Rosher Style Menu



Art of the Party
Darty
Extering & EVENT PRODUCTION

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# Introduction

As a full service, off-site caterer, Art of the Party can accommodate any events in your synagogue, home, park, museum, historical site, or ballroom. Whether you are hosting a special once-in-alifetime event, like a bar/bat mitzvah or wedding, or your firm is conducting an important luncheon. Art of the Party is always at your service. We provide the knowledge to make your next event truly memorable. Art of the Party's consultants will meet with you and help determine the precise catering needs for your special occasion.

Our suggested menus are designed to help you best meet the needs of your occasion, with an array of tantalizing appetizers, satisfying salads, filling main courses and delicious desserts. Our catering menus have been expanded to include several authentic Italian and Mediterranean cuisine. Upon your request, using only kosher products and disposable cookware, Art of the Party can create a kosher menu for your upcoming event.

Whether your party is large or small, you find the same level of service and dedication that characterizes each event **Art of the Party** caters. Lastly, there's one thing you can always be sure of... the food is delicious and there is plenty of it!

We welcome the opportunity of discussing your party's needs. For more information call one of our Event Coordinators at (714) 434-8001



# <u>Gourmet Deli Platters</u>

Served with Your Choice of Potato, Cole Slaw, or Pasta Salad & Relish Tray Condiments on the side

### Meat Selections:

Fresh Roasted White Meat Turkey, Roast Beef, Pastrami, Corned Beef, Soft or Hard Salami

### Salad Selections:

Tuna Salad, Chicken Salad, Egg Salad, Chopped Chicken Liver

# Gourmet Deli Meat Platter

Your Choice of Three Meats & One Salad from our Meat and Salad Selections with an Array of Breads

# Super Luncheon Buffet

A Fully Carved Roasted Turkey decorated & garnished
 Your Choice of Three Assorted Cold Cuts from our Meat Selections
 Your Choice of one Salads from our Salad Selections
 Assortments of Breads or Dinner Rolls

# Miniature Sandwich Platter

Your Choice of Three from our Meat and Salad Selections on Specialty Baked Miniature Rolls (two per person)

# Sandwich Platter

Your Choice of Three from our Meat and Salad Selections on an Array of Breads

# Lavish Wrap Platter

Wrapped in Mediterranean Lavosh bread with Lettuce and Tomatoes

Your Choice of Three:

Veggie, Chicken Salad, Tuna Salad, Egg Salad, Smoked Whitefish Salad, Chopped Chicken Liver, Corned Beef, Pastrami, Kosher Salami, Roast Beef, Roasted Turkey, Turkey Pastrami, Sesame Chicken, Barbeque Chicken, Grilled Chicken Caesar, and Grilled Chicken Teriyaki



# Smoked Fish & Dairy Platters

### Smoked Nova Scotia Salmon Platter

Hand cut and artistically decorated to entice the eye as well as the palette

The finest hand cut Salmon arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Capers, Lemon wedges & Cream Cheese.

Served with fresh Bagels or Rye Bread

## Assorted Smoked Fish Platter

Hand cut and artistically decorated to entice the eye as well as the palette

\*Please select three from the following...

Smoked Salmon, Belly Lox, Smoked White Fish, B.B.Q. cod,

Smoked Sable, Baked Salmon, Lake Sturgeon, and Herring in Cream or Wine Sauce

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, Sliced Red Onion, Greek Olives, Capers, Lemon wedges & Cream Cheese Served with fresh Bagels or Rye Bread

### Assorted Cheese Tray

Cubed or sliced Imported & Domestic Cheeses
Beautifully decorated and arranged on a Platter
Served with sliced baguettes
Please select three from the following...
American, Swiss, Muenster, Cheddar,
Mozzarella, Provolone, Jack, Havarti, and Gouda

# Dairy Salads

Please select two from the following...

Tuna Salad, Egg Salad,

Whitefish Salad, Chopped Herring, Herring in Wine or Cream Sauce,

Gefilte fish with Horseradish

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Caper & Lemon wedges Served with fresh Bagels or Rye Bread

# <u>Homemade Blintzes</u>

Please select one from the following... Cheese, Apple-Cinnamon Raisin, or Blueberry Deliciously prepared homemade blintzes (two per person)

Served with your choice of toppings: Strawberry, Applesauce, Blueberry, and Sour Cream



# Salads

### Served with choice of Salad Dressing, Fresh Assorted Rolls or Rye Bread or Pumpernickel

#### **Mixed Baby Greens**

Tossed with Balsamic Vinaigrette & Fresh Parmesan Cheese

#### Garden Salad

Fresh California Greens Topped with Vine Ripened Tomatoes & Garnish

#### **Greek Salad**

Feta Cheese, Greek Olives, Cucumber and Bell Peppers on a Bed of Greens & Garnish

#### Caesar Salad

Crisp Romaine Lettuce tossed w/ Caesar Dressing, Parmesan & Croutons

#### Chicken Caesar Salad

Our Classic Caesar Topped with Marinated & Grilled Chicken Breast

#### Grilled Salmon Caesar Salad

Our Classic Caesar Topped with Herb Crusted Grilled Salmon

#### Chinese Chicken Salad

Grilled Sesame Chicken over Shredded Napa Cabbage with Asian Dressing & Garnish

#### Buffalo Mozzarella Salad

Mix Greens tossed with Olive Oil & Balsamic Vinegar Dressing and Topped with Buffalo Mozzarella and Ripe Tomatoes

# Pasta Salads

### Served with Fresh Assorted Rolls or Rye Bread or Pumpernickel

#### Farfalle Salad with Sun Dried Tomatoes & Spinach

Bow Tie Pasta tossed with Sun Dried Tomatoes, Spinach, and Pine Nuts in Light Olive Oil & Lemon Vinaigrette

#### Primavera Pasta Salad

Fusilli Pasta tossed with Mixed Grilled Garden Vegetables in Italian Dressing and topped with Aged Parmesan Cheese

#### Penne Pomodoro

Penne Pasta tossed with Vine Ripened Tomatoes, Parmesan & Fresh Basil in Olive Oil Vinaigrette Dressing

#### Oriental Pasta Salad

Linguine tossed with Celery, Snap Peas, Carrots, Mushrooms, Scallions, Red & Green Pepper in Oriental Sweet & Sour Vinaigrette

#### Tuna Rotelle Pasta Salad

Rotelle Pasta tossed with White Tuna, Tomatoes, Cucumbers, Grilled Zucchini, Bell Pepper and Olives in Lemon Olive Oil Vinaigrette

#### Chicken Bow Tie Pasta Salad

Chunks of Fresh Baked Chicken Breast with Celery, Carrots, Scallions, Red Peppers, in Creamy Garlic Dressing

#### Grilled Chicken Caesar Pasta Salad

Grilled Chicken Breast Strips with Penne Pasta, Red Peppers, Celery & Red Onion in a Creamy Garlic Dressing



# Hors D'OEUVIES

# Cold Appetizers

#### **Gefilte Fish**

Served with white and red Horseradish Sauce

#### **Cubed Salami**

Beautifully arranged on a platter Served with Bagel Chips or Baguettes

#### **Cubed Domestic & Imported Cheeses**

Beautifully arranged on a platter Served with Bagel Chips or Baguettes

#### **Smoked Salmon Crostini**

Nova Scotia Salmon thinly sliced by hand Served with Cream Cheese on Lightly Toasted Chapata Beautifully Arranged and Decorated on a Platter

#### **Assorted Bruschetta**

Toasted Breads topped with Tomatoes & Basil, Smoked Salmon Mousse, Grilled Bell Peppers, Bleu & Feta Cheese, or Mushroom & Bell Peppers Beautifully Arranged and Decorated on a Platter

#### Mozzarella Caprice

Buffalo Mozzarella, Vine Ripened Tomatoes, Fresh Basil and Balsamic Vinaigrette

#### **Vegetables Crudities**

An array of seasonal vegetables with dipping sauces

#### Vegetable Antipasto

Assorted Vegetables grilled with Olive Oil and a touch of Balsamic Vinegar & Parmesan Cheese

#### Fruit & Cheese Platter

Assortments of Cheeses and Seasonal Fruits Sliced & beautifully arranged on a Platter

#### **Deviled Egg Tray**

Hard-boiled Eggs sliced in half and Stuffed with Yolk, Herbs & Spices

#### Baked Wheel of Brie

Wrapped in pastry shell and Staffed with Sundry Tomatoes and Toasted Pistachios Served with Assorted Crackers



# Hot Appetizers

#### **Miniature Potato Latkes**

Finely grated and pan-fried Potatoes; Served with Applesauce & Sour Cream

#### Miniature Zucchini & Potato Latkes

Served with Roasted Tomato Dip

#### **Miniature Potato Knishes**

A delicate pastry dough with Homemade Mashed Potato & Fried Onions

#### **Homemade Mini Blintzes**

Your choice of one: Cheese, Apple Raisin, or Blueberry; Served with your choice of toppings: Strawberry, Rum Cherry,

Blueberry, Applesauce & Sour Cream

#### **Chicken Wings**

Hot, BBQ or Teriyaki Sauce;

Served with Ranch Dressing

#### Franks in Blanks

All Beef Frankfurter served in Wrapped Pastry Dough

#### Miniature Stuffed Cabbage Rolls

Tender Cabbage filled with Ground Seasoned Beef

Served in a Sweet and Sour Sauce

#### Homemade Meat Balls

Your choice of Sweet & Sour, Marinara or Swedish Sauce

#### **Stuffed Mushrooms**

Stuffed with Roasted Walnuts and Cheese

#### **Chicken Satay**

Grilled Chicken threaded on skewers;

Served with Spicy Peanut Dipping Sauce

#### **Beef Satay**

Grilled Beef threaded on skewers;

Served with Hoisen Dipping Sauce

#### Miniature Egg Rolls

Won Ton Skins filled Chinese Mix Vegetables

Served with Chinese Spicy Mustard and Sweet & Sour Sauce

#### Spinach Kugel

Served with Tomato's Confute Topping

#### Noodle Kugel

Baked with Farmer Cheese,

Cinnamon Apple & Golden Raisins

#### **Carrots Zimmes**

#### Kasha Varnishkes

Served with Homemade Mushroom Gravy

#### Stuffed Derma

Served with Homemade Mushroom Gravy



# Kiddush Luncheon Buffet

# Dairy Salads & Spreads

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Caper & Lemon wedges; Served with fresh Bagels or Rye Bread

1. Choice of any one Salads and two Spreads: Tuna Salad, Egg Salad, Whitefish Salad, Chopped Herring, Herring in Wine or Cream Sauce, Gefilte fish with Horseradish,

Lox Spread, Vegetable Cream Cheese,

Roasted Garlic & Herb Cream Cheese and Scallion Cream Cheese

2. Choice of one: Greek Salad, Mix Baby Green Salad, Caesar Salad,

Veggie Pasta Salad or Garden Salad

3. Tray of Assorted Cheeses

4. Seasonal Cut Fresh Fruit Bowl

5. Choice of two: Brownies, Chocolate Chip Cookies, Assorted Butter Cookies and Rugelach

6. Punch or Lemonade

# Dairy Luncheon Buffet

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Caper & Lemon wedges; Served with fresh Bagels or Rye Bread

- 1. Poached Salmon with a Cucumber Dill Sauce
- 2. Baskets of Assorted Bagels with Cream Cheese
  - 3. Mould of Egg Salad or Tuna Fish Salad
- 4. Choice of one: Greek Salad, Mixed Baby Green Salad, Caesar Salad, Veggie Pasta Salad or Garden Salad
  - 5. Choice of two: Cheese, Blueberry, or Apple & Raisin Blintzes with Sour Cream and Applesauce
    - 6. Fresh Seasonal Fruit Display
    - 7. Choice of two: Brownies, Chocolate Chip Cookies, Assorted Butter Cookies and Rugelach
      - 8. Punch or Lemonade

# Fabulous Smoked Fish Buffet

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives,

Capers, Lemon wedges & Whipped Cream Cheese; Served with fresh Bagels or Rye Bread

1. Jumbo Whitefish filleted & stuffed back with Homemade Whitefish Salad

- 2. Choice of two: Smoked Salmon, Belly Lox, B.B.Q. cod, Baked Salmon, and Herring in Cream or Wine Sauce
- 3. Choice of one: Greek Salad, Mixed Baby Green Salad, Caesar Salad, Veggie Pasta Salad or Garden Salad
  - 4. Tray of Assorted Cheeses
  - 5. Seasonal Cut Fresh Fruit Bowl
  - 6. Choice of two: Brownies, Chocolate Chip Cookies, Assorted Butter Cookies and Rugelach
    - 7. Punch or Lemonade

# <u>Deluxe Fish Buffet</u>

Arranged on a platter with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Capers, Lemon wedges & Whipped Cream Cheese;

Served with fresh Bagels or Rye Bread

- 1. Jumbo Whitefish filleted & stuffed back with Homemade Whitefish Salad
- 2. Choice of two: Smoked Salmon, Belly Lox, B.B.Q. Cod, Baked Salmon, and Herring in Cream or Wine Sauce
  - 3. Choice of three: Vegetable Cream Cheese, Roasted Garlic & Herb Cream Cheese,

Scallion Cream Cheese, and Regular Whipped Cream Cheese

- 4. Choice of one: Tuna Salads, Egg Salad, or Chopped Herring
- 5. Choice of one: Greek Salad, Mix Baby Green Salad, Caesar Salad, Veggie Pasta Salad or Garden Salad
  - 6. Tray of Assorted Cheeses
  - 7. Fresh Seasonal Fruit Display with a Yogurt Dip
- 8. Choice of three: Brownies, Chocolate Chip Cookies, Lemon and Raspberry Bars, Assorted Butter Cookies and Rugelach
  - 9. Punch or Lemonade



# Friday Night Oneg Temple Service only

Temple Service only
See Temple Event Coordinator for Pricing
(Serves 200+ people)

Sliced Fruit Platters,
550 pieces assorted sweets: Chocolate Chip Cookies,
Assorted Butter Cookies and Rugelach
Brownies,
3doz assorted Bagels & Whipped Cream Cheese
Assorted Cheese Platters
Assorted Candies
Punch or Lemonade
Coffee Service



# Shabbat Dinner

# Hors D'Oeuvres

Choice of two

**Smoked Salmon Crostini Gefilte Fish Terrine** Walnuts & Cheese Stuffed Mushroom Classic Chopped Liver Miniature Vegetable Beef Wraps Salmon Cakes with Mango Coulis **Smoked White Fish Pinwheels** 

## Soup

Choice of one

Chicken Matzo Ball Soup Wild mushroom and Barley Soup Sweet and Sour Cabbage Soup

Salad
Choice of One

### Served with freshly baked dinner rolls and Whipped Margarine

#### Seasonal Mixed Greens

Mixed Seasonal Greens, Dried Cranberries, Candied Walnuts with Creamy Raspberry Vinaigrette

#### **Baby Mixed Salad**

Mixed Baby Greens, Red Flame Grapes, Honey Roasted Pecans with Balsamic Vinaigrette Dressing

#### Baby Greens & Arugula Salad

Mixed Greens and Arugula, Poached Pears, Candied Walnuts, and Caramelized Onions with Creamy Raspberry Vinaigrette

#### Classic Caesar

Hearts of Romaine lettuce tossed in our Homemade Caesar dressing With croutons

# Choice of One Entree

All Entrees served with Oven Roasted New Potatoes with Fresh Drill And a Mélange of Spring Vegetables

Lemon Rosemary Chicken Breast with Wild Mushrooms and Sun Dried Tomatoes Poached Salmon with Champagne and Caper Sauce Falafel-Crusted Salmon with Jerusalem Dressing Apple Cider Brisket braise with spiced Apple Cider Harvest Beef Stew simmered with Root Vegetables and Port Wine

## Dessert

Apple Strudel & N.Y. Cheese Cake

For the table

Florentines and Linzer Torte

Coffee and Tea Service



# <u>Salad</u> Choice of two:

Dinner Salad, Spring Salad, Caesar Salad or Cole-Slaw Salad

# Main Course

Choice of two:

Choice of one: Potato Pancakes, Kasha Varnishkes, Herb Roasted Potatoes, Roast Garlic Mashed Potatoes, and Assorted Pasta Choice of one: String Beans Almandine, Glazed Baby Carrots, Steamed Vegetables

**Roast Prime Brisket of Beef Hot Roast Beef** Corned Beef & Cabbage Calves Liver Hungarian Style Prime Rib Au Jus Stuffed Cabbage Hungarian Style **Beef Stew** Hungarian Goulash

## Poultry

Roasted Garlic Chicken **Grilled Lemon Chicken Breast Roasted Turkey** 

Chicken Marsala **Chicken Cacciatore** Chicken Picata Chicken Marinara Mushroom Turkey Pesto

Lemon Pesto Salmon Herb Crusted Filet of Salmon Poached Salmon

# Vegetarian

**Eggplant Parmesan** Vegetable Lasagna Penne Pomodoro **Baked Vegetable Penne** Stuffed Cabbage Vegetarian Roll

### <u>Dessert</u>

Apple Strudel, Cheese Cake, Chocolate Seven-Layer Cake



# <u>Desserts</u>

Giant Cookies
Giant Homemade Brownies

Assorted Butter Cookies
Traditional Homemade Cookies
(Chocolate Chip, Peanut Butter, and Oatmeal Raisin)
Homemade Cookies & Bite Size Brownies
Cake Assortment
(Your Choice of any three: Chocolate Éclair, Fruit Torte, Apple Strudel, Chocolate Cake, Carrot Cake, Pecan Torte, Cheese Cake, and Oreo Cookies Cheesecake)

Tiramisu (half a pan)
Double Chocolate Cake (quarter a sheet)
Carrot Cake (quarter a sheet)
Lemon Cake w/butter cream icing (quarter a sheet)
Marble Cake w/ butter cream icing (quarter a sheet)
New York Cheesecake
Oreo Cookies Cheesecake
Pecan Torte
Chocolate Cinnamon Swirl

Seasonal Sliced Fresh Fruit Platter Seasonal Cut Fresh Fruit Bowl

# <u>Beverages</u>

Assorted Soft Drinks Assorted Snapple's Bottled Mineral Water Sparkling Water Assorted Dr. Brown's Sodas Orange Juice Assorted Juices