



ROSH HASHANAH/YOM KIPPUR CATERING MENU

TUESDAY, SEPTEMBER 27 TO SATURDAY, OCTOBER 8

SOUPS

CHICKEN AND MATZO BALL	
pint with two matzo balls	6.50
quart with four matzo balls	12.00
extra matzo ball	1.50 EACH
BUTTERNUT SQUASH AND APPLE SOUP	
pint (SERVES 1-2)	6.00
quart (SERVES 2-3)	12.00

APPETIZERS

TRADITIONAL GEFILTE FISH with horseradish and beet puree	5.50 EA
CHOPPED LIVER garnished with egg	9.00 LB
POTATO LATKES with apple sauce and sour cream	6 FOR 18.00
SWEET POTATO AND ZUCCHINI LATKES with apple sauce and sour cream	6 FOR 18.00
HUMMUS PLATE (SERVES 6-8) with crisp vegetables, olives and pita bread	25.00
BALSAMIC VEGETABLE PLATTER grilled and roasted vegetables marinated in herbs with balsamic syrup	35.00
TUNA CAKES made with red peppers, corn, red onion, cilantro and jalapeno, crusted with breadcrumbs and sesame seeds	5.95 EA

SALADS

(SERVES 6-8)	
HOUSE SALAD mixed greens with grape tomatoes, carrots and radishes with bottle of balsamic dressing	30.00
CHOPPED SALAD romaine lettuce, grape tomatoes, bell peppers, cucumbers, radishes, corn, avocado and broccoli with a bottle of Goddess dressing	35.00
FALL SALAD caramelized pears, candied pecans, dried cranberries and mixed greens with a bottle of red wine vinaigrette	35.00

ENTREES

BEEF BRISKET tender slices of braised beef in red wine and herbs	19.00 LB
WHOLE AMISH CHICKEN (SERVES 2-3) roasted with an apricot honey glaze	15.00 EA
CHICKEN MARBELLA whole boneless chicken breast in white wine and brown sugar glaze with capers, prunes, green olives and red onion	13.50 EA
GRILLED SALMON FILLET with a mustard and maple sauce	12.50 EA
SWEET AND SOUR BEEF MEATBALLS baked in a sweet and sour tomato sauce	9.50 LB
VEGETABLE AND LENTIL POT PIE topped with a flaky crust and served with a rich mushroom gravy	8.00 EA

SIDES

TZIMMES carrots and sweet potatoes braised in orange juice with prunes, apples and local Goddess honey	9.00 LB
ROASTED ROOT VEGETABLES potatoes, shallots, turnips, carrots, parsnips and fresh herbs	9.00 LB
YUKON GOLD MASHED POTATOES with heavy cream and butter	7.50 LB
HERB ROASTED POTATOES	6.50 LB
GREEN BEANS with mushrooms and almonds	9.50 LB
STEAMED VEGETABLE MEDLEY	8.50 LB
GRILLED ASPARAGUS with truffle oil	13.50 LB
HONEY CARROTS WITH MINT with local Goddess honey	8.50 LB
SAUTEED SPINACH with pine nuts and golden raisins	9.50 LB

DESSERTS

(SERVES 10-12)	
CHOCOLATE DECADENCE CAKE rich flourless chocolate cake served with a raspberry coulis	45.00
CARROT CAKE triple layer with luscious cream cheese frosting	45.00
HONEY APPLE CAKE double layer with apples and walnuts	35.00
APPLE AND PLUM CRISP with cinnamon streusel	40.00
HOLIDAY CUPCAKES white, chocolate, red velvet and honey-apple decorated in holiday theme	6/21.00
SWEET POTATO KUGEL with matzo and cinnamon	30.00
TRADITIONAL NOODLE KUGEL with cottage cheese and raisins	30.00

YOM KIPPUR PLATTERS

(SERVES 10-12)	
POACHED SALMON FILLET with dill sour cream sauce	125.00
VEGETARIAN FRITTATA broccoli, cheddar, bell peppers, mushrooms, roasted tomatoes and onions	35.00
LOX AND BAGELS sliced smoked salmon with all the fixings: sliced tomatoes, cucumbers, shaved red onion, capers, lemon wedges, cream cheese and freshly baked New York Bagels	95.00
FRUIT TRAY fresh sliced seasonal fruit and berries	45.00
CHIPS AND DIPS house made guacamole, hummus and spinach dip and pita chips with a selection of tortilla chips	70.00

TO ORDER, PLEASE CALL 773 292 7100, EMAIL CATERING@GODDESSANDGROCER.COM OR FAX 773 292 7117

The menu is available from **Tuesday, September 27 to Saturday, October 8**

Catering orders must be placed by dates Monday, September 26 by 3pm.

The menu will also be available in store starting September 27. A credit card is required to secure all orders. Heating instructions will be included with your order. Delivery is available for an extra charge.

To view our complete menu, please visit www.goddessandgrocer.com.