

The Fishsmoker

a mix of smoked fish, salads and cheeses

- Hand sliced Nova Lox
- Jumbo whole whitefish stuffed with whitefish meat OR whitefish salad platter
- Herring in cream sauce
- Herring in wine sauce
- Salad platters: tuna salad, egg salad, baked salmon salad
- Cream cheese platter with cucumbers and tomatoes
- Cheese and crackers platter
- Challah french toast with maple syrup OR sweet noodle kugel
- Bagels, rolls, party rye

Sandwich Architect Platter

Build your own sandwich, choose your meat platters and salads to make this tray one of a kind.

- Sliced cold cuts, your choice: Corned beef, Pastrami, Homemade Turkey breast, Smoked Turkey, Turkey Pastrami, Salami, Bologna
- Cole slaw and Potato Salad
- Mixed field greens salad with dressing
- Pickles
- Condiments (mayonnaise, mustard, Russian dressing)

**Serves 12+ people



Catering Menu

Israeli Delight

Your favorite Israeli dishes, great for brunch, lunch or dinner

- Falafel with all the fixings
- Hummus tray
- Eggplant salad and bagaganush trays
- Israeli salad and tabuli salad
- olive and Israeli pickle tray
- Pita bread

Jumbo Sub

A fully prepared variation of the Architect platter. All sandwiches are prepared with lettuce and tomato and cut into portions, ready to serve.

- 4 ft. straight or round sub
- Sliced cold cuts, your choice (three types of meat per sandwich):
Corned beef, Pastrami, Homemade Turkey breast, Smoked Turkey, Turkey Pastrami, Salami, Bologna
- Cole Slaw or Potato salad tray
- Pickles, Potato chips and condiments

**Min. 20 people

Add on tray options (parve functions)

- Burekas
- Noodle Kugel, Potato Kugel, Vegetable Kugel
- Vegetable kubeh

Add on tray options (meat functions)

- Marocan Cigars
- Meat Kubeh
- Lachma Ba Jin
- Shawarma
- Mini meat balls
- Chulent



**all options come with a customized dessert platter

Catering Menu



Special Event

For Fancier functions, weddings, bar/bat mitzvahs, galas or birthday parties. Complete with a cocktail hour, and a four course meal. Kids menu available if needed.

Cocktail Hour with butler passed hors devours: (choose 4)

Franks in blankets	Vegetable Samosas
Beef nagamaki	Meat kubeh
Stuffed Mushroom	Lamb rib lollypops
Chicken satay	Mini meat balls

Dinner

First course: stuffed eggplant on tehini sauce OR oven roasted cauliflower

Second course: Organic Mescaline salad with cherry tomatoes, cucumbers, peppers, dried cranberries and walnuts in a house balsamic dressing.

Entree:(choose one) Chicken (with sundried tomatoes, asian style or marsala) beef Chateau Brion, braised lamb shank, Moroccan cous cous, Fish (Asian style salmon or herb crusted halibut)

First side:(choose one) Sweet potato puree, Garlic mashed potato, Israeli couscous, Basmati rice, quinoa or roasted root vegetable puree

Second side:(choose one) green beans (almandine or walnut), fresh roasted Asparagus, tumeric braised fennel, roasted root vegetables

Kids menu

Chicken nuggets, mini hot dogs, French fries, potato chips and assorted snacks

Dessert

Option: Fresh fruit, Rachel's homemade cakes, parve ice cream, chocolate dipped strawberries

Liquor /soft drink bar and waitress service available upon request

www.westvillekosher.com

On the Grill

great for garden parties in your home, school, office with your own grill or our grill

- Yuvals special kabab (fresh ground lamb and beef with spices)
- Israeli Hamburger patties OR beef patties
- Turkey Patties
- Hot dogs
- Cole slaw and/or Potato Salad
- Organic Mescaline salad with dressing
- Corn on the Cob
- All condiments

Additional goodies:

Meat Jumbalaya	Fresh Fruit tray
Meat Chili	Dessert tray
Veggie Patties	Soft drinks

**Grill and grill man available



**Westville Kosher Market is under strict rabbinical supervision. Mashgiach Tmidi.
All food is prepared on premises using only the freshest ingredients.