

Jenny Tavor

Custom Catering

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BREAKFAST AND BRUNCH IDEAS

ASSORTED QUICHES
SCRAMBLED EGGS
EGG CHILI PUFF
BREAKFAST BREAD PUDDINGS—SWEET OR SAVORY
STRATAS
BLINTZES
FRENCH TOAST
WAFFLE BAR
BLINTZE SOUFFLES
KUGEL
CHICKEN OR BEEF SAUSAGE
BEEF OR TURKEY SAUSAGE PATTIES
BREAKFAST POTATOES
SPINACH GRATIN
SHAKSHOOKAH

FRESH FRUIT
WINTER FRUIT SALAD
TROPICAL FRUIT SALAD

SPINACH AND ROMAINE SALAD WITH ASSORTED BERRIES AND CANDIED NUTS WITH A RASPBERRY POPPYSEED DRESSING

SPINACH AND ROMAINE SALAD WITH CRANBERRIES, MANDARIN ORANGES, CANDIED NUTS AND A CITRUS VINAIGRETTE

WALDORF SALAD

TUNA SALAD
SALMON RILETTE
CAPRESE SALAD

MENU SUGGESTIONS 2011

HUMMUS AND TEHINA

MOCK CRAB CAKES WITH REMOULADE SAUCE

SMOKED SALMON, CREAM CHEESE, HOT HOUSE CUCUMBER AND HEIRLOOM TOMATO TRAYS WITH BAGELS AND DELI BREADS

SMOKED TROUT SALAD WITH SAVOY CABBAGE, APPLE AND CELERY ROOT SLAW, WALNUTS AND A WALNUT SHERRY VINAIGRETTE

POACHED SALMON WITH CUCUMBER DILL SAUCE

HERBED CRUMB SALMON

SESAME CRUSTED FRIED TILAPIA

MUFFINS
CINNAMON BUNS
PULL APART BREAD
CHEESE CAKE
APPLE CAKE

APPETIZERS

Parev Choices (No Dairy or Meat)

A WONDERFUL ANTIPASTO DISPLAY INCLUDING ROASTED BALSAMIC PEARL ONIONS, ROASTED EGGPLANT, HARICOT VERTE AND CURED OLIVES, MARINATED ARTHICHOKES, CHILI MUSHROOMS, ROASTED ASSORTED PEPPERS, WHITE BEAN SALAD AND ANY OTHER IDEAS WE COME UP WITH

CROSTINI OR BRUCHETTA (TOASTED BREAD IN THE ITALIAN STYLE) SERVED WITH ONE OR MORE OF THE FOLLOWING:

- CAPONATA (ITALIAN EGGPLANT RELISH)
- TAPENADE (BLACK OLIVE SPREAD)
- FRESH MUSHROOM SAUTE
- ARTICHOKE SPREAD

FRESHLY MADE HUMMUS AND TEHINA TRAYS WITH PITA WEDGES

FRIED POLENTA WITH VARIOUS TOPPINGS

MINIATURE POTATO LATKES/ROESTI SERVED WITH HOMEMADE APPLESAUCE AND/OR SOUR CREAM

THRICE BAKED POTATO SKINS
MASALA ROASTED POTATO WEDGES IN THE INDIAN STYLE SERVED WITH A COOLING CHUTNEY

DEMITASSE CUPS OF YELLOW OR RED GAZPACHO WITH CILANTRO OIL AND AVOCADO SALSA GARNISH OR ROASTED PEPPER SOUP

TABOULI SALAD SERVED WITH HEARTS OF ROMAINE AND BELGIAN ENDIVE LEAVES

Dairy Choices

TO ADD TO THE ANTIPASTO DISPLAY:

MARINATED FRESH MOZARELLA BALLS

FETA CHEESE WITH HERBS

CAPRESE SKEWERS (BUFFALO MOZARELLA, GRAPE TOMATOES, BASIL AND BLACK OLIVES)

SAVORY CHEESECAKE SERVED WITH TOAST POINTS

ASSORTED QUICHES AND SAVORY TARTS

QUESADILLAS SERVED WITH SOUR CREAM AND SALSA

GOURMET TORTILLA CHIP "STATION" WITH

- SMOKY GRILLED EGGPLANT DIP
- TOMATILLA AND FRESH PINEAPPLE SALSA
- GUACOMOLE
- CHILI CON QUESO
- MANGO AND PAPAYA SALSA
- SOUTHWESTERN SPINACH DIP WITH JACK CHEESE AND CHILIES
- 7 LAYER MEXICAN DIP

WHOLE BRIE CHEESE BAKED IN PUFF PASTRY CROSTINI WITH FIG PRESERVES, BRIE, DRIED FIGS AND FRESH THYME (yummy)

PASTRY TURNOVERS WITH POTATO AND CHEESE FILLING

CHIVE CREPE CORONETS WITH A CREAM CHEESE-CAPER FILLING AND TOPPED WITH SMOKED TROUT CHEVRONS, WHOLE CHIVES, AND JULIENNE OF CARROT AND CELERY

JALAPENO-CORN MUFFINS FILLED WITH PEPPER JACK OR PLAIN JACK CHEESE

Appetizers continued

MINI CORN-JALAPENO BLINI SERVED WITH SOUR CREAM AND AVOCADO SALSA

MINIATURE CHEESE GRITS CAKES

CROSTINI WITH FIG PRESERVES, BRIE, DRIED FIG AND FRESH THYME

CAPRESE CROSTINI

CROSTINI WITH GRUYERE CHEESE, SAUTEED MUSHROOM, FRIED SAGE AND WHITE BALSAMIC VINEGAR SPLASH

DEMITASSE CUPS OF GAZPACHO, ROASTED PEPPER SOUP, VICHYSOISSE OR OTHER

Fish Offerings

MINIATURE "MOCK CRAB CAKES" SERVED WITH REMOULADE SAUCE AND FRUIT SALSA

MINIATURE MOCK CRAB CAKES OFFERED ON A SPOON WITH TOMATILLA SALSA AND AIOLI

SMOKED SALMON OR HOME CURED GRAVALAX SERVED ON PUMPERNICKEL OR RYE BREAD WITH LEMON PARSLEY BUTTER AND FRESH DILL GARNISH

SMOKED TROUT PATE SERVED WITH CRACKERS OR TOAST POINTS

WHOLE POACHED FILET OF SALMON SERVED WITH TWO SAUCES

FRIED GOURGENIERRE OF FISH SERVED WITH TARTAR SAUCE

ALMOND CRUSTED FRIED TILAPIA SKEWERS WITH CREOLE REMOULAD SAUCE

HERRING PREPARED IN A NUMBER OF WAYS

FRESH TUNA, ROASTED PEPPER AND CAPERS SERVED ON CROSTINI OR BRUCHETTA

TOSTADITAS TOPPED WITH SMOKED TROUT OR SEARED AHI TUNA WITH AVODADO AND CILANTRO GARNISH

Meat and Chicken Offerings

(For a non-dairy event)

CARVING STATIONS:
BEEF, PASTRAMI, CORNED BEEF

SOUP SHOTS

SHORT RIB MARTINIS WITH HORSERADISH MASHED POTATOES AND GARNISHED WITH A MARTINI SKEWER

FRANKS IN A BLANKET (COCKTAIL SAUSAGES BAKED IN A PUFF PASTRY SHELL) SERVED WITH HONEY MUSTARD

SWEET AND SOUR MEATBALLS

JAMAICAN BEEF PIES

MUSTARD ROASTED WHOLE SALAMI (KOSHER), SLICED AND SERVED WITH RYE BREAD OR SILVER DOLLAR ROLLS, ASSORTED MUSTARDS AND ASSORTED PICKLES

ROASTED BEEF SLICED AND SERVED ON PUMPERNICKEL BREAD WITH HORSERADISH MAYONNAISE AND FRESH HERB GARNISH

FRIED LAMB KEFTES SERVED WITH SAUCES

BABY LAMB CHOPS WITH FRESH ENGLISH MINT DIPPING SAUCE

SMOKED TURKEY AND CRANBERRY RELISH SERVED ON HOMEMADE BISCUITS (LIKE SCONES)

SESAME CHICKEN ON SKEWERS BEAUTIFULLY ARRANGED ON PLATTERS AND SERVED HONEY MUSTARD SAUCE OR SPICY APRICOT SAUCE

FRIED CHICKEN TENDERS WITH HONEY MUSTARD OR SPICY APRICOT SAUCE

CHICKEN SATAY IN THE THAI STYLE SERVED WITH PEANUT SAUCE

CHICKEN WINGS PREPARED VARIOUS WAYS

CURRIED CHICKEN SALAD SERVED WITH SILVER DOLLAR ROLLS

TINY FRIED CHICKEN CAKES SERVED WITH SAUCES

ORIENTAL LETTUCE WRAPS WITH CHICKEN OR BEEF

HOISIN DUCK WRAPS IN AUTHENTIC CHINESE PANCAKES

SALAD OPTIONS

(We can do any salad you wish, if none of these suit)

STACKED CAPRESE SALAD (LAYERED SLICES OF RED AND YELLOW BEEFSTEAK TOMATO AND BUFFALO MOZARELLA CHEESE WITH BLACK OLIVE TAPENADE AND FRESH BASIL SERVED WITH MESCLUN GREENS AND GARNISH WITH CAPER BERRIES AND TOASTED PINENUTS)

MESCLUN GREENS WITH ROASTED PEAR, ROASTED LEEK AND TOASTED PINENUTS AND PARMESAN CHEESES HAVINGS, SERVED WITH A LEMON-LEEK VINAIGRETTE

MIXED GREENS SERVED WOTH DRIED CRANBERRIES, CANDIED PECANS AND MANDARIN ORANGES SERVED IN A LIGHT ORANGE VINAIGRETTE

SOUTHWESTERN STYLE SALAD WITH CHOPPED GREENS, CHOPEED RED CABBAGE, AVOCADO, CILANTRO, TOMATO, FRESH CORN, TOASTED PECANS, SHREDDED JACK CHEESE (OPTIONAL) WITH FRIED TORTILLA STRIPS AND GRILLED CHUNKS OF FRESH CORN GARNISH SERVED WITH AN ANCHO CHILIE VINAIGRETTE
CREOLE CAESAR SALAD

MIXED GREENS WITH DRIED DATES AND FIGS, SLICED APPLES, FETA CHEESE AND BALSAMIC GLAZED WALNUTS

GREEK PEASANT SALAD

Dinners are served with FRESH DINNER ROLLS or ARTISAN BREAD BASKETS

We can also make a salad more substantial by adding a "MOCK CRAB CAKE" (made with fish) and serving it with REMOULADE SAUCE and a FRESH FRUIT SALSA

SOUPS OPTIONS

(These are only a sampling of our selections)

LIGURIAN VEGETABLE SOUP

TUSCAN BEAN SOUP

SPLIT PEA SOUP

Soup Options continued

CURRIED PUMPKIN AND BUTTER NUT SQUASH SOUP

BUTTERNUT SQUASH SOUP WITH APPLE CIDER CREAM GARNISH

YELLOW OR RED TOMATO GAZPACHO

CHICKEN SOUP WITH MATZAH BALLS

MUSHROOM BARLEY SOUP IN THE HUNGARIAN STYLE

WILD MUSHROOM SOUP WITH MADEIRA AND FRESH CHIVE GARNISH

ENTREES

Fish Options

HERB CRUSTED FILET OF SALMON SERVED WITH A DOUBLE MUSTARD SAUCE

HERB CRUSTED AND OVEN ROASTED FILET OF HALIBUT SERVED WITH A FRESH CORN OR FRUIT RELISH

ORIENTAL–STYLE ROASTED SALMON

WHOLE ROASTED FILET OF SALMON WITH SUN DRIED TOMATO PESTO

Fish Options continued

FRIED PECAN OR ALMOND CRUSTED TILAPIA FILET

LIGHTLY SPICED FRESH FISH SOUP IN THE STYLE OF BOUILLEBAISE SERVED WITH COUSCOUS OR RICE

POACHED FILET OF SALMON SERVED WITH TWO SAUCES

TROUT ALMONDINE SERVED WITH LEMON BUTTER SAUCE

MIDDLE EASTERN STYLE FRIED FISH IN VINEGAR SAUCE

THAI STYLE FRIED FISH WITH PEPPERS AND CILANTRO

PAN FRIED TILAPIA COOKED IN A ROMAN STYLE SWEET AND SOUR SAUCE

Meat Options

VEAL CHOP (Kosher or Regular)

RACK OF LAMB (Regular)

BEEF TENDERLOIN (Regular)

PRIME RIB OF BEEF (Kosher or Regular)

BRAISED SHORTRIBS (Kosher or Regular)

BRISKET (Kosher or Regular) - WE COOK IT VARIOUS WAYS

BOBOTIE (SOUTH AFRICAN CURRY SPICED GROUND BEEF CASSEROLE SERVED WITH ASSORTED SAMBAL) (Kosher or Regular)

BEEF STUFFED EGGPLANT IN SWEET AND SAVORY TOMATO SAUCE (Kosher or Regular)

Chicken Options

SAUTEED BONELESS BREAST OF CHICKEN COOKED IN A LEMON WINE SAUCE AND TOPPED WITH MUSHROOMS AND ARTICHOKE

ISLAND CHICKEN (CURRY, ALMONDS, MANDARIN ORANGES, RAISINS)

SPICY (Not TOO hot, I promise!!!) CHICKEN CASSEROLE

COUNTRY CAPTAIN CHICKEN (WITH CURRY AND TOMATOES)

CHICKEN MARSALA

CHICKEN WITH DRIED APRICOTS, PRUNES, CURRANTS COOKED IN AN ORANGE AND APRICOT SAUCE

CHICKEN SATAY SKEWERS SERVED WITH PEANUT SAUCE

SESAME CHICKEN SKEWERS SERVED WITH HONEY MUSTARD SAUCE

CHICKEN SAUCE PIQUANT GARNISHED WITH GREEN OLIVES, SCALLIONS AND FRESH HERBS

CHICKEN CACCIATORE

CURRIED CHICKEN SERVED WITH ASSORTED SAMBAL

Vegetable Choices

ROASTED RATATOUILLE

ROASTED SEASONAL VEGETABLES WITH FRESH HERB GARNISH

LIGHTLY SAUTEED JULIENNE OF CARROT, HARICOT VERTE, ASPARAGUS, ASPIRATION AND PEARL ONIONS

OVEN ROASTED GREEN BEANS

ASPARAGUS (Prepared as you like it)

SAUTE OF FRESH WILD MUSHROOMS AND ASPARAGUS

GRILLED VEGETABLE STACKS (INCLUDING EGGPLANT, ZUCCHINI, PEPPERS, PORTOBELLO MUSHROOM, ASPARAGUS WITH FRESH ROSEMARY SKEWER

SPINACH CASSEROLE (DIARY OR PAREV)

SAUTEED SPINACH WITH GARLIC AND LEMON

PROVENCAL TOMATOES

GLAZED BABY CARROTS

VEGETABLE "BUNDLES"

Starch Options

OVEN ROASTED POTATO IN THE FRENCH STYLE

ROASTED POTATO FANS

POTATO ROESTI

SMASHED AND ROASTED BABY POTATOES

MASHED POTATOES (WITH ROASTED GARLIC OR PLAIN)

POTATO GRATIN

RICE PILAF

VEGETABLE RICE PILAF

RICE PILAF WITH GREENS AND HERBS

Starch Options continued

RICE PILAF WITH EGGPLANT

ISRAELI COUSCOUS WITH VEGETABLE, DRIED
FRUIT AND NUTS

PASTA PUTANESCA

PASTA A LA NORMA (WITH EGGPLANT AND
RICOTTO)

ORIENTAL PASTA SALAD

ORZO PASTA WITH ROASTED VEGETABLES

"NOT YOUR MOM'S" MAC AND CHEESE
PENNE AND CAULIFLOWER GRATIN WITH COMTE
CHEESE AND PARMESAN

DESSERTS

ASSORTED COOKIES, SHORTBREAD BARS,
BISCOTTI AND BOWNIES

TRIFLES—PLAIN AND CHOCOLATE

BREAD PUDDINGS- PLAIN AND CHOCOLATE AND
BANANA AND DULCE DE LECHE

ITALIAN CREAM CAKE

HUMMING BIRD CAKE

CARROT CAKE

CHEESE CAKE

ESPRESSO MOCHA CHOCOLATE POTS D' CRÈME

ECLAIRS AND CREAM PUFFS

FRUIT SHELLS FILLED WITH SORBET

APPLE BLUEBERRY CRISP (OR OTHER FRUITS)

MILE HIGH APPLE PIE

POACHED PEAR (DIPPED IN CHOCOLATE AND
ALMONDS OR NOT)

FRESH FIG CROSTATA

FRUIT SALADS

SCONES, MUFFINS

OTHER SERVICES AVAILABLE:

- **PROFESSIONAL STAFF**
- **WINE AND OTHER DRINKS**
We can purchase any or all of your
beverages for you and deliver them to
your venue.
- **RENTALS**
- **FLOWERS**
- **DISPOSABLES**
Dishes, flatware , napkins and glasses
- **DELIVERY**



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