



410.356.1666

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Rosh Hashanah Menu 2023

Traditional Dinner

Braised Beef Brisket
beef gravy
Grilled Breast of Capon
tomato chutney
Roasted Red Bliss Potatoes,
Carrots & Onions
Steamed Green Beans
Challah
10" Chocolate Raspberry Torte
(gluten free)

\$320 | serves 10

Contemporary

Grilled Rockfish, artichoke heart, sun
dried tomatoes, kalamata olives, lemon,
Italian parsley
Sautéed Spinach with Garlic & Golden
Raisins
Roasted Cauliflower Kugel
Challah
Petite Éclair Assortment

\$345 | serves 10

optional add-on:

Harvest Salad with arugula, shaved
fennel, pomegranate seeds, lemon
vinaigrette | \$60, serves 10

Luncheon

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

\$275 | serves 10

no substitutions please

starters

Chopped Liver \$8
price per half pound

Vegetarian Chopped Liver | \$8
contains nuts - price per half pound,

Gefilte Fish | \$5.50
3 ounces, lettuce garnish

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

Feta & Spinach Pinwheels | \$24
everything bagel seasoning
price per dozen

Clear Chicken Broth | \$12
price per quart

Matzo Balls | \$21
price per dozen, may be increased by
increments of six

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



bread

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



go-withs

per 1/2 pint:
Red Horseradish \$5
Horseradish Cream \$6
Tomato Chutney \$5
Corned Beef Glaze \$6
Apricot Soy Glaze \$5
Salsa Verde \$5
Beef Gravy \$8 | pint

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salads

Classic Chicken Salad | \$16
seedless grapes & slivered almonds,
per pound

Traditional Chicken Salad | \$16
price per pound

Classic Tuna Salad | \$16.50
price per pound

Tuscan Tuna Salad | \$16.50
kalamata olives, diced tomatoes, roasted red
peppers, herb vinaigrette, price per pound

Tabbouleh Salad | \$12
apple, walnut, pomegranate, vegan
price per pound

Caesar Salad | \$55
Classic Caesar dressing
serves 10, increase in increments of 5

Harvest Salad | \$60
arugula, shaved fennel, pomegranate seeds,
lemon vinaigrette, 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.

Brussels Sprout Salad | \$36
mustard & toasted almonds
price per 3 lbs.

entrees

Grilled Boneless Capon Breast | \$12 ea
1/2 pt tomato chutney - \$5

Za'atar Chicken Breast with Tahini | \$10.50

Grilled Rockfish | \$18.50
6 oz portion with artichoke hearts, sun dried
tomatoes, kalamata olives, lemon, Italian
parsley

Seared Salmon | \$27.50
price per pound, apricot soy or citrus glaze

Whole Beef Tenderloin
sliced & garnished | \$225
seared, oven ready in foil pan | \$200

Braised Beef Brisket | \$32
1st cut, beef gravy, price per pound

Glazed Corned Beef | \$32
1st cut, corned beef glaze, price per pound

Braised Boneless Short Rib | \$36
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 Kugel | \$27 / 45
gluten free

Mashed Potatoes | \$20 / 40

**Swiss Chard & Goat Cheese
Casserole | \$27 / 45**

Vegan Offerings

**7 Vegetable Tri Colored Quinoa
Casserole | \$33**
onion, cabbage, turnips, yellow squash,
zucchini, chickpeas, tomato, 3 lbs

Traditional Falafel | \$52 / 2 dozen
tahini sauce

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

bread

Assorted Bagels | \$15 per doz.

Challah | \$6.25 each

Raisin Challah | \$7 each

platters

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

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



a la carte

price per pound unless stated otherwise

Sliced Nova Scotia Salmon | \$39

Gravlax | \$45

Poached Salmon (full side) | \$85
garnished on platter

Cucumber Dill Sauce | \$5
priced 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
large serves 10-12 | \$45

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

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

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

8" Butternut Squash Galette | \$35
butternut squash, ricotta, fresh herb

House Made Apple Sauce | \$12
price per pint

Maple Syrup | \$6.75
price per 1/2 pint



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desserts

10" Chocolate Raspberry Torte | \$50
gluten free

Chocolate Babka | \$25

Pine Nut Roll | \$25
1/2 size

8" Apple Galette | \$35

8" Upside Down Apple Honey Cake | \$45

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

Chocolate Dipped Grahams | \$18
price per dozen

Petite Éclair Assortment | \$30
custard, chocolate, mocha
priced per dozen

Sticky Toffee Pudding Bundtlets | \$19.50
sticky sauce, vegan, 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
Friday, September 15 and ends on
Sunday, September 17.

Please place orders by Monday,
September 11 for Friday & Saturday
pick up or delivery.

For Yom Kippur:

Yom Kippur begins on
Sunday, September 24 and ends on
Monday, September 25.

Please place orders by
Wednesday, September 20.



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