

ROSH HASHANAH MENU 2022

Traditional Dinner

Braised Beef Brisket
 beef gravy
 Grilled Breast of Capon
 tomato chutney
 Roasted Red Bliss Potatoes,
 Carrots & Onions
 Steamed Green Beans
 Challah
 8" Marble Fudge Cake
\$295 / serves 10

Contemporary

Arctic Char with Spicy Tomato Sauce
 Sauteed Spinach with Garlic & Golden
 Raisins
 Roasted Cauliflower Casserole
 Challah
 Petite Lemon Rosemary Loaf Cakes
\$180 / serves 5

 optional add-on:
 Harvest Salad with arugula, shaved fennel,
 pomegranate seeds, lemon vinaigrette |
 \$35, serves 5

Luncheon

Traditional Chicken Salad
 Glazed Corned Beef
 Sweet Noodle Kugel with Raisins
 Classic Caesar Salad
 Challah
 Chocolate Babka

\$255 / serves 10

no substitutions please

STARTERS

Chopped Liver \$7
 price per half pound

Vegetarian Chopped Liver \$6
 contains nuts - price per half pound,

Gefilte Fish \$5
 3 ounces, lettuce garnish

Relish Tray | \$35
 carrots, jicama, celery, olives, serves 10

Feta & Spinach Borekas | \$28
 everything bagel seasoning
 price per dozen

Clear Chicken Broth | \$12
 price per quart

Matzo Balls | \$16
 price per dozen, may be increased by
 increments of six

Dukka Spiced Carrot & Parsnip | \$18
Soup (vegan)
 price per quart



BREADS

Challah | \$6.25 ea
Raisin Challah | \$7 ea



GO-WITHS

per 1/2 pint:
Red Horseradish \$5
Horseradish Cream \$5
Tomato Chutney \$5
Corned Beef Glaze \$5
Asian Glaze \$5
Beef Gravy \$5 / pint

SALADS

Classic Chicken Salad | \$15.75

seedless grapes & slivered almonds,
per pound

Traditional Chicken Salad | \$15.75

price per pound

Classic Tuna Salad | \$15.75

price per pound

Tuscan Tuna Salad | \$16.50

kalamata olives, diced tomatoes, roasted red
peppers, herb vinaigrette, price per pound

Caesar Salad \$55

Classic Caesar dressing
serves 10, increase in increments of 5

Mediterranean Salad \$50

tomatoes, cucumbers, red peppers, red
onions, chickpeas, feta & fresh herbs,
kalamata olives on the side, price per 3 lbs.

Harvest Salad | \$60

arugula, shaved fennel, pomegranate seeds,
lemon vinaigrette, serves 10

Quick Pickled Cucumber Salad | \$7

price per pound

ENTREES

Grilled Boneless Capon Breast | \$12 ea

1/2 pt tomato chutney - \$5

Za'atar Chicken Breast with Green Tahini | \$10.50 ea

Arctic Char | \$15

6 oz portion with spicy tomato sauce

Grilled Asian Salmon | \$26.50

price per pound, apricot soy glaze

Traditional Falafel | \$52/ 2 dozen

tahini sauce

Tenderloin of Beef | \$200 ea

seared, oven ready or roasted, carved &
garnished

Braised Beef Brisket | \$29.50

1st cut, beef gravy, price per pound

Glazed Corned Beef | \$29.50

1st cut, corned beef glaze, price per pound

Braised Boneless Short Rib | \$34

3 lb minimum, price per pound

VEGETABLES

small - serves 4-6 / large - serves 8-10

Steamed Green Beans | \$16/32

Sautéed Spinach | \$18/36

garlic & golden raisins

Roasted Red Potatoes, Carrots & Onions | \$16/32

Roasted Root Vegetables | \$18/36

parsnips, carrots, sweet potatoes,
celery root, sweet onions

Roasted Cauliflower Casserole | \$25/45

gruyere cheese, panko bread crumb
topping

Mashed Potatoes \$20/40

Swiss Chard & Herb Fritters \$32

labneh, price per dozen

Yom Kippur

TRADITIONAL BREAKFAST

Sliced Nova Scotia Salmon
Whole Whitefish Filet OR Whitefish Salad
Sliced Tomatoes, Onions & Cucumbers
Muenster & Alpine Lace Swiss Cheeses
Plain, Vegetable & Chive Cream Cheeses
Assorted Bagels (plain & seeded)

\$200, serves 10 / \$110, serves 5
no substitutions, additional entrees available

BREADS

Assorted Bagels | \$15 per doz.

Challah | \$6.25 each

Raisin Challah | \$7 each

PLATTERS

Sliced Tomatoes, Onions & Cucumbers
small serves 5 | \$18, medium serves 10 | \$35

Platter of Cheeses
Muenster & Alpine Lace swiss cheeses
plain, vegetable & chive cream cheeses
small serves 5 | \$20, medium serves 10 | \$40



A LA CARTE

price per pound unless stated otherwise

Sliced Nova Scotia Salmon | \$39

Gravlax | \$45

Poached Salmon (full side) | \$80
garnished on platter

Cucumber Dill Sauce | \$5 per 1/2 pint

Sable Revelation | \$45

Kipperd Salmon | \$45

Whole Whitefish Filet | \$30

Whitefish Salad | \$30

Pickled Herring | \$15
choice of wine or cream sauce - price per pint

CASSEROLES

Sweet Noodle Kugel with Raisins
small serves 4-6 | \$27
medium serves 10-12 | \$45

Cheese Blintz Casserole
small serves 4-6 | \$30
medium serves 10-12 | \$50

Baked Cinnamon Apple French Toast Casserole
small serves 4-6 | \$27
medium serves 10-12 | \$45

Quiche Florentine | \$50
spinach, onions & Gruyere cheese

House Made Apple Sauce | \$12
price per pint

Maple Syrup \$6.75
price per 1/2 pint



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DESSERTS

8" Marble Fudge Cake \$35

10" Chocolate Raspberry Torte \$40
(gluten free)

Chocolate Babka | \$25

Pine Nut Roll | \$25
1/2 size

8" Apple Galette | \$40

Coconut Macaroons | \$30
plain or chocolate dipped - price per dozen

Chocolate Dipped Grahams | \$18
price per dozen

Almond Butter Coconut Chocolate Chip Cookies | \$18
price per dozen

Petite Lemon Rosemary Loaf Cakes | \$24 /
half dozen

Vegan Zucchini Carrot Cupcakes | \$18
vanilla icing, price per half dozen

Honey Cake Bundtlets | \$18
price per half dozen

Seasonal Fruit Salad | \$55
serves 10

Berry Coulis | \$6
price per 1/2 pint

Cinnamon Whipped Cream | \$5/pint

Place your order:

For Rosh Hashanah:

**Rosh Hashanah begins on
Sunday, September 25 and ends
on Tuesday, September 27.**

**Please place orders by
Wednesday, September 21 for
Sunday & Monday pick up or
delivery.**

For Yom Kippur:

**Yom Kippur begins on
Tuesday, October 4 and ends on
Wednesday, October 5.**

**Please place orders by
Friday, September 30th.**



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