

Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

MENU # 1

AT EACH GUEST TABLE

Shabbat Candles With Matches

Cordial Glasses At Each Placesetting

with kosher wine or grape juice for The Kiddush
white grape juice only

Two Challahs For The Motzie

Washing Station Set Up On Side Of The Room On Jack Stand

SOUP COURSE

**Classic Chicken Soup With
Vegetable Filled Kreplach**

shredded chicken, carrot julienne and fresh dill

(we will have some vegetarian soup for those guests
requesting a straight vegetarian meal)

MAIN ENTRÉE

Roasted Brisket

slowly roasted with tomatoes, onions, shredded cabbage,
garlic, brown sugar, carrots, sweet and sour salt, fresh herbs and slivered apricots

Crisp Potato Galette

accented with caramelized shallots

Chef's Choice Of Grilled Market Vegetables

VEGETARIAN OPTION

Polenta Grilled Vegetable Tower

served with both a sweet pea coulis and
a roasted red pepper coulis

the veggie option is served with the same side dishes as above

KID FRIENDLY MEAL

Crunchy Chicken Tenders

Mashed Potatoes

Crudite With Ranch Style and Bar B.Q. Dipping Sauce

DESSERT COURSE

Mango Sorbet In Martini Glass

crowned with fresh berries, orange segments

berry puree, long dark chocolate shards

We will omit the berry puree for the kid dessert

Betsy Providing See's Candy for each table

Also special M & M's...put these in glass vase with spoon

Coffee And Tea Service

MENU # 2

AT GUEST TABLES

Two Challahs For The Motzie

Small Cordial Glasses with Kosher Wine or Grape Juice

at each placesetting

We will have some yoshon challah at this event

We will get it from Pars Market

Carafes of Water With Lemon Slices

Carafes Of Lemonade Punch

FISH COURSE

Cornmeal And Herb Crusted Sea Bass Cakes

fried in olive oil to honor Chanukah

placed on bed of mache

accompanied by a mango, lime and papaya coulis

SOUP COURSE

Winter Harvest Minestrone Soup

made with a vegetarian broth

garnished with chopped chives and taragon

MAIN ENTRÉE

Classic Friday Night Chicken
placed on bed of Swiss chard

Potato Kugel
layered with caramelized onions and crimini mushrooms

Melange of Roasted Winter Root Vegetables
parsnip, beets, carrots, radish, leeks, rutabaga
garnished

DESSERT COURSE

Chocolate Bread Pudding
Drizzled With Dark Chocolate Sauce
garnished with dollop of pareve whipped topping
and mint sprig
(this dessert will be made with yoshon bread)
Coffee and Tea Service