



KOSHER PLATED DINNER

ON EACH TABLE

FRESH BAKED DINNER ROLLS & HERBED MARGARINE
RELISH TRAY-
CARROTS & CELERY, OLIVES & PICKLES WITH HOUSE DRESSING

FIRST COURSE

ROASTED AUTUMN PLATE
ROASTED CARROTS, PARSNIPS, RED & YELLOW BEETS WITH WILD MUSHROOM
ISRAELI COUS COUS

SECOND COURSE

AIRLINE CHICKEN BREAST WITH A RED WINE REDUCTION
SERVED WITH
FRESH GREEN BEANS WITH A CARROT BELT AND HORSERADISH MASHED
POTATOES

SWEET & STICKY ASIAN GLAZED SALMON
SERVED WITH
FRESH GREEN BEANS WITH A CARROT BELT AND HORSERADISH MASHED
POTATOES

MARINATED SKIRT STEAK
SERVED WITH
FRESH GREEN BEANS WITH A CARROT BELT AND HORSERADISH MASHED
POTATOES

THIRD COURSE (CHOICE OF ONE)

INDIVIDUAL TIRIMISU
MCC BOSTON CREAM PIE
MCC "CANDY BAR"
STRAWBERRY SHORTCAKE

PRICING

\$55 PP (CHICKEN & FISH)
\$62 PP (BEEF)

MINIMUM OF 250 PEOPLE
RABBINICAL FEE INCLUDED IN PP PRICE