

AT HOME WITH INNOVATIVE GOURMET

Rosh Hashanah 2020 Menu



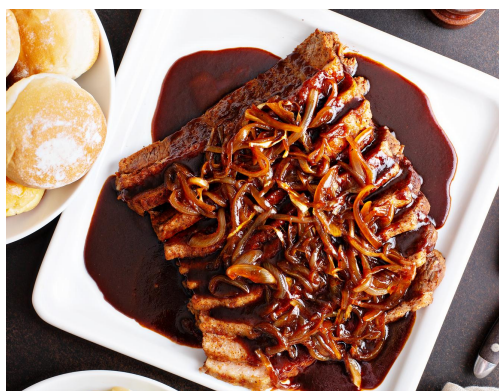
The Traditional
serves 8-10 people, \$ 225.00

Braised Beef Brisket
with gravy



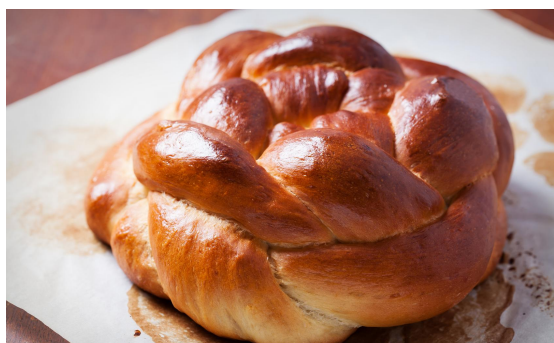
Chicken Soup
with matzo balls

Roasted Three Potato Display
red, sweet, gold



Vegetable Melange
roasted mixed vegetables

Traditional Round Challah
Rosendorf's



Apple Cake
the mondel broad's

Chocolate Dipped Macaroons
and non chocolate

AT HOME WITH INNOVATIVE GOURMET

Rosh Hashanah

2020 Menu

The Gourmet Tradition

serves 8-10 people, \$ 215.00



Capon

with gravy

Chopped Liver

with assorted crackers



Creamy Mashed Potatoes

red, sweet, gold

String Bean Saute

with shallots and butter

Traditional Round Challah

Rosendorf's

Mandel Bread

assorted flavors



Apple Tart

custard filling and apricot glaze

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2020 Menu

The Twisted Traditional

serves 8-10 people, \$ 215.00



Salmon Filet

with sesame almond crust



Grilled Caesar

with artichokes and roasted red peppers

Israeli CousCous

with spinach, onions, mushrooms,

Sauteed Zucchini & Red Peppers

with caramelized onions



Traditional Round Challah

Rosendorf's

Mandel Bread

assorted flavors

Apple Tart

custard filling and apricot glaze

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2020 Menu

Innovative Gourmet Sides



Chicken Broth

\$ 9.00 per quart

Matzo Balls

\$ 15.00 per dozen

Chopped Liver

\$ 7.00 per 1/2 pound

Fava Bean Hummus

\$ 13.50 per 1/2 pint



Roasted Cauliflower

\$ 14.00, serves 4-6 people



Sauteed Spinach

\$ 14.00, serves 4-6 people

Assorted Petite Dinner Rolls

\$ 15.00 per dozen

Round Challah

\$ 5.75 each

