

BREAKFAST & BRUNCH ITEMS

YOGURT AND FRUIT PARFAIT WITH GRANOLA

HARD BOILED EGG

OATMEAL

DANISH

RUGELACH

CROISSANT WITH MARMALADE

SCONES

MINI MUFFINS

BAGEL WITH PLAIN OR SCALLION CREAM CHEESE

LOX

WHITEFISH SALAD

POACHED SALMON

SMOKED WHITEFISH AND SABLE PLATTER

GRAVLAX

ASSORTED HERRING

SLICED VEGETABLES

CUBED SEASONAL FRUIT

CARAMELIZED ONION AND MUSHROOM QUICHE OR FRITATTA

SUNDRIED TOMATO AND GOAT CHEESE QUICHE OR FRITATTA

SPINACH AND CHEESE QUICHE OR FRITATTA

DEEP DISH FRENCH TOAST BRULEE

CHEESE & POTATO SOUFFLÉ

CREAMY CHEESE KUGEL

SWEET NOODLE KUGEL

BUTTERNUT SQUASH KUGEL

BELGUIM WAFFLES WITH TOPPINGS

CREPES WITH FILLINGS AND SAUCES

OMELETS MADE TO ORDER

TRADITIONAL HOME FRIES

VEGETABLE SAUSAGE PATTIES

COMPLETE MENU



SALADS AND COLD DISHES

CAESAR SALAD WITH CRISPY CROUTONS
TRADITIONAL POTATO SALAD
SESAME NOODLES
ROASTED SEASONAL VEGETABLES
ORZO PESTO PRIMAVERA SALAD
MEDITERRANEAN COUSCOUS SALAD
WILD RICE SALAD WITH DRIED FRUIT
BLACK BEAN & CORN SALAD
SHREDDED CARROT SALAD WITH RAISINS, OVER MIXED GREENS
CUCUMBER AND WATERMELON SALAD WITH BALSAMIC REDUCTION
CITRUS SALAD OVER MIXED GREENS WITH CURRIED VINAIGRETTE
MEXICAN CHOPPED SALAD
BLUEBERRY BROCCOLI SPINACH SALAD
FATTOUSH SALAD WITH GRILLED PITA
GRILLED RIPE PEACH OVER MIXED GREENS WITH CHAMPAGNE
VINAIGRETTE
CAMELIZED PARSNIP AND KALE SALAD
KALE SALAD WITH CRANBERRY ALMOND VINAIGRETTE
QUINOA SALAD WITH BERRIES
QUINOA SALAD WITH SWEET POTATO AND DRIED CRANBERRIES
BROWN RICE SALAD
ROASTED RED AND GOLDEN BEET SALAD
AUTUMN COBB SALAD WITH SMOKEY PUMPKIN DRESSING
ROASTED VEGETABLE SALAD, GARLIC DRESSING & TOASTED PEPITA
SWEET POTATO AND CAULIFLOWER SALAD WITH CAPER VINAIGRETTE
ROASTED ACORN SQUASH & APPLE QUINOA WITH KALE &
MAPLE TAHINI DRESSING
SEASONAL GRAIN BOWL: CRUNCHY QUINOA, DRIED CRANBERRIES,
ROASTED SWEET POTATO, SPICED PUMPKIN SEEDS,
CHOPPED GREEN ONION, APPLE CIDER VINAIGRETTE
SALAD NICOISE: LIGHTLY STEAMED, CRISP GREEN BEANS,
BOILED NEW POTATOES, KALAMATA OLIVES, GRAPE TOMATOES,
HARD BOILED EGG, SLICED BERMUDA ONION
HERBED GRILLED CHICKEN, OVER MIXED GREENS POACHED SALMON
GRILLED OR ROASTED TOFU
ASSORTED BAGELS WITH PLAIN & SCALLION CREAM CHEESE
SELECTION OF; TOVA'S SIGNATURE EGG SALAD, TUNA SALAD OR
WHITE FISH SALAD
LOX PLATTER CAPERS, RED ONION & CHOPPED EGG
DELI PLATTER: ROAST BEEF, CORNED BEEF, TURKEY, PASTRAMI
AND SALAMI WITH ROLLS & CONDIMENTS
FRESH VEGETABLE PLATTER WITH SCALLION DIP
SEASONAL CUBED FRUIT PLATTER
SELECT IMPORTED AND DOMESTIC CHEESES WITH
DRIED FRUIT & CRACKERS (D)
HUMMUS AND BABAGANOUSH WITH PITA

COMPLETE MENU



PASSED HORS D'OEUVRES

PAN SEARED SESAME TUNA & EDAMAME SALAD IN PASTRY CUP

FRANKS IN BLANKETS

HOT & CRUNCHY CHICKEN WITH GINGER INFUSED DIP

BACARDI BATTERED CHICKEN WITH PINEAPPLE GLAZE

CHICKEN SATAY

VEGETARIAN STUFFED MUSHROOMS

CAULIFLOWER FRITTERS WITH MINT AIOLI

RED CURRY AND COCONUT MEATBALLS

CORN CHIPS WITH TOMATO RELISH AND BASIL PESTO

BEEF TERIYAKI

BEEF SATAY

BEEF KNISHES

POTATO KNISHES

BABY POTATOES STUFFED WITH BARBECUED CHICKEN

VIENNA STYLE CHICKEN TENDERS

POTATO LATKES WITH APPLE SAUCE

SALMON CEVICHE IN CUCUMBER CUPS WITH PICKLED GINGER

MINI REUBEN

CRISPY SPRING ROLLS WITH CILANTRO LIME

FRESH SPRING ROLLS WITH SPICY PEANUT SAUCE

CHICKEN DIJON ON PESTO CROSTINI

MINI BALSAMIC ONION TARTLETS

ASPARAGUS W/ SUN-DRIED TOMATOES IN PUFF PASTRY TWIST

SWEDISH MEATBALLS

SALMON OR TUNA CROQUETTES WITH LEMON AIOLI

BUTTERNUT SQUASH KUGELETES

CROSTINI WITH OLIVE TAPENADE

MONGOLIAN BEEF SALAD ON CORN CHIPS

COMPLETE MENU



STATIONED HORS D'OEUVRES & DINNER STATIONS

CARVING STATION (ATTENDED)

GARLIC & PESTO ROAST BEEF WITH HORSERADISH AND MUSTARD SAUCE
HERB ENCRUSTED TURKEY WITH CRANBERRY AIOLI
ARTISAN ROLLS

SLIDERS

BEEF AND BLACK BEAN SLIDERS WITH CONDIMENTS, FRESH ROLLS,
CONDIMENTS AND SRIRACHA COLE SLAW AND PICKLES

ASIAN FRIED RICE AND COCONUT CHICKEN MARTINI (ATTENDED)

GRILLED PINEAPPLE AND SPICY FRIED RICE
SERVED IN A MARTINI GLASS TOPPED WITH FRIED COCONUT CHICKEN,
WITH A TANGY SWEET & SOUR SAUCE, BASKETS OF WONTON CRISPS
DIPPING SAUCES, CHOP STICKS & FORTUNE COOKIES

SANTA MONICA FRUIT STAND

PAPAYA, CUCUMBER, CANTALOUPE, PINEAPPLE AND HONEY DEW CUT TO
ORDER, SPRINKLED WITH CHILI & LIME

GRILLED & ROASTED VEGETABLES

COLORFUL ARRAY OF SEASONAL OFFERINGS

TACOS

HARD & SOFT TACO SHELLS; BEEF AND VEGETARIAN CRUMBLES,
SHREDDED LETTUCE, CHOPPED TOMATO & ONION, GUACAMOLE & SALSA

SUSHI (ATTENDED)

ASSORTMENT OF MAKI AND SUSHI, SALMON, TUNA, MOCK CRAB MEAT
AND VEGETABLE ROLLS

PICKLED GINGER, WASABI AND SOY SAUCE

PHO STATION (ATTENDED)

CHICKEN, BEEF OR TOFU COOKED TO ORDER WITH BROTH, RICE NOODLES
CHILES, LIME, HERBS AND CONDIMENTS

SESAME NOODLES

NOODLES IN TAKE-OUT CONTAINERS WITH ASSORTED TOPPINGS: CHOPPED
GREEN ONIONS, SESAME SEEDS, CRYSTALIZED GINGER, BEAN SPROUTS

CALIFORNIA SALAD

COLORFUL DISPLAY OF LETTUCES AND GREENS, TOPPINGS OF FRESH
AND MARINATED VEGETABLES, SEEDS, NUTS & DRIED FRUITS

MEDITERRANEAN MEZE TABLE

TURKISH SALAD, HUMMUS, BABGANOUJ, TABOULI, ROASTED TOMATOES
AND OLIVES WITH ASSORTED BREADS

MINI PIES

CHICKEN POT PIE, SAVORY MUSHROOM PIE, BEEF
OR LENTIL SHEPHERD'S PIE

COMPLETE MENU



HOT ENTRÉES

APRICOT SOY CHICKEN-ON-THE-BONE

CHICKEN MARSALA

CHICKEN FORRESTIER WITH WILD MUSHROOMS AND
CARAMELIZED ONIONS

LEMON THYME CHICKEN

CHICKEN SCHNITZEL WITH ZINGARRA SAUCE

CHICKEN CACCIATORE

BRAISED CHICKEN BREAST IN SLOW COOKED SAVORY MIREPOIX

BREADED CHICKEN WITH FLORENTINE STUFFING

MAPLE GLAZED SALMON

ORANGE AND GARLIC GLAZED SALMON

POACHED SALMON

HALIBUT WITH HORSERADISH SAUCE

BRISKET WITH HORSERADISH SAUCE AND LINGON BERRIES

CRANBERRY ENCRUSETD BRISKET

PRIME RIB WITH AU JUS

SALMON WITH WASABI CRUST OVER SOBA NOODLES

LEMON PEPPER CHICKEN WITH WHITE BEAN HUMMUS,
ROASTED RED PEPPER AND BALSAMIC REDUCTION

HUNGARIAN GOULASH

BEEF MOUSSAKA

CHICKEN POT PIE

CHEESE LASAGNE

VEGETABLE LASAGNE

EGGPLANT PARMESAN

BAKED MACARONI & CHEESE

LENTIL SHEPHERD'S PIE

QUINOA STUFFED ACORN SQUASH

NEPALESE CURRY STEW

VEGETARIAN STIR FRIED RICE

VEGETABLE LO MEIN

STIR FRIED BEEF & VEGETABLES

STIR FRIED CHICKEN & VEGETABLES

STIR FRIED TOFU & VEGETABLES

COMPLETE MENU



FIRST COURSE

CHICKEN SOUP WITH MATZO BALLS
VEGETABLE SOUP
MUSHROOM BARLEY SOUP
BUTTERNUT SQUASH BISQUE
PASTA E FAGIOLI
CREAM OF TOMATO SOUP
SWEET GEFILTE FISH WITH HORSERADISH AND CARROTS
BAKED GEFILTE FISH WITH SAUTEED VEGETABLES
CHOPPED LIVER
MOCK CHOPPED LIVER
SALMON IN PUFF PASTRY WITH ROASTED RED PEPPER COULIS
VEGETABLE STRUDEL
BEEF KNISHES
POTATO KNISHES

VEGETABLES

SUMMER SQUASH CASSEROLE
ZUCCHINI WITH PEPPERS
HARICOT VERTS ALMONDINE
GLAZED BABY CARROTS
SESAME CARROTS
GREEN BEANS WITH JULIENNE OF RED PEPPER
SUGAR SNAP PEAS AND BABY CARROTS
CURRIED ROASTED CAULIFLOWER
BLACKENED GREEN BEANS
ROASTED SEASONAL SQUASH
GLAZED BUTTERNUT SQUASH
ZUCCHINI IN HERBED TOMATO SAUCE
GRILLED ASPARAGUS

STARCH

WILD RICE MEDLEY
GARLIC MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES
SEASONED RUSSET POTATO WEDGES
WILD MUSHROOM ORZO
RICE PILAF
SEASONED RUSSET POTATO
BUTTERNUT SQUASH KUGEL
POTATO KUGEL
ZUCCHINI KUGEL
YERULSHAMI KUGEL
SWEET NOODLE KUGEL
MOROCCAN COUSCOUS
HERBED QUINOA

COMPLETE MENU



DESSERT

APRICOT GLAZED PEAR & FRANGIPANE TART

LEMON APRICOT TART

FRESH FRUIT CUSTARD TART

SWEET POTATO PIE

PECAN PIE

CHOCOLATE CREAM PIE

STRAWBERRY RHUBARB PIE

CHOCOLATE CAKE WITH VANILLA BUTTERCREAM AND RASPBERRY COULIS

VANILLA CAKE WITH LEMON BUTTERCREAM

ANGEL FOOD CAKE WITH CANDIED ROSE PETALS

LEMON POPPY SEED CAKE

ORANGE & ALMOND CAKE

FLOURLESS CHOCOLATE CAKE

CHOCOLATE MOUSSE WITH GANACHE

RASPBERRY MOUSSE IN CHOCOLATE CUP

FANCY MINI PASTRIES

PICK-UP CAKES

COOKIES

BROWNIES & BLONDIES

STATIONED DESSERTS

SPECIALTY COOKIES

MEXICAN WEDDING COOKIES, ALMOND SHORTBREAD TWISTS, SESAME COOKIES, TEHINA COOKIES, FRENCH MACARONS, DECORATED SUGAR COOKIES, BISCOTTI

TRIFLE

TRADITIONAL ENGLISH BERRY TRIFLE, DOUBLE CHOCOLATE, STRAWBERRY SHORTCAKE, TIRAMISU, TURTLE

CHOCOLATE FOUNTAIN

WITH STRAWBERRIES, PINEAPPLE, BANANA, POUND CAKE AND PRETZELS

MAKE- YOUR-OWN S'MORES STATIONS

BROWNIE SUNDAE BAR

CREPES MADE TO ORDER

WITH ASSORTED TOPPINGS AND FILLINGS

COMPLETE MENU

