

KOSHER MENU

Kosher Menu Selections for Shabbat, Kiddush Luncheon, Weddings, Meal of Condolence, Bar and Bat Mitzvah

SAMPLE KIDDUSH LUNCHEON

Assortment of Sandwiches and wraps
Choices of 3 Salads
Assortment of made from scratch cookies and cakes
Drink bar: Lemonade, Ice Tea and Coffee

SAMPLE KIDDUSH BRUNCH

Assorted Bagels with cream cheese, lox, sliced tomatoes, sliced red onion and capers
Assortment of made from scratch scones with lemon curd and assorted pastries
Stuffed French Toast
Quiches – spinach and mushroom, chicken with Mexican cheese and chilies, broccoli and mushroom
Fresh Fruit Platter
Choice of Juice
Hot beverages: coffee and tea

APPETIZERS:

California Roll (p)
Won Ton cups filled with crème faiche, smoked salmon and fresh dill (d)
Hummus bar (p)
Gefilte Fish cakes with horseradish sauce (d)
Latkes (p)
Patacones – plantains with sea salt and oil (P)
Grape leaves stuffed with camembert and garlic (d)
Ricotta, Potato and Scallion Fritter (d)
Spanikopita (d)
Panko Crusted Cauliflower with dipping sauce (p)
Flatbread pizza (d)

SALADS:

Mixed field green salad with choice of dressings (p)
Fresh Mozzarella with sliced strawberries with balsamic glaze (d)
Edamame Salad (p)
Tabouli (p)
Chinese Chicken Salad (m)
Quinoa Salad (p)
Egg Salad (p)
Baked Potato Salad (p)

SOUPS

Chilled cucumber and melon soup (d)
Matzo Balls (d)
Creamy Butternut Squash (d)
Peek and Potato Soup (d)

MAIN ENTRÉE

Slow Roasted Brisket with Roasted Vegetables and Mushroom Gravy (m)
Poached Salmon with Dill and Dijon Sauce (p)
Panko Crusted Chicken with Lemon Sauce (m)
Polenta with Mushroom Ragu (p)
Herb Crusted Lamb Roast (m)

SIDES

Israeli Cous Cous with nuts and dried fruit (p)
Roasted Sweet Potato Wedges (P)
Gnocchi Mac and Cheese (d)
Glazed Carrots (d)or ((p)
Roasted Aparagus (p)
Rice Pilaf (p)
Faro Risotto with Shitake mushrooms (p)
Onion and Potato Terrine with avocado and tomato salsa (p)

DESSERTS

Coconut cake (p)
Pear and Almond Tart (d)
Pineapple upside down cake (p)
Carrot Cake (d)
Spice Cake (p)
Apple Cake with Caramel Drizzle (p)

If you can't find what you are looking for we would be more than happy to put together a customized menu for your event.

All kosher menus are prepared and served at the Congregation Ner Tamid of South Bay under the supervision of Rabbi Brian Schuldenfrei. For inquiries of the facility contact: rklitzky@nertamid.com



BERG CATERING

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