

ROSH HASHANAH AND YOM KIPPUR CATERING MENU

SATURDAY, SEPTEMBER 8 - WEDNESDAY, SEPTEMBER 19

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, golden raisins, parmesan cheese and Goddess dressing	

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 honey sriracha glaze	
SWEET & SOUR MEATBALLS	12.50 lb
beef meatballs baked in a sweet and sour tomato sauce - available as vegan meatballs too!	
MOROCCAN LENTIL & VEGETABLE FILO PIE	8.50 ea
in a spicy harissa sauce topped with a flaky crust	

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	
VEGGIE 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 4lbs	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 9/8 through 9/19. 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 & Yom Kippur Reheating instructions

*all times are approximate

Please preheat your oven to 350 degrees

Gravy, Sauces & Soups:

- Heat on top of stove on a low heat until hot, stirring occasionally

Latkes:

- Place in oven for 20 minutes, uncovered

Brisket:

- Bring to room temp, bake covered in sauce for 15-20 minutes, times will vary with amount of brisket.

Roast Chicken:

- Bake covered in a pan for 15 minutes, uncover and bake for 15 additional minutes. Remove from oven and let rest for 15 minutes

Matzo Crusted Chicken Breast:

- Bake uncovered on a sheet pan for 15-20 minutes

Whitefish & Salmon:

- Bake uncovered on a sheet pan for 10 minutes

Lasagnas:

- Bake covered for 15 minutes, uncover and bake for an additional 15 minutes. Remove from oven and let rest for 15 minutes

Kugel:

- Place in oven for 15 minutes or until warm all the way through

Mashed Potatoes, Carrots, Tzimmes:

- Heat covered for 20 minutes or until warmed through

Roasted Potatoes:

- Place in oven uncovered on a sheet pan for 10-15 minutes until crispy

Asparagus & Vegetables:

- Place on a sheet pan uncovered for 5-10 minutes until warm

Moroccan Lentil & Vegetable Filo Pie:

- Cover and warm in oven for 10-15 minutes and uncover and brown 5 minutes. Times may vary

Apple & Plum Crisp:

- Heat in oven 20-25 minutes until warm and golden

