



# ROSH HASHANAH/YOM KIPPUR CATERING MENU

WEDNESDAY, SEPTEMBER 9 TO SATURDAY, SEPTEMBER 18

## SOUPS

CHICKEN AND MATZO BALL  
**pint** with two matzo balls 7.50  
**quart** with three matzo balls 12.00  
 extra matzo balls 1.00 EACH

BUTTERNUT SQUASH AND APPLE SOUP  
 pint (SERVES 1-2) 6.00  
 quart (SERVES 2-3) 12.00

## APPETIZERS

TRADITIONAL GEFILTE FISH 4.95 EA  
 with horseradish and beet puree

CHOPPED LIVER 9.00 LB  
 garnished with egg

POTATO LATKES 6 FOR 18.00  
 with apple sauce and sour cream

SWEET POTATO 6 FOR 18.00  
 AND ZUCCHINI LATKES  
 with apple sauce and sour cream

HUMMUS PLATE 25.00  
 (SERVES 6-8)  
 with crisp vegetables, olives and pita bread

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

TUNA CAKES 5.95 EA  
 made with red peppers, corn,  
 red onion, cilantro and jalapeno  
 crusted with breadcrumbs and sesame seeds

## SALADS (SERVES 6-8)

HOUSE SALAD 30.00  
 mixed greens with grape tomatoes,  
 carrots and radishes  
 with bottle of balsamic dressing

CHOPPED SALAD 35.00  
 romaine lettuce, grape tomatoes,  
 bell peppers, cucumbers, radishes,  
 corn, avocado and broccoli  
 with a bottle of Goddess dressing

FALL SALAD 35.00  
 caramelized pears, candied pecans,  
 dried cranberries and mixed greens  
 with a bottle of red wine vinaigrette

## ENTREES

BEEF BRISKET 18.00 LB  
 tender slices of braised beef  
 in red wine and herbs

WHOLE AMISH CHICKEN 15.00 EA  
 (SERVES 2-3)  
 natural chicken roasted  
 with an apricot honey glaze

CHICKEN BREAST MARBELLA 12.50 EA  
 white wine and brown sugar glaze  
 with capers, prunes and green olives

GRILLED SALMON FILLET 12.50 EA  
 with a mustard and maple sauce

SWEET AND SOUR BEEF MEATBALLS 9.50 LB  
 baked in a sweet and sour tomato sauce

VEGETABLE AND LENTIL POT PIE 8.00 EA  
 topped with a flaky crust  
 and served with a rich mushroom gravy

## SIDES

TZIMMES 9.00 LB  
 carrots and sweet potatoes braised  
 in orange juice with prunes and  
 local Goddess honey

ROASTED ROOT VEGETABLES 8.50 LB  
 with fresh herbs

YUKON GOLD MASHED POTATOES 7.50 LB

HERB ROASTED POTATOES 6.50 LB

GREEN BEANS 9.50 LB  
 with mushrooms and almonds

STEAMED VEGETABLE MEDLEY 8.50 LB

GRILLED ASPARAGUS 13.50 LB  
 with truffle oil

BABY CARROTS 8.50 LB  
 glazed with mint and local Goddess honey

SAUTEED SPINACH 9.50 LB  
 with pinenuts and golden raisins

## DESSERTS

CHOCOLATE DECADENCE CAKE 45.00  
 (SERVES 12-16)  
 rich flourless chocolate cake  
 served with a raspberry coulis

CARROT CAKE 45.00  
 (SERVES 12-16)  
 triple layer with  
 luscious cream cheese frosting

HONEY APPLE CAKE 35.00  
 (SERVES 12-16)  
 double layer with apples and walnuts

APPLE AND PLUM CRISP 40.00  
 (SERVES 10-12)  
 with cinnamon streusel

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

SWEET POTATO KUGEL 30.00  
 (SERVES 10-12)  
 with matzo and cinnamon

TRADITIONAL NOODLE KUGEL 30.00  
 with cottage cheese and raisins

## YOM KIPPUR PLATTERS

(SERVES 10-12)  
 POACHED SALMON FILLET 125.00  
 with dill sour cream sauce

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

LOX AND BAGELS 95.00  
 sliced smoked salmon with all the fixings-  
 sliced tomatoes, cucumbers,  
 shaved red onions, capers,  
 lemon wedges, cream cheese  
 and freshly baked New York bagels

FRUIT TRAY 45.00  
 fresh sliced seasonal fruit and berries

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

TO ORDER, PLEASE CALL 773 292 7100 OR FAX 773 292 7117

YOU CAN ALSO EMAIL CATERING@GODDESSANDGROCER.COM

The menu is available from **Wednesday, September 8 to Saturday, September 18.**

**Catering orders must be placed by Tuesday, September 7th by 3pm.**

The menu will also be available in store. A credit card is required to secure all orders.

Heating instructions will be included with your order. Delivery is available for an extra charge.

Please look at our complete menu at  
 goddessandgrocer.com for a full range of  
 platters to help you break the fast