

# *shalots* CATERING

## APPETIZERS

- *Apricot-glazed chicken brochettes w/ sriracha aioli*
- *Rumaki*
- *Gnochetti skewers with wild mushrooms, tomatoes, fresh herbs, and truffle oil*
- *Salade de maison, mesclun greens, cucumbers, chickpeas, and tomatoes*

## ENTREES

- *BBQ Brisket*
- *Lamb Chops*
- *Pan-seared salmon*
- *Chilean sea bass*

## DESSERTS

- *Strawberry Shortcake*
- *Chocolate Pate*
- *Fresh fruit platter*
- *Peanut Butter Silk Pie*

*shalots*

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# CATERING

**Lunch Buffet:**

*Cholent*

*Carving station:*

*Homemade pastrami*

*Smoked brisket*

*Assorted breads & rolls*

*Salad Station*

*Chopped salad – spring mix & romaine lettuce, ditalini pasta, tomato, bacon, green onion, chicken, creamy Italian dressing*

*Tri-color quinoa salad w/ roasted root vegetables*

*Caesar Salad*

*Vegetable Crudite w/ dips*

*Farmhouse Station*

*Fried chicken drumettes*

*Chicken schnitzel*

*Grilled dark/white chicken cutlets*

*Homemade franks & blanks w/ dipping sauces*

*Veggie Sides:*

*Roasted baby peppers*

*Green beans & fresh garlic*

*Grilled zucchini*

*Potato Sides:*

*Overnight Potato kugel*

*Fingerling potatoes*

**Beverages:**

*Apple Compote*

*Soft Drinks*

*Grape Juice*

**Dessert:**

*Sundae Bar – assorted ice creams & sorbets w/ toppings*

*shallots*

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# CATERING

## **Appetizers**

*Stuffed Mushroom Caps*  
*Ratatouille*  
*Sauce (VEGETARIAN & VEGAN/ GLUTEN FREE)*  
*Mini Brisket Eggrolls*  
*Gnochetti Skewers*  
*truffle oil (veg)*  
*Bread Basket*

## **Entree**

*Mediterranean Salad & Chicken*  
*Artichokes*  
*Avocado Sumac Dressing*  
*Herb Chicken Picatta w/ Lemon Caper Sauce*  
*pan seared branzino*  
*Cantonese Cauliflower Fried Rice with Tofu*

## **Dessert**

*Coffee/Tea Station*  
*Whiskey Truffle Balls*  
*Parve Cheesecakes*  
*Mini Pastries Assortment - consist of mini cakes/cookies/chef's assortment*  
*Mixed Berry Shooters (GLUTEN FREE)*