

Cold Appetizers and Trays

(All items are per person)

Pareve

Seasonal Fresh Fruit	\$2.95
Vegetable Crudités and Dip	\$2.50
Deviled Eggs	\$1.00
Tortilla Chips and Salsa	\$1.00
Hummus and Pita Chips	\$1.50
Chili and Lime Baba Ganoush	\$1.75
Gefilte Fish & Horseradish	\$1.50

Dairy

Assorted Cheese and Cracker Display	\$3.50
Roma Tomato and Garlic Bruschetta	\$1.50
Chips and French Onion Dip	\$1.00

Meat

Assorted Deli Tray with dollar rolls	\$3.50
Chicken Salad and Artichoke Crostini	\$1.50
Chopped Liver with Crackers	\$1.50

Hot Appetizers

(All items are per person)

Dairy

Artichoke Dip and Baguette Bread	\$3.95
Mini Phyllo	\$1.50
Cheese Stuffed Mushrooms	\$1.50
Spanakoptia	\$1.50

Meat

Teriyaki Beef Skewers	\$2.00
BBQ Chicken Wings	\$1.50
Sweet and Sour Meatballs	\$1.50
Coconut Chicken	\$1.50

Desserts

Decorated Sheet Cake (1/2 sheet)	\$39.95
Ice Cream	\$1.00
Pie or Cake Slice	\$1.95
Honey Cake	\$1.50

Beverages

(All items are per person)

Coffee, (regular and decaf)	\$1.95
Hot Tea	\$1.00
Juice	
(orange, apple, grapefruit, cranberry)	\$1.95
Milk	\$1.00
Soda	\$1.25
Sparkling Cider (bottle)	\$6.95
Kosher Wine (market price)	

Shiva Menu

Standard Shiva

Coffee, Tea and Sweets	\$4.95
Coffee, Tea, Sweets and a Seasonal Fruit Tray	\$6.95

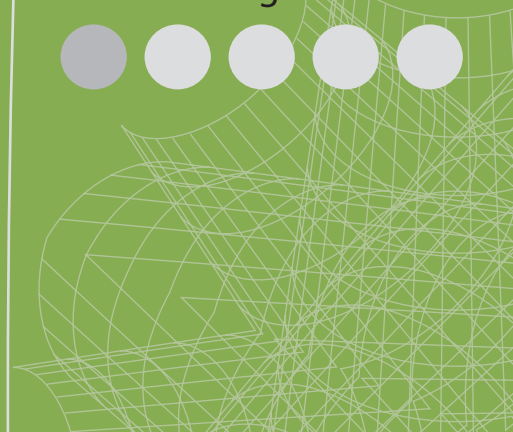
Shiva Meal

Noodle & Fruit Kugel	
Egg Salad	
Hard Boiled Eggs	
Gefilte Fish & Horseradish	
Fresh Fruit Display	
Bagels & Cream Cheese	
Sweet Tray	
Jelly & Sour Cream	
Pickled Herring	
Coffee & Hot Tea	
Tuna Salad	\$14.95

Lox (add \$3.00 per person)

Includes plastic flatware, plastic dishes, paper napkins and a hand washing station

Janie and David A. Berg Dining Complex Catering Menu



Breakfast

Continental Breakfast

Fresh Seasonal Sliced Fruit, Assortment of Breakfast Pastries, Coffee, Hot Tea, Milk and Assorted Juices. \$7.95

Bagels and Lox

Traditional egg bagels and thinly sliced smoked salmon, served with cream cheese, red onions, tomatoes and capers. \$6.95

Israeli Shakshouka

Fresh eggs, diced onions and green peppers, tomatoes, garlic and oregano, sautéed in olive oil. Served with warm pita bread. \$6.95

Blintz Soufflé

Classic blintz filled with ricotta and cream cheese, baked in a sweet egg custard with a hint of orange. \$6.50

Lunch Menu

Tuna Salad Croissant

Albacore tuna blended with fresh vegetables and mayonnaise on a flaky all butter croissant. Served with chips and a pickle spear. \$8.95

Egg Salad Sandwich

Fresh farm eggs, mixed with garden vegetables and mayonnaise, on whole grain bread. Served with chips and a pickle spear. \$7.95

Pastrami on Rye

Thinly shaved beef pastrami and spicy brown mustard on dark rye bread. Served with chips or cole slaw. \$9.95

Turkey and Grape Salad

Roasted turkey breast, red grapes, toasted almond, lightly coated with mayonnaise and spices. Served with sliced seasonal fresh fruits and berries. \$9.95

Lunch menu cont...

Spinach and Cheese Phyllo

Delicate spinach leaves, onions, button mushrooms, sour cream and cream cheese all wrapped in flaky puff pastry. Topped with melted Swiss cheese. \$7.95

Pan Fried Tilapia

Tilapia filet, dredged in cumin seasoned flour, sautéed golden brown, accented with pineapple tomato salsa. Served with rice pilaf and chef's choice vegetable. \$12.95

Raspberry Chicken

Breast of chicken glazed with raspberry preserves and spices. Served with Kasha and chef's choice vegetable. \$11.95

Dinner Menu

Braised Brisket

Beef brisket braised with julienned onions, slow roasted, and sliced, topped with brown gravy. Served with roasted root vegetables. \$17.95

Apricot Chicken

Apricot marinated bone-in chicken quarters, slowly baked. Served with a potato knish and carrot tzimmes. \$15.95

Prime Rib Au Jus

Slow roasted ribeye of beef topped with a beef au jus. Served with a baked potato and green beans. \$24.95

Walleye Amandine

Filet of walleye pike, seasoned with lemon, white wine and margarine, topped with toasted almonds. Served with rice pilaf and chef's choice vegetable. \$19.95

Veal Roast

Slow roasted veal shoulder roast, topped porcini mushrooms, chopped garlic and fresh rosemary. Served with mashed potatoes and chef's choice vegetable. \$19.95

All entrees served with

*Fresh baked bread
Dessert du jour & coffee*

Salads - a la carte

House Salad

- choice of house dressing \$2.95

Roast Pear Salad

- Raspberry Vinaigrette Dressing \$3.95

Mandarin Orange & Strawberry Salad

- Poppyseed Dressing \$3.95

Breaks and Snacks

(All items are per person)

Assorted Cookies	\$1.50
Brownies	\$1.50
Desserts Bars	\$1.95
Cinnamon / Caramel Rolls	\$2.50
Fruit Danish	\$1.95
Assorted Raised Doughnuts	\$1.95
Assorted Muffins	\$1.75
Breakfast Bread	\$1.50
Knish Bread	\$2.95
Bagels and Cream Cheese	\$2.95
Fresh Whole Fruit	\$1.00

Janie and David A. Berg

Dining Complex
Catering Menu



For more information
please contact:

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