

Kiddush and Lunch Menus

<p style="text-align: center;"><u>Buffet Kiddush Menu #1</u> Minimum of 80 Guests</p> <p style="text-align: center;">Assorted Non Alcoholic Beverages</p> <p style="text-align: center;">Party Challah</p> <p style="text-align: center;">Bagel and Bread Display Margarine and Fruit Preserves</p> <p style="text-align: center;">One (1) Salad</p> <p style="text-align: center;">Miniature Scoops Tofutti Cream Cheese, Tuna and Egg Salad</p> <p style="text-align: center;">Sliced Cucumbers and Tomatoes</p> <p style="text-align: center;">Chef's Selection of Gourmet Cookies and Biscotti</p> <p style="text-align: center;">Coffee and Tea Table Service</p> <p style="text-align: center;">\$42.00 per Person</p> <p style="text-align: center;">Price Includes: 1 Supervisor, 3 Wait Staff for 5 Hours* And Basic White Poly Linens</p>	<p style="text-align: center;"><u>Buffet Kiddush Menu #2</u> Minimum of 80 Guests</p> <p style="text-align: center;">Assorted Non Alcoholic Beverages</p> <p style="text-align: center;">Party Challah</p> <p style="text-align: center;">Bagel and Bread Display Margarine and Fruit Preserves</p> <p style="text-align: center;">Two (2) Salads</p> <p style="text-align: center;">Miniature Scoops Tofutti Cream Cheese, Tuna and Egg Salad</p> <p style="text-align: center;">Pastrami Salmon Platter Capers, Red Onions and Lemon Slices</p> <p style="text-align: center;">Sliced Cucumbers and Tomatoes</p> <p style="text-align: center;">Chef's Selection of Miniature Pastries</p> <p style="text-align: center;">Coffee and Tea Station</p> <p style="text-align: center;">\$51.00 per Person</p> <p style="text-align: center;">Price Includes: 1 Supervisor, 3 Wait Staff for 5 Hours* And Basic White Poly Linens</p>
<p style="text-align: center;"><u>Buffet Lunch Menu</u> Minimum of 80 Guests</p> <p style="text-align: center;">Assorted Non Alcoholic Beverages</p> <p style="text-align: center;">Party Challah</p> <p style="text-align: center;">Bagel and Bread Display Margarine and Fruit Preserves</p> <p style="text-align: center;">Two (2) Salads</p> <p style="text-align: center;">Main Entrée <i>Choice of One (1) Entree</i> Teriyaki Glazed Chicken Breasts and Thighs <i>Or</i> Teriyaki Salmon Medallions</p> <p style="text-align: center;">Chef's Selection of Miniature Squares and Tarts</p> <p style="text-align: center;">Coffee and Tea Station</p> <p style="text-align: center;">\$57.00 per Person</p> <p style="text-align: center;">Price Includes: 1 Supervisor, 4 Wait Staff for 5 Hours* And Basic White Poly Linens</p>	<p style="text-align: center;"><u>Family Style Lunch Menu #4</u> Minimum of 80 Guests</p> <p style="text-align: center;">Assorted Non Alcoholic Beverages</p> <p style="text-align: center;">Party Challah</p> <p style="text-align: center;">Bagel and Bread Display Margarine and Fruit Preserves</p> <p style="text-align: center;">Two (2) Salads One (1) Green and One (1) Grainy</p> <p style="text-align: center;">Assorted Wraps <i>Chef's Choice of a Variety of Wraps</i> Assorted Grilled Vegetables with Red Pepper Tapenade Tuna Salad with Apples Egg Salad with Black Olives</p> <p style="text-align: center;">Open Faced Thinly Sliced Roasted Rib-Eye Steak On French Baguette with Arugula, Grainy Mustard Aioli, Horseradish and Crispy Onions</p> <p style="text-align: center;">Chef's Selection of Miniature Pastries</p> <p style="text-align: center;">Coffee and Tea Station</p> <p style="text-align: center;">\$62.00 per Person</p> <p style="text-align: center;">Price Includes: 1 Supervisor, 4 Wait Staff for 5 Hours* And Basic White Poly Linens</p>

Kiddush and Lunch Menus

Plated Lunch Menu

Minimum of 80 Guests

Assorted Non Alcoholic Beverages

Party Challah

Applause Bread Basket

Hummus, Red Pepper and Baba Ganoush

Appetizer Course

Soup or Salad

Main Entrée

Choice of One (1) Entree

On Top of

One (1) Grainy/Noodle Salad

Dessert Course

Coffee and Tea Table Service

\$63.00 per Person

Price Includes:

1 Supervisor, 4 Wait Staff for 5 Hours*

And Basic White Poly Linens

Salads

Wild West Chopped Salad

Chopped Romaine, Tomato, Cucumbers, Assorted Ruby Red and Golden Beets , Roasted Red Peppers, Brown Sugar Chili Croutons With Honey Mustard Vinaigrette

Applause Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red and Yellow Peppers, Brown Sugar Chili Croutons Drizzled with Raspberry Vinaigrette

Power Salad

Spinach, Shitake Mushrooms, Ruby Red and Golden Beets, Green Beans, Chick Peas, Avocado and Edamame With Pommery Shallot Vinaigrette

Pear Salad

Baby Spinach and Arugula Greens with Caramelized Pears, Dried Cranberries, Yellow and Red Sweet Peppers And Honey Balsamic Dressing

Mixed Green Salad with Roma Tomato, English Cucumber and Julienne Carrots with Balsamic Vinaigrette

French Country

Selection of Mixed Greens, Candied Pecans, Cherry Tomatoes, Green Beans, Red Curly Beets and Red Wine Tarragon Vinaigrette

Blueberry Salad

Selection of Mixed Greens with Blueberries, Julienne Mango, Cucumber and Tri Colour Peppers and Honey Balsamic Dressing

Harvest Salad

Romaine, Radicchio, Endive with Cherry Tomatoes, Candied Pecans, Julienne Mango, Sliced Strawberries, Curly Beet Threads Garnished with Pea Sprouts with Light Honey Lime Vinaigrette

Couscous Salad - Diced Peppers, Dried Fruit, Parsley and Honey Apple Cider Dressing

Chopped Israeli Salad - Diced Roma Tomato, Cucumber and Red Onion Salad **with** Oregano Lemon Honey Vinaigrette

Thai Noodle Salad - Chow Mein Noodle with Julienne Vegetable, Coriander and Sesame Ginger Dressing

White and Wild Rice Salad with Diced Peppers, Parsley, Dried Cranberries, Cashew and Raspberry Vinaigrette

Corn and Seven Bean Salad with Peppers, Parsley, Coriander and Balsamic Dressing

Red and White Quinoa Salad with Peppers, Butternut Squash and Green Onion and Lemon Roasted Garlic Dressing

*All Prices are Per Person/Flat Fee Before Applicable Taxes and are Subject to Change
Corporate Office: 5000 Dufferin Street, Unit P, Toronto Ontario, M3H 5T5*

Kiddush and Lunch Menus Continued...

Soups

Potato and Leeks

Minestrone Soup

Carrot and Ginger Soup

Root Vegetable Soup

Red Pepper Bisque

Parsnip and Apple Soup

Smokey Tomato Bisque

Wild Mushroom Soup

Cajun Vegetable Soup

Traditional Chicken Soup with Matzah Balls

Chicken

Mediterranean Supreme of Chicken - Stuffed with Sundried Tomato, Kalamata Olives and Couscous with a Spiced Vegetable Jus

Grilled Lime and Coriander Supreme of Chicken with Light Curry Sauce

Seared Chicken Supreme with Teriyaki Glaze

Chicken Tropicana with White, Wild Rice and Dried Fruit

Seared Herb Chicken Breast Topped with Mango Strawberry Chutney

Grilled Herbed Chicken Breast Brushed with a Honey Mustard Sauce

Chicken Thighs Brushed with a Teriyaki Glaze

Salmon

Maple Glazed Grilled Salmon

Herb Grilled Salmon Topped with Peach Mandarin Salsa

Desserts - For Plated Dinners

Decadent Chocolate Cake with a Raspberry Coulis

Warm Apple Strudel with Icing Sugar

Individual Lemon Tart with a Blueberry

Individual Mixed Berry Tart with Icing Sugar

Warm Apple Crumble "inside" a Cosmo Glass Finished with a Scoop of Vanilla Ice Cream

Grilled Peach Cobbler in a Cosmo Glass Finished with a Scoop of Vanilla Ice Cream

Kiddush and Lunch Menus Continued...

Optional Add Ons

Note: Not All Items are Available During Shabbat

Hot Entrees

Poached Eggs Florentine Poached Eggs Served over Sautéed Spinach on Brioche Round with Hollandaise Sauce	Additional Add On Price: \$6.50 per Person
Fresh Farm Scrambled Eggs with Ketchup	Additional Add On Price: \$5.50 per Person
Spinach and Mushroom Crepes with White Wine Sauce and Fresh Herbs	Additional Add On Price: \$6.50 per Person
Vegetable Frittata Spanish Style Egg Casserole with Mélange of Vegetables and Herbs	Additional Add On Price: \$5.50 per Person
French Toast Strata , Dusted with Icing with Maple Syrup	Additional Add On Price: \$6.50 per Person
Brisket Hash Beef Brisket, Diced Roasted Yukon Gold Potatoes Sautéed Onions and Sweet Bell Peppers with Extra Virgin Olive Oil	Additional Add On Price: \$6.50 per Person
Quiches Individual 3" Quiches Flavours: Mushroom, Spinach and Roasted Tomato	Additional Add On Price: \$5.50 per Person
Monkey Bread Casserole Dusted with Icing Sugar	Additional Add On Price: \$6.50 per Person

Fruit

Seasonal Fresh Fruit Platter "or" Petite Skewers	Additional Add On Price: \$5.50 per Person
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Other Services and Fees

Staffing Charges

Bartender	\$29.00 p/h - 5hr Minimum
Mashgiach Fee	\$350.00 Flat Fee

*Supervisor and Wait Staff is included for 5 hours and Any Hours Worked over the 5 Hours will be Invoiced Following the Event

Rentals

Special Requests for Specific China, Cutlery, Etc. will be an Extra Fee - Client to Pay Third Party Supplier Directly