

# 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  
PIZZETTAS WITH BRIE AND BLACKBERRIES

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

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

ROMAINE AND BOSTON LETTUCE 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 OR GAZPACHO SHOTS  
SAVORY TARTS  
SWEET FRUIT TARTS  
CHEESE CAKES, MELKERT, LEMON MERINGUE TART, TRIPLE ALMOND APRICOT RASPBERRY TART, COCONUT TART

ASSORTED CAKES AND CUPCAKES  
FRESH FRUIT  
ALMOND CAKE  
SHORTBREAD, BISCOTTI, TEA COOKIES  
PIZZETTAS WITH BRIE AND BLACKBERRIES

### *Appetizers*

#### *Pareve Choices (No Dairy or Meat)*

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 OR STRAWBERRY

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

FALAFEL BALLS OFFERED WITH TEHINA AND PARSLEY DIPPING SAUCE

### *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

### *Dairy Choices Continued*

QUESADILLAS SERVED WITH SOUR CREAM AND SALSA

#### SOUP SHOTS

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

PIZZETTAS WITH BRIE AND BLACKBERRIES

### *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 OR COCONUT 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

SEARED AHI TUNA ON GOURMET TORTILLA CHIPS WITH CORN-AVOCADO SALAD

FRESH FISH SLIDERS WITH CREAMY TARTAR SAUCE AND FRESH SLAW

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

SMOKED SALMON SMORREBROD WITH HORSERADISH SOUR CREAM

ROASTED TOMATO TARTINES (OPEN SANDWICHES) WITH MOZARELLA AND BASIL

### *Chicken Offerings*

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 DRUMETTES PREPARED VARIOUS WAYS

CURRIED CHICKEN SALAD SERVED WITH SILVER DOLLAR ROLLS

TINY FRIED CHICKEN CAKES SERVED WITH SAUCES

GRILLED CHICKEN BREAST SLIDERS

CHICKEN SOUP SHOTS WITH MINI MATZAH BALLS

GRILLED CHICKEN SKEWERS WITH RASPBERRY CHIPOTLE GLAZE

### *Turkey Offerings*

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

### *Duck Offerings*

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

### *Lamb Offerings*

FRIED LAMB KEFTES SERVED WITH SAUCES

BABY LAMB CHOPS WITH FRESH ENGLISH MINT DIPPING SAUCE

### *Beef Offerings*

ORIENTAL LETTUCE WRAPS WITH CHICKEN OR BEEF

CARVING STATIONS:  
BEEF, PASTRAMI, CORNED BEEF

BRESAOLA (AIR CURED ITALIAN BEEF) AND CANTELOUPE SKEWERS WITH BABY ARUGULA

BOBOTIE TARTLETS (SPICED MINCED MEAT BAKED WITH AN EGG-BASED TOPPING)

"BLT" MINI SANDWICHES WITH BEEF "BACON"

CORN DOGS (DOUBLE CORN MINI MUFFENS WITH COCKTAIL SAUSAGES)

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

BEEF CHILI BAR WITH TRADITIONAL ACCOMPANIMENTS

### *Beef Offerings Continued*

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

FINGERLING POTATO AND GRILLED SAUSAGE SKEWERS WITH DIPPING SAUCE

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

SOUP SHOTS

### *Themed Dinners - Menus Custom*

#### *Designed*

MEXICAN  
ITALIAN  
MEDITERRANEAN  
ISRAELI  
SOUTH AFRICAN  
ASIAN  
MOROCCAN  
CUBAN

### *Salad Options*

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

#### *Green Salads*

MIXED GREEN SALAD WITH ROASTED BUTTERNUT SQUASH, APPLE OR PEAR, DRIED CHERRIES OR CRANBERRIES, ROASTED SUNFLOWER SEEDS, CANDIED NUTS AND A BOUBON APPLE VINAIGRETTE

MIXED GREENS WITH SHAVED RED, YELLOW AND RAINBOW BEETS, SLICED APPLE OR PEAR, DRIED CRANBERRIES OR BLUE BERRIES, CANDIED NUTS AND A HONEY DIJON VINAIGRETTE

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

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, TRADITIONAL CAESAR SALAD OR SOUTHWESTERN CAESAR SALAD

GEM ROMAINE AND CHARRED CORN SALAD WITH CREAMY AVOCADO DRESSING AND PECORINO CHEESE

ICEBERG WEDGES OR GEM ROMAINE HALVES WITH ROASTED TOMATO DRESSING, BABY CARROTS, RADISHES AND SALTED TOASTED PUMPKIN SEEDS

BABY KALE, BABY ARUGULA, BUTTER LETTUCE, JULIENNED APPLES, AVOCADO, CHOPPED EGG (OPTIONAL), ROASTED SUNFLOWER SEEDS, CANDIED ALMONDS IN A BOURBON-APPLE CIDER VINAIGRETTE

GREEK PEASANT SALAD

FATTUOUSH SALAD WITH SUMAC DRESSING

THAI STYLE COLESLAW

TANGY COLESLAW WITH HORSERADISH

DRESSING

#### *Vegetable Salads*

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)  
GRILLED VEGETABLE PRESENTATION

PROVENÇAL VEGETABLE SALAD WITH ROASTED VEGETABLES ON A PUFF PASTRY DISC WITH TAPENADE, AND TOPPED WITH SPRING GREENS

FRESH HERB AND ARUGULA SALAD WITH SLICED GREEN APPLE, BRIE CHEESE WEDGE AND TOASTED PISTACHIO NUTS WITH AN APPLE CIDER VINAIGRETTE

POTATO SALAD WITH 9 MINUTE EGGS AND A MUSTARD VINAIGRETTE

JULIENNED CARROT AND BEET SALAD

HEIRLOOM TOMATO WITH FRESH PEACH VINAIGRETTE (SEASONAL)

FRESH CORN AND SNAP PEA WITH FRESH LIME VINAIGRETTE

PANTESCA SALAD (HARRICOTS VERTE, FINGERLING POTATO, OLIVES, EGGS, TOMATO, CAPERS)

GRILLED EGGPLANT WITH GRILLED RED ONION WEDGES AND RED AND YELLOW PEPPADEW PEPPERS

#### *Protein Salads*

ISLAND SALMON SALAD WITH CITRUS VINAIGRETTE

COMPOSED SALAD NICOISE WITH FRESH OR ALBACORE TUNA OR WITH GRILLED SALMON

SMOKED TROUT SALAD WITH CELARIAC-APPLE SLAW OR WITH POTATO AND DILL

CURRIED CHICKEN SALAD

ROMAINE AND CHICKEN WALDORF

FRIED CHICKEN SALAD

WATERMELON, BRESAOLA (AIR CURED ITALIAN BEEF) AND MINT WITH ARUGULA AND TOASTED ALMONDS

SPICY BABY GREENS WITH SHAVED BEEF JERKY OR FRIED PASTRAMI, CANDIED NUTS

RAW ASPARAGUS SALAD WITH ANCHOVIES, TOMATOES AND BOILED EGGS

#### *Grain Salads*

ORDER ANY GRAIN WITH YOUR SALAD: FARRO, RICE, COUSCOUS, QUINOA

BABY KALE AND BLUEBERRY SALAD

FRESH CHERRIES (IN SEASON) OR DRIED CHERRIES, CELERY AND WALNUT SALAD

CURRIED WITH PEACHES AND GREEN PEPPERS

THAI STYLE WITH CRUNCHY SEEDS

WITH ROASTED SWEET POTATO, CORN AND ARUGULA

### *Grain Salads Continued*

FARMER'S MARKET WITH GRAINS, CUCUMBER,  
GREEN BEANS AND PEAS, BROCCOLI

CHERRIES, CELERY AND WALNUTS

TANGERINES AND CRUNCHY NUTS AND SEEDS

SPICED WITH PISTACHIOS AND CURRANTS

### *Pasta Salads*

ASIAN

ORZO PASTA WITH FETA, TOMATO AND BASIL

FARFALLE WITH ROASTED VEGETABLES AND BASIL

NICOISE STYLE

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

### *Soup Options*

(These are only a sampling of our selections)

LENTIL SOUP

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

#### *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

CRANBERRY BBQ CHICKEN

#### *Meat Options*

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)

#### *Lamb & Veal Options*

RACK OF LAMB (Regular)

BABY LAMB CHOPS

GRILLED LAMB KEBABS WITH TURKISH FLAVORS  
AND TOASTED PITA BREAD

VEAL CHOP (Kosher or Regular)

VEAL OSSO BUCCO

VEAL MARSALA

#### *Vegetable Choices*

ROASTED RATATOUILLE

ROASTED SEASONAL VEGETABLES WITH FRESH  
HERB GARNISH

GRILLED VEGETABLE SKEWER

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

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

### *Vegetable Choices Continued*

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 HASSLEBACK POTATOES

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)

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

ICE CREAM TACOS DIPPED IN CHOCOLATE WITH OR WITHOUT PEANUTS

ICE CREAM SANDWICHES

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*