

Shabbat Dinner Menu

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SET MENU

Challah Bun

Tomato Soup

with Poached Egg + Garlic Toast

Mixed Greens Salad

with Cucumber, Roasted Red + Green Peppers,
Tomatoes, Cilantro Chili Red Wine Vinaigrette

Pico Island Pot Roast

Slow Braised Beef Chuck with
Jamaican Allspice Berries, Cinnamon, Cloves,
Paprika, Bird's Eye Chili, Topped with
Piloncillo Sweet Caramelized Onion
&

Chicken Rissoles

Mild Spiced Creamy Chicken Cooked with Mirepoix
in a Soft Handmade Crispy Portuguese Patty

Vegetarian Option

Portuguese Bean + Cabbage Stew

Served with

Sauteed Peppers with Allspice and Mint

+

Piri Piri Roasted Mini Potato
with Herb Garlic Sauce

Dessert

Pasteis de Nata
(Portuguese Egg Tarts)

\$37/Guest + HST

2 Guest Minimum



ADDITIONAL ITEMS

Portuguese Baked Cod

\$18/5oz portion

Honey Chipotle Chicken Wings

\$24/pound

Crispy Chicken Fingers

with Plum Sauce

\$24/dozen

Chicken Leg Quarters

2 Pieces for \$12

Sweet Potato Chipotle Soup

\$14/1 L Mason Jar

Butternut Squash + Pear Soup

\$14/1 L Mason Jar

Traditional Chicken Broth

\$12/1 L Mason Jar

Menu for September 3rd
Order by Wednesday September 1st
Pick up Friday at Beth Emeth or Beth Tzedec
In the Parking Lot 1:30 – 2:00 PM
\$15 Delivery Charge + HST



Payment:
2% Service Fee on Credit Card Orders
or
E-transfer: m@apexkoshercatering.com
Password: provided after order confirmation