

KOSHER MENU BY CHEZ ALICE

PREPARED IN A RABBI CERTIFIED KOSHER KITCHEN

AVAILABLE AT GROUNDS FOR SCULPTURE,
ADATH ISRAEL CONGREGATION'S SOCIAL HALL,
IN THE PRIVACY OF YOUR HOME OR PREMIER LOCATION



David Ryan, Executive Chef

Weddings & Catering By Chez Alice
18 Fairgrounds Road, Hamilton, New Jersey 08619
609-890-6015 fax 609-586-8727
e-mail: GFSChezAlice@aol.com website: www.ChezAlice.com

Kosher Menu 1
Ceremonial 6lb. Challah Bread & Bread Service

MEAT MENU

Cocktail hour
Passed Hors D'oeuvres, (Choose 8)

Smoked Salmon Canapés
Wild Mushroom Phyllo
Spinach Phyllo
Mini Potato Latkes
*Whitefish Salad Cups
Sesame Ginger Salmon
*Lollipop Lamb Chops
Fried Seasoned Artichokes
Tri-colored Tomato Bruschetta
Tempanade Canapés with Chives
Mini Fish Cakes with Sweet Honey Grain Mustard Sauce
California Roll with Pickled Ginger and Wasabi
* Counts as two

Grand Crudite and Fruit Display Table

Seasonal Vegetables and Fruits and assorted Olives with our gourmet condiments of
Tempenade, Hummus, Baba Ghanoush, Raspberry Sauce, Black Bean Sauce
& Roasted Vidalia Onion Remoulade

Gourmet stations
(Choose two)

Smoked Fish and Sushi Station
Smoked Salmon, Salmon Rolls, Tuna Rolls, Whitefish Salad, Diced Red Onion, Tomato,
Chopped Egg and Assorted Flatbreads served on colored kale
with wasabi and pickled ginger.

Pasta Station
Penne, Fettuccine and Rigatoni with Pesto, Marinara, Roasted Peppers, Broccoli
Olives, Anchovies, Tomatoes, Spinach, Mushrooms and Green Onions

Crepe and Moo Shu Station
Chicken Florentine, Roasted Vegetable and Portobello Ragout, Fish Pate with Sweet
Onion Sauce, Beef with Bean Sprouts, Sweet and Spicy Vegetable Sauté.

Carving Station
Roasted Turkey Breast and London Broil with sauces and condiments

Reception
Soup and Salad Buffet Station

Buffet-Style Entrees
(Choose three)

Rib-eye Steak Carving Station
Roasted Mahi Mahi Heirloom Tomato Chardonnay Sauce
Chicken with Spinach, Roasted Pepper and Mushroom Duxelle
Chicken Mushroom and Asparagus
Chicken Lemon Marsala
Salmon with Pineapple Glaze
Salmon with Mango Papaya Salsa
Herbed Encrusted Tilapia with Warm Cape Roumalade

Sides

(Choose four)

Risotto Primavera
Roasted Baby Potatoes
Lemon Asparagus
Roasted Vegetable Pillars
Roasted Root Vegetables
Garlic Mashed Potatoes
Basil-hinted Smashed Red Potatoes
Julienne Vegetable Sauté
Squash Medley with Tri-Pepper Brunoise
Steamed Baby Vegetables with Herbs

Coffee and Dessert Station
Parve Desserts and Pastries
Coffee and Tea

Vegetarian dishes are on meat dishes

\$125.00 per Person for Food and Service

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Kosher Wedding Menu 2
Ceremonial 6lb. Challah Bread & Bread Service

Dairy

Cocktail Hour

Smoked Salmon Canapés

Vegetable Cheese Blintzes

Ahi Tuna Canapés with Horseradish Cream

Potato Latkes with Cinnamon Cream and Julienne Appl

Knishes with Mushroom Herbed Cream Cheese

Middle Eastern Grand Display

A beautiful display of Baba Ghanoush, Hummus, Stuffed Grape Leaves, Tabbouleh, Olives, Feta Cheese, Pita, Roasted Peppers, Cherry Tomatoes and Pita Bread

Smoked Fish Station

Smoked Salmon Trout and Whitefish Salads with gourmet crackers, Tomatoes, diced Onion, Capers and chopped Egg

Reception

Sit Down Dinner

Soup

Choose 2

Asparagus and Roasted Pepper, New England Corn Chowder

Carrot Ginger, Beet with Crème Freiche, Vegetable Barley

Choice of

Mixed Green Salad with French Feta

Or

Mesclun Greens with Orange, Raspberry & Kiwi

Entrees

*Pineapple Soy Ginger Lacquered Salmon with Haricot Verts,
Wild Mushroom and Asparagus Risotto

Or

*Pan Seared Tilapia with Herbed Vegetable Butter Sauce, Roasted Root Vegetables
and Basil Hinted Smashed Potatoes

Or

*Torta Rustica

A beautiful presentation of layered vegetables ricotta cheese pesto and marinara sauce in
a flaky pastry, and spinach sundried tomato ravioli in a blush cream sauce

Grand Dessert Display Table

An Amazing Display of Cakes, Pastries and Cookies to please any palate
Coffee and Tea Service

\$93.00 per Person for Food and Service

Kosher Wedding Menu 3
Ceremonial 6lb. Challah Bread & Bread Service

MEAT

Passed Hors D'oeuvres
(Choose 8)

Smoked Salmon Canapés
Wild Mushroom Phyllo, Spinach Phyllo
Mini Potato Latkes with apples
*Whitefish Salad Cups
Sesame Ginger Salmon
*Lollipop Lamb Chops
Fried Seasoned Artichokes
Tri-colored Tomato Bruschetta
Tempanade Canapés with Chives
Mini Fish Cakes with Sweet Honey Grain Mustard Sauce
California Roll with Pickled Ginger and Wasabi
*Counts as two

Reception

Carving Station

Rib Eye Steak with Roasted Onion Roumalade Horseradish and Demi-Glace
Fresh Rolls and Roasted Root Vegetables

Pasta Station

Wild Mushroom Ravioli, Tortellini, Fettuccine, Pesto, Marinara, Broccoli,
Tomatoes, fresh Basil and Oregano, Zucchini and Peas

Seafood station

Broiled Herb Seared Salmon with Tomato Shallot Chardonnay Sauce, Fish Cakes with
Grain Mustard Honey Sauce, Julienne Vegetables and Roasted Herb Potatoes

Poultry Station

Chicken Lemon Asparagus with Wild Rice and Wild Mushrooms and Grilled Vegetables

Dessert

Fresh Exotic Fruit Table

Macarons, Fruit Tarts, Sorbet, Non Dairy Sherbet and Meringues
Coffee and Tea

\$90.00 per Person For Food and Service

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Menu for Bar/Bat Mitzvah & Cocktail Parties

Butlered Hors d'oeuvres \$13.00 / person
Parve,

Meat or Dairy menus, (Choose 6)

Mini Latkes with Fruit
Mini Biscuits with Smoked Salmon
Vegetable Spring Rolls with Ginger Soy
Fish Cakes with Grain Mustard Sauce
Tempenade Canapes
Mini Cheese and Onion Blintzes
Heirloom Tomato Bruschetta
Whitefish Salad Cup
Parmesean cup with Avcado Cream

Dairy menus only

Matzo Brie with Onion Compote
Mini Quiche
Mini cheese Knishes with Ratatouille
Smoked Salmon Canapes
Spinach & Cheese Phyllo
Cheese Knishes
Latkes with Sour Cream and apples
C-Bliss Potatoes with Cream & Caviar
Salmon Mousse Cup

Meat menus only

Fried Seasoned Artichoke Hearts
Teriyaki London Broil Skewers
Beef Duxelle in Puff Pastry
Chicken and Mushroom in Puff Pastry
Beef Franks in Pastry

Children's Appetizer Table \$13.00 / children under 13

Meat

Mini Rueben
Crispy Chicken Fingers with Dipping Sauces
Kosher Franks in Pastry

Parve

Fish Sticks with Russian Dressing
Crispy Egg Rolls with Duck Sauce

Dairy

Mini cheese Blintzes
Mini cheese Knishes

Dinner Buffet & Station, All stations available during cocktail hour or duration of event

Parve for Meat or Dairy menus

Pasta Station \$12.00 / person

Penne, Fettucini, Rigatoni with Pesto, Marina, Roasted Peppers, Broccoli, Olives, Anchovies, Tomatoes, Spinach, Mushrooms, Green Onions

Smoked Fish and Sushi Station \$18.00 / person

Smoked Salmon Rolls, Tuna, Whitefish Salad, Diced Onion, Tomato, Chopped Egg, Assorted Flatbread with Wasabi and Pickled Ginger

Middle Eastern Station \$8.00 / person

A unique arrangement of classic middle eastern hummus, tubbouleh, baba ghanouj, feta cheeses, olives, stuffed grape leaves and pita breads.

Meat menu only

Moo Shu and Fajita Station \$13.00 / person

Chicken, Beef, Peppers, Onions, Bean Sprouts, Portabello, Sweet Onion, Oriental Vegetables, Hoisin, Salsa, Guacamole with Mo Shoo Shells and Flour Tortillas

Carving Station \$12.00 / person

Roasted Turkey, London Broil, Sauces, Condiments and Rolls

Dairy menu only

Fruit and cheese display of fine kosher goat cheese, Gloucester, Red Leicester, Brie, Cheddar, Muenster with an array of Pitas, Flatbreads and crackers

Parve Meat or Dairy

Fish

\$10.00 / person for 1 choice

\$14.00 / person for 2 choices

Baked Mahi Mahi with Tomato Chardonnay Reduction

Pineapple Soy Glazed Salmon

Salmon with Mango Papaya Salsa

Talapia Crusted with Herbs

Meat Menu Only

Poultry

\$9.00 / person for 1 choice

\$13.00 / person for 2 choices

Chicken Lemon Lime (summer)

Chicken Mango Papaya (spring-summer)

Chicken Mushrooms Asparagus

Grilled Chicken with Sun Dried Tomatoes and Leeks

Soy Ginger Sesame Chicken Breast

Turkey London Broil Stuffed with Roasted Peppers and spinach

Chicken Picatta

Chicken Cassoulet (white wine, onions and northern white beans)

Plum Glazed Duck Breast (additional \$5.95 per person)

Beef

Beef Brisket with Braised Cabbage \$12.95 / person

Moussaka \$9.95 / person

Rib Eye Sliced with Au Jus \$17.95 / person

Corned Beef with Braised Onions and Red Cabbage \$10.95 / person

London Broil with Horseradish Sauce and Demi Glaze \$12.95 / person

Parve Meat or Dairy Menu

Vegetables \$4.00 / person

Ratatouille

Steamed Baby Vegetables

Squash Medley

Lemon Asparagus

Julienne Vegetable Saute

Haricots Verts with Slivered Carrots

Grilled Seasonal Vegetable Pillars

Sweet Jersey Corn Salad (summer)

Roasted Root Vegetables

Starches \$4.00 / person

Risotto with Asparagus

Baby Potatoes and Pesto

Garlic Mashed Potatoes

Basil Hinted Smashed Potatoes

Rice Pilaf with Vegetable Brunoise

Roasted C-Bliss Potatoes with Herbs

Kugel potato or sweet potato

Casseroles, Medleys & Grains \$4.00 / person

Summer Succotash (potatoes, peas, corn, lima beans)

Sweet or Savory Kugels

Pumpkin and Carrot Tzimmes

Kasha with Mushrooms (buckwheat)

Wheatberrie Salad

Sweet and Sour Red Cabbage with Apples

Cholent (beef, bean and grain with vegetable stew)

Stuffed Cabbage with Rice and Herbs

Salads \$5.00 per person

Parve Meat or Dairy Menu

Baby Mesclun Salad, a blend of baby greens, raspberries, kiwis, mandarin oranges, served with raspberry vinaigrette.

Spinach Salad, a mix of spinach, carrots, mushrooms, toasted almonds and hard boiled eggs, served with honey poppy seed dressing

Caesar Salad, served with baked crostini.

Garden Salad with Seasonal Vegetables and Balsamic Vinaigrette

Dairy Menu Only

Baby Spinach, with gorgonzola, pear, toasted almonds and coconut, served with raspberry vinaigrette.

Garden Salad, romaine lettuce tossed with cherry tomatoes, onions, peppers and french feta cheese served with balsamic vinaigrette.

Children Buffet (choose 4)
Entrees and Dessert \$12.00 / person 13 and under
Vegetable and Starches \$3.00 / person 13 and under

Parve, meat or Dairy Menu

Fish Nuggets
Lasagna roll
Manicotti
Spaghetti Marinara

Meat Menu Only

Manicotti & Canneloni with Sauce
Fried Chicken Strips
Kosher Hot Dogs
Chicken Salad Sandwiches

Dairy Menu Only

Lasagne Roll
Baked Macaroni and Cheese
Stir Fried Vegetables
Mini Pizzas
Baked Ziti

Parve Desserts

\$6.00 per person
Assorted Fruit Pies
Macaroons
Meringue
Fresh Fruit Display
Fruit Pudding
Non Dairy Ice Cream Buffet with chocolate sauce, bananas, nuts and sprinkles

Dairy Desserts

\$7.00 per person
Individual Cakes, Crème Brulees, Hershey ice cream bar
10" Tarts and Cheesecakes

Coffee and Tea Service \$3.00 per person

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