

KOSHER STYLE MENU

CHILDREN'S MEALS

Appetizers

All Beef Franks in a Blanket

Stuffed Potato Skins

Fried Mozzarella Sticks with Marinara Sauce

Salad Course Selections

Caesar Salad with Jumbo Croutons and Creamy Caesar Dressing

or

Individual Vegetable Crudité's with Dipping Sauce

Main Course Selections

Spaghetti with Marinara or Alfredo Sauce

served with garlic bread

Fried Chicken Tenders

served with waffle fries

Tomato and Cheese Pizza

served with French fries

Kosher Hot Dog

served with waffle fries

Pu Pu Platter

two egg rolls, two chicken skewers, and two beef skewers

served with dipping sauces and lo mein

Dessert

Dish of Ice Cream with Chocolate, Pineapple or Strawberry Sauce

topped with whipped cream and rainbow sprinkles

Chocolate Brownie a la Mode

Giant Cookies

Ice Cream Sundae Bar

served with all the fixings

Speak to Your Event Coordinator for Additional Options

DAIRY KIDDUSH

Assorted Bagels

Plain and Chive Cream Cheese Spreads

Sliced Vegetable Tray

With tomato, cucumber, and Bermuda onion

Our Signature Noodle Kugel

Tuna Salad

Egg Salad

Whitefish Salad

A house specialty!

Smoked Salmon Platter

The finest smoked salmon served with chopped egg, Bermuda onions, and capers

Choice of Garden, Spinach, Baby Field Greens, or Caesar Salad

Platter of Seasonal Fresh Fruit

Assorted Brunch Pastries

(including rugalach)

Beverages

Complete Coffee and Beverage Service

Your event coordinator will be happy to customize a Kiddush menu that suits your style, taste, and budget. Please refer to the following pages for additional Kiddush selections.

KIDDUSH MENU OPTIONS

Greek Salad with Black Olive Vinaigrette

Mesclun Field Greens with Dried Cranberries and Candied Pecans with Balsamic Vinaigrette Chevre Cheese Available

Caesar Salad with Creamy Caesar Dressing Topped with Jumbo Croutons

Baby Spinach Salad with Fresh Orange Pinwheels, Chopped Red Onion and Toasted Macadamia Nuts Tossed in Mandarin-Sesame Vinaigrette

Broccoli Salad

Florets of Broccoli and Raisins Tossed in our Signature Dressing

Roasted Caponata Salad

Israeli Couscous with Dried Apricots, Toasted Pecans and

Currier & Chives
A CATERING COMPANY

Orange Blossom Honey

Toasted Corn, Black Bean and Mango Salad in Lime-Cilantro Vinaigrette

Green Bean Salad with Plum Tomatoes and Parmesan Shavings

Platter of Sautéed Wild Mushrooms Topped with Fresh Thyme

Tzatziki Cucumber and Red Onion Salad

**Penne Pasta Salad with Artichokes, Sun-Dried Tomatoes and Black Olives
in our "House" Vinaigrette**

Bowtie Pasta Salad with Fresh Herbs Tossed in Lightly Scented Lemon Sauce

Tortellini Salad with Red Pepper or Basil Pesto Sauce

Asian Noodle Salad

Red Bliss or Traditional Potato Salad

French "Dijon" Potato Salad

Colorful "Slaw" with Poppy Seed Dressing

Vegetable Platter (Cruautés or Roasted) Served with Dipping Sauces

Middle Eastern Platter Consisting of Scented Olives, Hummus, Tabbouleh

Baba Ghanoush, Stuffed Grape Leaves, Cubes of Feta, and Toasted Pita Chips

Baked Brie en Croute

Whole Grain Mustard-Maple Seared Salmon Filet

Salmon Salad with Dill

Sable

Selection of Assorted Quiche or Frittatas

Cheese Blintzes with Sour Cream and Berries

Basket of Scones, Muffins and Sweet Rolls

Sweet Endings...

**Assorted Cookie Platters, Decadent Brownies, Miniature Pastries and Petit Fours, Rugalach,
Sour Cream Coffee Cake Just to Name a Few of the Possibilities...Our Pastry Chef Would be
Happy to Accommodate Special Requests...**

HOT PASSED HORS D'OEUVRES

Cocktail Beef and Potato Knishes

Scallion Potato Pancakes

Topped with Sour Cream and Lemon Zest

Thai Chicken Satay

With Peanut Sauce

Baby Red Potatoes

Filled with Creamy Boursin and Toasted Walnuts

Cocktail Franks en Croute

Served with Yellow "Ball Park" Mustard... You're Never Too Grown Up For This One!

Brie and Mango Tartlet

Topped With Toasted Macadamia Nuts

Tenderloin of Beef on Crostini

Golden Potato Pancakes

Served with Sides of Sour Cream and Applesauce

Fried Parmesan Artichokes with Lemon Essence

"Far East" Vegetable Rolls

With Sweet and Sour Dipping Sauce

Peanut Crusted Chicken

Drizzled with Plum Sauce

Southwestern Corn and Black Bean Cakes

Topped with Salsa and Avocado Cream

Spanikopita

Lollipop Lamb Chops

Topped with Mint Gazpacho Relish or Aged Balsamic Syrup

Yakitori Beef Skewers

With Curry Pineapple Sauce

Corn and Sweet Potato Fritters

With Almond Pear Puree

Zucchini Potato Pancakes

Topped with Tomato Relish and Dollop of Sour Cream

Wonton Crisp with Asian Slaw and Blackened Salmon

Finished with Drizzle of Hot and Sour Chili Sauce

Baby Eggplant Toasts

Currier & Chives
A CATERING COMPANY

With Red Peppers and Mozzarella Cheese
Caramelized Onion, Pear and Gruyere Tartlet
Fresh Atlantic Salmon or Swordfish Brochettes
With Wasabi Sauce or "Green Goddess Dip"

Assorted Vegetable Quiche

Duck Wontons

With Guava Sweet and Sour Sauce

Stuffed Mushroom

With Buttery Cracker Crumb Filling or Creamy Parmesan Risotto

Petite Beef Wellington

Ruby Beet, Goat Cheese and Pine Nuts in Phyllo "Star"

Wild Mushroom Tartlet

Beef or Chicken Empanada

COLD PASSED HORS D'OEUVRES

Smoked Salmon on English Cucumber Round or Pumpernickel

With Herbed Spread and Dill Sprig

Bruschetta

With Choice of Kalamata Olive Topping, Tomatoes with Roasted Garlic and Basil Topped with Shaved Parmesan, or Tuscan White Beans with Garlic and Herbs

Asian Dumplings

Served with Ponzu Sauce

Stuffed Grape Leaves

With Lamb and Curried Rice

Crostini with Chevre and Cranberries

Vietnamese Spring Rolls

With Mandarin Sauce

Smoked Trout and Horseradish Torte

Rolled in a Parsley Crepe

Wonton Crisp with Asian Slaw and Sashimi-Grade Tuna

Drizzled with Wasabi Cream

Roasted Caponata

Served on Toasted Garlic Pita

Moo Shi Duck

Served in Scallion Pancake (Bite Size)!

Currier & Chives
A CATERING COMPANY

Curried Chicken

Served in Endive Spoon

Assorted Sushi

Served with Accompaniments

HORS D'OEUVRE DISPLAYS

Bountiful Display of Fresh Seasonal Vegetables

Colorful Assortment of Seasonal Vegetables Served with Chef's Savory Dips

International Cheese Display

A Sampling of Domestic, Artisan and Imported Cheeses Served with an Assortment of Crackers, Lavasch and Bread Sticks...Available with Seasonal Fruits

Smoked Salmon Platter

A Beautiful Presentation of Smoked Salmon Served with Chopped Eggs, Bermuda Onions, and Capers with Creamy Dill Sauce and Assorted Cocktail Rye

The Middle Eastern Platter

Featuring Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Feta Cheese, and Citrus-Infused Olives Served with Assorted Crackers and Garlic Pita Chips

Antipasto

Roasted and Grilled Vegetables, Tuscan White Bean Dip with Sun-Dried Tomatoes, Herbed Croustades, Marinated Artichoke Hearts, Garlic and Rosemary Baked Gaeta Olives, Marinated Mozzarella, and Oven-Baked Focaccia

SALAD SELECTIONS

Boston Bibb Salad with Maytag Blue Cheese and Toasted Walnuts

With Cranberry Vinaigrette

Baby Red Oak and Green Leaf Lettuce with Red and Yellow Pear Tomatoes

With Champagne Vinaigrette

Petite Nicoise Salad

With Lemon-Shallot Dressing

Harvest Salad of Wild Greens, Apple Slices and Toasted Pumpkin Seeds

With Riesling Dressing

Mesclun Greens with Chevre, Tart Cranberries and Candied Pecans

With Aged Balsamic Vinaigrette

Traditional Caesar Salad with Jumbo Croutons

With Creamy Garlic Dressing

Tossed Green Salad with Cornbread Croutons and Fried Capers

With Creamy Dijon Dressing

Currier & Chives
A CATERING COMPANY

**Baby Spinach Leaves with Fresh Orange Pinwheels, Red Onion and Chopped
Hazelnuts**

With Our Signature Sweet and Sour Dressing

**Waldorf Salad with Red Grapes Served on Bed of Romaine
With Classic Waldorf Dressing**

MAIN COURSE SELECTIONS

Panko Crusted Sea Bass

With Citrus Soy Glaze

Whole Grain Mustard-Maple Seared Salmon Filet

A House Specialty!

Blackened, Grilled or Poached Salmon Resting Atop Wilted Greens

Served with Cucumber and Dill Sauce

Pan Roasted Cod

With Tomatoes and Corn Relish

**Almond Crusted Boneless Breast of Chicken Drizzled with Plum Sauce and Fruit
Salsa Topping**

Boneless Breast of Chicken Stuffed with Spinach and Apricots

Finished with Tangerine Sauce

Boneless Breast of Chicken with Fresh Herbs

Finished with Lemon-Caper Sauce

Pistachio Crusted Rack of Lamb

Grilled Sirloin of Beef

Filet Mignon Finished with a Braised Shallot and Red Wine Sauce

Served with Rosemary Demi Glace

**This is Just a Sampling of Entrée Selections. We Enjoy Getting to Know our Clients
and Customizing a Menu that Fits their Personal Style and Taste.**

All Entrée Selections Include Your Choice of Salad, Vegetable, and Starch.

Currier & Chives
A CATERING COMPANY

CARVING STATIONS

(Includes Two Side Dishes and Choice of Salad and Accompaniments)

Tenderloin of Beef

Sirloin of Beef

English Roast Prime Rib of Beef

Glazed Corned Beef

Freshly Roasted Breast of Turkey

FOOD STATIONS

The Possibilities are Endless...Pasta from the Regions of Italy, Stir Fries from the Far East, Fajitas from Mexico, Tagines from the Middle East, Tapas from Spain, Gumbo from New Orleans, Jerk Chicken from Jamaica, or Macadamia Crusted Mahi-Mahi from the Islands of Hawaii...We could go on and on...But You Get the Message...Name the Region You Wish to Authenticate, and We'll Take Care of The Rest...

DESSERT MENU

Fresh Fruit Tarts

Chocolate Dipped Strawberries

Chocolate Velvet

Chocolate Mousse Cake

With Crème Anglaise & Fresh Raspberries

Tiramisu

Southern Pecan Pie

Carrot Cake

With Cream Cheese Frosting

New York Cheesecake

Decadent Flourless Chocolate Torte

Hazelnut Cappuccino Torte

Your Event Coordinator Will Be Happy to Assist You with Specialty Cakes

DESSERT BUFFET SELECTIONS

Seasonal Dessert Buffet

A Selection of our Chef's Fruit Tarts, Dipped Strawberries, and Fresh Fruit Skewers with Lemon Crème Fraiche

Currier & Chives
A CATERING COMPANY

Miniature European Pastry Buffet

Our Finest Selection of Miniature Pastries and Petit Fours

Flaming Bananas Foster

Fresh Bananas Sautéed to Order in Butter and Brown Sugar,

Flamed with Dark Rum and Served Over Ice Cream

Or

Strawberries Foster Served Over Ice Cream

Cookie and Brownie Bar

Delicious Assortment of Cookies, Brownies and

Bars...A Real Treat For the Kids...

Ice Cream Sundae Station

Several Varieties of Ice Cream Favorites

Served With All the Fixings...For the Adults, Consider a Tropical Sorbet Station...

Chocolate Fountain

A Fountain of Rich Decadent Chocolate Surrounded By Skewers of Fruit, Biscotti and Marshmallows...Your Guests Will Be Delighted As They Dip Into This "Edible" Centerpiece...

Espresso and Cappuccino Bar

Complete Coffee Service

Cordials and Brandies

Currier & Chives
A CATERING COMPANY

Currier & Chives
A CATERING COMPANY