



## *Hanukkah Menu 2008*

### SOUPS

Potato Leek Soup \$11 qt.

Mushroom Barley Soup \$11 qt.

### APPETIZERS

Traditional Potato Latkes *with Apple Sauce* \$16 doz.

Zucchini Latkes *with Sour Cream* \$17 doz.

Zucchini & Feta Latkes \$17 doz.

Olive Tapenade *on Crostini* \$12 doz.

Roasted Red Pepper Spread *on Crostini* \$12 doz.

### ENTREES

Double Mushroom Pot Roast \$60 half pan (serves 6-8) \$115 whole pan (serves 14-16)

French Style Sliced Brisket of Beef *au Jus* \$60 half (serves 6-8) \$115 whole (serves 15-18)

Balsamic Glazed Salmon *over a Bed of Lentils* \$15 ea.

Bernard's Rotisserie Roasted Whole Lemon Pepper Chicken \$8 ea.

### SIDES

Basil Pesto Tabouli *with Cucumber & Tomatoes* \$9 lb.

Roasted Carrots, Parsnips & Pears \$10 lb.

Barley Shape *with Mushrooms* \$10 lb.

Sweet Noodle Kugel \$10 lb.

Smashed Potatoes \$9 lb.

Kasha Varnishkes \$9 lb.

Sautéed Spinach \$9 lb.

Peas & Carrots \$9 lb.

### DESSERTS

Rugelach: Chocolate, Raspberry or Cinnamon Raisin \$16 lb.

Classic Rice Pudding \$9 lb.