

Jenny Tavor

Custom Catering

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BREAKFAST AND BRUNCH IDEAS

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

GRANOLA AND YOGURT BAR WITH FRESH FRUIT
FRESH FRUIT
WINTER FRUIT SALAD
TROPICAL FRUIT SALAD
POACHED PEARS
DRIED FRUIT COMPOTE

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

GRILLED PEAR SALAD
MELON AND PLUM SALAD (SEASONAL)
STRAWBERRY FIELDS SALAD WITH CANDIED NUTS AND FETA CHEESE

WALDORF SALAD

TUNA SALAD
SALMON RILETTE
CAPRESE SALAD

HUMMUS AND TEHINA OR 7 LAYER MEDITERRANEAN DIP

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

SMOKED TROUT AND POTATO SALAD WITH DILL AND HORSERADISH

POACHED SALMON WITH CUCUMBER DILL SAUCE

HERBED CRUMB SALMON

SESAME CRUSTED FRIED TILAPIA

MUFFINS
CINNAMON BUNS
PULL APART CARAMEL AND PECAN BREAD
CHEESE CAKE
APPLE CAKE
SWEET AND SAVORY BREAKFAST PANNINI
BISCUITS AND SCONES

ENGLISH TEA

ASSORTED OPEN AND CLOSED TEA SANDWICHES
SWEET BRUCHETTA AND CROSTINI
ENGLISH CREAM SCONES (PLAIN OR WITH DRIED FRUITS) SERVED WITH PRESERVES AND CRÈME FRAICHE
MINI GRILLED CHEESE PANINI
FRUIT SOUP SHOTS
SAVORY TARTS
SWEET FRUIT TARTS
CHEESE CAKES, MELKERT, LEMON MERINGUE TART
ASSORTED CAKES AND CUPCAKES
FRESH FRUIT
ALMOND CAKE
SHORTBREAD, BISCOTTI, TEA COOKIES

APPE TIZERS

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

SLOW ROASTED BEAN AND TOMATO SALAD

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

SEVEN LAYER MEDITERRANEAN DIP WITH PITA AND LAFFAH BREADS

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 OR CUCUMBER-MINT GAZPACHO

TABOULI SALAD SERVED WITH HEARTS OF ROMAINE AND BELGIAN ENDIVE LEAVES

THAI STYLE SPRING ROLLS WITH PEANUT AND SWEET CHILI SAUCES (CAN ALSO BE PREPARED WITH CHICKEN)

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

Dairy Choices Continued

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

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

PAN FRIED HALOUMI CHEESE WITH BLOOD ORANGE AND GRILLED FIGS (SEASONAL)

TOASTED BRIOCHE WITH CRÈME FRAICHE AND CAVIAR

Fish Offerings

SMOKED SALMON CARVING STATION WITH TRADITIONAL ACCOMPANIMENTS

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

SEARED BLACK AND WHITE SESAME SEED CRUSTED AHI TUNA OFFERED WITH A SWEET SOY AND CHILI PEPPER SAUCE

FRESH FISH SLIDERS WITH CREAMY TARTAR SAUCE AND FRESH SLAW

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

BEEF CHILI BAR WITH TRADITIONAL ACCOMPANIMENTS

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

BEEF SLIDERS WITH "MONKEY GLAND SAUCE"—SOUTH AFRICAN BBQ SAUCE—AND ARUGULA

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 OR MUSTARD JALAPENO 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

GRILLED CHICKEN BREAST SLIDERS

ORIENTAL LETTUCE WRAPS WITH CHICKEN OR BEEF

SEARED DUCK WITH MAPLE SYRUP IN CHIVE PANCAKES WITH SCALLIONS, FRESH GINGER SLIVERS, AND CILANTRO, OFFERED WITH SWEET SOY AND CHILI PEPPER SAUCE

Themed Dinners ~ Menus Custom Designed

MEXICAN
ITALIAN
MEDITERRANEAN
ISRAELI
SOUTH AFRICAN
ORIENTAL

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 CHEESESHAVINGS, SERVED WITH A LEMON-LEEK VINAIGRETTE

MIXED GREENS SERVED WITH 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

PROVENCAL VEGETABLE SALAD WITH ROASTED VEGETABLES ON A PUFF PASTRY WITH TAPENADE, AND TOPPED WITH SPRING GREENS FRESH HERB AND ARUGULA SALAD WITH SLICED GREEN APPLE, BRIE CHEESE WEDGE AND TOASTED PISTACHIO NUTS WITH A APPLE CIDER VINAIGRETTE

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

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 OR WITH ORANGE-HAZELNUT GREMOLATA

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
FRIED PECAN OR ALMOND CRUSTED TILAPIA OR RED SNAPPER 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

SESAME-GINGER CHICKEN WITH CASHEWS, CARROTS AND SNAP PEAS

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

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

CHICKEN CACCIATORE

CURRIED CHICKEN SERVED WITH ASSORTED SAMBAL

MOROCCAN CHICKEN WITH PRUNES, ZUCCHINI, POTATOES AND BUTTERNUT SQUASH

Vegetable Choices

ROASTED RATATOUILLE

ROASTED SEASONAL VEGETABLES WITH FRESH HERB GARNISH

Vegetable Choices Continued

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

SAUTE OF HARICOTS VERTE, JULIENNED CARROTS AND SNAP PEAS WITH A HAZEL NUT GREMOLATA

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"

BUTTERNUT SQUASH PUREE

Starch Options

OVEN ROASTED POTATO IN THE FRENCH STYLE

ROASTED POTATO FANS

POTATO ROESTI OR POTATO GRATIN OR POTATO KUGEL

SMASHED AND ROASTED BABY POTATOES

MASHED POTATOES (WITH ROASTED GARLIC OR PLAIN)

ROASTED SWEET POTATO WEDGES

RICE PILAF

VEGETABLE RICE PILAF

RICE PILAF WITH GREENS AND HERBS

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

CHOCOLATE CAKE OR HUMMING BIRD CAKE OR 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

TIRAMISU—WHOLE OR INDIVIDUAL

FRUIT SALADS

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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