VGN

Assorted Seasonal Root Vegetable Mix

**ASIAN SENSATION** | V | GF | DF | VGN

Snow Peas, Carrots, Red Bell Pepper

**GREEN BEANS AND YELLOW SQUASH** | V | GF

Parsley-Herb Butter

**BROCCOLI FLORETS WITH BIAS-CUT CARROTS** | V | GF | DF | VGN

**GRILLED VEGETABLES SKEWER** | V | GF | DF | VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers, Balsamic Glaze

**HARICOT VERTS WITH ROASTED RED PEPPERS** | V | GF

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

Brown Butter, Toasted Sliced Almonds

**MÉLANGE OF SUMMER VEGETABLES** | V | GF

Carrots, Squash, Broccoli, Chive-Shallot Butter

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

Light Dijon Vinaigrette, Roasted Leeks

**CAULIFLOWER & BRUSSEL SPROUTS** | V

Parmesan Lemon Bread Crumbs

**GRILLED ASPARAGUS & YELLOW PEPPERS** | V | GF | DF | VGN

EVOO, Kosher Salt



**MEDITERRANEAN POTATOES** | V | GF | DF | VGN

Red Onion, Oregano, EVOO

**REDSKIN MASHED POTATOES** | V | GF

Choice of Classic, Roasted Garlic or Horseradish

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

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

**FINGERLING SWEET POTATOES & FRESH SPINACH** | V | GF | DF | VGN

Red Onion, EVOO, Herbs

**WHIPPED SWEET POTATOES** | V | GF

Maple Brown Sugar

**BROWN RICE PILAF** | V | GF | DF | VGN

Roasted Butternut Squash, Wine-Infused Leeks, Dried Cranberries

**SAVORY WILD RICE BLEND** | V | GF | DF | VGN

White & Wild Rice with Herbs, Vegetable Stock

**DILLED BASMATI RICE** | V | GF | DF | VGN

Vegetable Stock, Dill





## Sweet Finale

### THE DECADENT TRIO

(Three Pieces per Guest)

Choice of Three:

**CANNOLI SHOOTERS** | V | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

**THE DECADENT CHEESECAKE STRAWBERRY** | V | GF

Large Halved Strawberry dipped in Dark Chocolate

**THE OPULENT CHOCOLATE MOUSSE STRAWBERRY** | V

Large Halved Strawberry dipped in White Chocolate

**DARK CHOCOLATE-DIPPED BANANA SLICE** | V | CN

Peanut Butter Mousse

**CHOCOLATE TULIP CUP** | V

Chocolate Mousse, Whipped Cream, Chocolate Drizzle

**VANILLA PANNA COTTA** | V | GF

Topped with Fresh Berry Coulis

**RASPBERRY CHOCOLATE MOUSSE CUP** | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

**KEY LIME TARTLET** | V

Fresh Berries

**BANANA BREAD TIRAMISU** | V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls



**SALACIOUS BITE** | V | CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo  
Rice Krispy, Chocolate Ganache

**VOLUPTUOUS BAR** | V

Cheesecake, Cookie Dough, Oreo, Whoppers

**HOUSE-MADE CREAM PUFFS** | V | CN

White & Dark Chocolate

(Choice of Two Flavors)

Pistachio, Grand Marnier, Kalúha, Black Currant, Nutella, Vanilla

**COCONUT MACAROONS** | V

Chocolate-Dipped or Banana Cream-Filled

**PETITE RED VELVET CUPCAKES** | V

Cream Cheese Frosting

**CHEESECAKE LOLLIPOPS** | V | GF

White & Dark Chocolate

**WARM BABY CHURROS** | V

**ROASTED BERRY & FUDGE WHOOPIE PIE** | V

Dark Chocolate Mousse, Blackberry Crunch

**VANILLA CREAM FRUIT PARFAIT** | V | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

**CARMELITA BROWNIES** | V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

**CHICAGO CARMEL CORN PARFAIT** | V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse

Caramel Corn Brittle, Chopped Caramel Corn



## COFFEE STATION

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE  
AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon & Cream

&

UNLIMITED

SOFT DRINKS & ICED TEA

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## PLATED SUMPTUOUS DESSERT

2.50 per Guest Additional

**CHICAGO CARAMEL CORN ENTREMET | V**

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse

Caramel Corn Brittle, Chopped Caramel Corn, Fresh Banana Slices

**PISTACHIO-PASSIONFRUIT MOUSSE ENTREMET | V | CN**

Green Tea Sponge Cake, Pistachio Mousse, Passionfruit Curd Crushed Pistachio

**RASPBERRY CHEESECAKE | V**

Raspberry Puree, Rich Chocolate Fudge Chocolate Oreo Cracker Crust

**APPLE & PEAR CROSTATA ALA MODE | V**

Buttery Crust, Sliced Apples & Pears

Brown Sugar, Cinnamon, Caramel Sauce

**MIXED BERRY SOUR CREAM TARTLET | V**

Fresh Berries, Sour Cream Filling, Butter Pecan Streusel

**CHOCOLATE CAKE EXTRAORDINAIRE | V**

Dark Chocolate Mousse, Chocolate Crumb Crust, Cocoa Powder

Raspberry Sauce

1.50 per Guest Additional

**GELATO | V**

Pizelle Cookie Triangle - Assorted Flavors Available

**LEMON SORBET | V | GF | DF | VGN**

Black Currant Nectar, Mint Leaf

**BROOKIE ALA MODE | V**

French Vanilla Ice Cream, Fudge, Whipped Cream & Cherry





## Stationary Hors d'oeuvres (Ala Carte)

Artistically presented at varying elevations

### MEDITERRANEAN SPREADS & CRUDITÉ

House-Made Hummus | V | GF | DF | VGN  
& Roasted Red Pepper Garlic Spread | V | GF  
Pita Triangles  
Carrots, Celery, Red Pepper, Zucchini  
3.95 /guest (min. 15)

### GRILLED VEGETABLE CRUDITÉ

Asparagus Spears, Carrots, Zucchini, Yellow Squash,  
Red Peppers & Mushrooms Finished with Balsamic Vinaigrette  
3.25 /guest (min. 15)

### CHOPPED LIVER

Garnished with Diced Eggs  
**Served with** Assorted Crackers & Flat Breads  
2.75 /guest (min. 15)

### IMPORTED CHEESE BOARD

Manchego, Red Dragon Cheddar, Gouda, Brie, Gorgonzola,  
Fresh Berries & Red Grapes  
**Served with**  
Assorted Crackers, Flat Breads & Fig Jam  
7.95 /guest (min. 15)

\*Cheeses subject to change based on availability

