

**ROSH HASHANAH AND YOM KIPPUR
CATERING MENU
MONDAY, SEPTEMBER 18-SATURDAY 30**

SOUPS

CHICKEN AND MATZO BALL	
pint with two matzo balls	6.50 ea
quart with four matzo balls	12.00 ea
extra matzo ball	1.50 ea
ROASTED FALL VEGETABLE (V)	
pint	6.50 ea
quart	12.00 ea

APPETIZERS

TRADITIONAL GEFILTE FISH	5.50 ea
with horseradish and beet purée	
GODDESS CHOPPED CHICKEN LIVER	9.00 lb
garnished with egg	
POTATO LATKES	6 for 18.00
with apple sauce and sour cream	
SWEET POTATO AND ZUCCHINI LATKES	6 for 18.00
with apple sauce and sour cream	
HUMMUS PLATE (SERVES 6-8)	35.00
with vegetables, olives and pita bread	

BALSAMIC VEGETABLE PLATTER (SERVES 6-8)	35.00
grilled and roasted vegetables marinated in herbs with balsamic syrup	

SALADS (SERVES 6-8)

HOUSE SALAD	30.00
mixed greens with grape tomatoes, carrots, radishes and balsamic dressing	
CHOPPED SALAD	35.00
romaine lettuce, grape tomatoes, bell peppers, cucumbers, radishes, corn, avocado, broccoli and goddess dressing	
FALL SALAD	35.00
mixed greens, caramelized pears, candied pecans, dried cranberries and red wine vinaigrette	
THE SHOCKINGLY GOOD KALE SALAD	35.00
sundried tomatoes, raisins, parmesan cheese and honey balsamic vinaigrette	

ENTREES

BEEF BRISKET	19.00 lb
tender slices of braised beef cooked with red wine and herbs	
WHOLE AMISH CHICKEN (SERVES 2-3)	15.00 ea
roasted with an apricot honey glaze	

CHICKEN MARBELLA	21.00 ea
whole chicken in white wine and brown sugar glaze with capers, prunes, dried apricots and green olives	half 12.00

GRILLED SALMON FILLET	12.50 ea
with a cranberry and honey sauce	

SWEET & SOUR MEATBALLS	12.50 lb
beef meatballs baked in a sweet and sour tomato sauce - available in vegan meatballs too! 9.50 lb	

VEGETABLE & QUINOA POT PIE	8.00 ea
topped with a flaky crust and rich mushroom gravy	

SIDES

TZIMMES	9.00 lb
carrots and sweet potatoes braised in orange juice with prunes, apples and local goddess honey	

ROASTED ROOT VEGETABLES	9.00 lb
potatoes, shallots, carrots, parsnips and fresh herbs	

MASHED POTATOES	7.50 lb
yukon gold potatoes puréed with heavy cream and butter	

HERB ROASTED POTATOES	6.50 lb
yukon gold potatoes with fall herbs	

GRILLED ASPARAGUS	13.50 lb
with truffle oil	

ROASTED CARROTS	8.50 lb
with mint and local goddess honey	

ROUND CHALLAH BREAD	6.00 ea
----------------------------	---------

DESSERTS (SERVES 10-12)

CHOCOLATE DECADENCE CAKE	45.00
rich flourless chocolate cake served with raspberry coulis	

HONEY APPLE CAKE	45.00
double layer with apples and walnuts	

APPLE AND PLUM CRISP	40.00
with cinnamon streusel	

HOLIDAY CUPCAKES	6 for 21.00
white, chocolate, red velvet and honey-apple decorated in holiday theme	

SWEET POTATO KUGEL	30.00
with matzo and cinnamon	

TRADITIONAL NOODLE KUGEL	30.00
with cottage cheese and raisins	

YOM KIPPUR PLATTERS (SERVES 10-12)

POACHED WHOLE SIDE SALMON	125.00
with dill sour cream sauce	

VEGETARIAN FRITTATA	35.00
broccoli, cheddar, bell peppers, mushrooms, roasted tomatoes and onions	

LOX AND BAGELS	125.00
sliced smoked salmon with all the fixings: tomatoes, cucumbers, red onion, capers, lemon, cream cheese and freshly baked handmade bagels	

FRUIT TRAY	45.00
fresh sliced seasonal fruit and berries	

CHIPS AND DIPS	70.00
house made guacamole, hummus and spinach dip with pita and tortilla chips	

BEEF TENDERLOIN	125.00
with grain mustard and herbs, roasted medium rare and sliced. Served with horseradish cream sauce, grain mustard and freshly baked rolls	

To order, please call 773.292.7100 or email: catering@goddessandgrocer.com.

Holiday menu is available 9/18 through 9/30.

For all other dates, please allow 48 hours. A credit card is required to secure all orders.

Heating instructions will be included with order. Pick up at our locations or delivery is available for an extra charge.



ROSH HASHANAH AND YOM KIPPUR ORDER FORM MONDAY, SEPTEMBER 18-SATURDAY 30

1036 N Kilbourn, Chicago IL 60651
Phone: 773.292.7100

ITEM	PRICE	QTY	TOTAL
CHICKEN AND MATZO BALL SOUP (PINT)	6.50		
CHICKEN AND MATZO BALL SOUP (QUART)	12.00		
EXTRA MATZO BALL (EACH)	1.50		
ROASTED FALL VEGETABLE (PINT)	6.50		
ROASTED FALL VEGETABLE (QUART)	12.00		
TRADITIONAL GEFILTE FISH (EACH)	5.50		
GODDESS CHOPPED CHICKEN LIVER (PER LB)	9.00		
POTATO LATKES (6 CT)	18.00		
SWEET POTATO AND ZUCCHINI LATKES (6 CT)	18.00		
HUMMUS PLATE (SERVES 6-8)	25.00		
BALSAMIC VEGETABLE PLATTER (SERVES 6-8)	35.00		
HOUSE SALAD (SERVES 6-8)	30.00		
CHOPPED SALAD (SERVES 6-8)	35.00		
FALL SALAD (SERVES 6-8)	35.00		
KALE SALAD (SERVES 6-8)	35.00		
BEEF BRISKET (PER LB)	19.00		
WHOLE AMISH CHICKEN (SERVES 2-3)	15.00		
WHOLE CHICKEN MARBELLA (SERVES 2-3) or HALF CHICKEN	21.00 or 12.00		
GRILLED SALMON FILLET (EACH)	12.50		
SWEET & SOUR MEATBALLS (PER LB)	12.50		
VEGAN SWEET & SOUR MEATBALLS (PER LB)	9.50		
VEGETABLE AND QUINOA POT PIE (EACH)	8.00		
TZIMMES (PER LB)	9.00		
ROASTED ROOT VEGETABLES (PER LB)	9.00		
MASHED POTATOES (PER LB)	7.50		
HERB ROASTED POTATOES (PER LB)	6.50		
GRILLED ASPARAGUS (PER LB)	13.50		
ROASTED CARROTS (PER LB)	8.50		
ROUND CHALLAH BREAD (PER LOAF)	6.00		
CHOCOLATE DECADENCE CAKE (SERVES 10-12)	45.00		
HONEY APPLE CAKE (SERVES 10-12)	45.00		
APPLE AND PLUM CRISP (SERVES 10-12)	40.00		
HOLIDAY CUPCAKES (6 CT)	21.00		
SWEET POTATO KUGEL (SERVES 10-12)	30.00		

ITEM	PRICE	QTY	TOTAL
TRADITIONAL NOODLE KUGEL (SERVES 10-12)	30.00		
POACHED WHOLE SIDE SALMON (SERVES 10-12)	125.00		
VEGETARIAN FRITTATA (SERVES 10-12)	35.00		
LOX AND BAGELS (SERVES 10-12)	125.00		
FRUIT TRAY (SERVES 10-12)	45.00		
CHIPS AND DIPS (SERVES 10-12)	70.00		
BEEF TENDERLOIN (SERVES 10-12)	125.00		
TOTAL			

NAME: _____

EMAIL: _____

PHONE #: _____

CREDIT CARD #: _____

EXP DATE: _____

PICKUP LOCATION: _____

PICKUP DATE & TIME: _____

OR

DELIVERY ADDRESS: _____

DELIVERY APT#: _____

DELIVERY DATE & TIME: _____

**THE ROSH HASHANAH AND YOM KIPPUR MENU
WILL BE AVAILABLE FROM SEPTEMBER 18-30**

**TO PLACE AN ORDER OR FOR ANY QUESTIONS, PLEASE CALL 773-292-7100
OR EMAIL: CATERING@GODDESSANDGROCER.COM**

- a credit card is required to secure all orders
 - delivery is available for an extra charge
 - heating instructions will be included
 - for all other dates, please allow 48 hours
- we try to pack items in containers suitable for an oven or microwave, but we suggest transferring microwaveable items to a microwave safe container before heating