

Rosh HaShana Takeout Menu

*Catered by Chef Joshua Small
Under the supervision of Rabbi Yonah Gross
of Congregation Beth Hamedrosh of Wynnewood, PA*

Appetizers

Gefilte Fish Platter (Plain or with zesty tomato sauce) – serves 8-10		\$18
Pepper-crust Seared Tuna Slices Platter with mango salsa – serves 6-8		\$35
Whole Salmon Fillet Platter (teriyaki/pesto/lemon dill) - serves 12-15		\$58
Sweet n' Sour Meatballs	(serves 6-8) small = \$16	large = \$55
	(2-1/4 lb pan)	(9x13 pan)
Sesame Chicken Skewers with veggies (8 skewers)		\$25
"Doggies" in Blankets	serves 6-8	\$22
Vegetarian Stuffed Mushrooms	small = \$22	large = \$45
Roasted Vegetable Quiche	6-8	\$15

Soups

By the quart – serves 2-4

\$8 each

Choice of

Hearty Chicken, Butternut Leek, Tuscan Vegetable, and Cold Strawberry

Round Yom Tov Challahs

\$6 each

Choice of

Classic White, Raisin, Whole Wheat, Whole Wheat Raisin

Entrees

Herb Grilled Chicken Cutlets (4 pieces)	\$30
Chicken Marsala (4 pieces)	\$35
Honey Glazed Apple Stuffed Capons (dark meat) – 4 pieces	\$58
Roasted Chicken Leg Quarters w/apricots or peppers & onions (4 pieces)	\$20
Yom Tov Brisket with mushroom gravy or pomegranate glaze (3 servings)	\$40
Savory Meatloaf (serves-4-6)	\$20
Golden Meat Lasagna (9x13)	\$50
Moussaka (9x13)	\$55
Pareve Roasted Eggplant Spinach Marinara Bake (9x13)	\$35
Pistachio-Crusted, Moroccan, or Pesto Flounder or Salmon (4 pieces)	\$40

Sides

Simanim Tzimmus (carrots, beets, dates, leeks, etc.) – serves 6-8	\$12	
Roasted Root Vegetables (serves 6-8)	12	
Spiralized Summer Squash (serves 6-8)	10	
Candied Sweet Potatoes (serves 6-8)	10	
Roasted Rosemary Potatoes (serves 6-8)	8	
Homestyle Mashed Potatoes w/ fried onions (serves 6-8)	8	
Sautéed Green Beans & Garlic (serves 6-8)	8	
Golden Potato Kugel	(serves 6-8) small = \$10	(9x13) large = \$24
Sweet Lukshen Kugel	(serves 6-8) small = \$12	(9x13) large = \$26
Yerushalmi Kugel	(serves 6-8) small = \$12	(9x13) large = \$26
Quinoa Pilaf w/ almonds & raisins	(serves 6-8) small = \$18	(9x13) large = \$65

Salads & Dips

by the pint

Chef's Special Mango Salsa or Chunky Guacamole	\$12
Spanish Eggplant or Carrot Salad (w/ pineapple & raisins)	8
Matbucha or Spinach Dip	10
Strawberry Gazpacho Salad	12
Cole Slaw (classic or w/ mandarin oranges & pomegranate seeds)	10
Roasted Beet Spinach Salad (w/ honey balsamic vinaigrette)	10
Caramelized Onions	8

Desserts

Triple Chocolate Brownies	(serves 6-8) small = \$10	large = \$18
Individual Lava Cakes or Molten Cookies (6 pieces)		\$22
Honey Cake	Loaf = \$12	small bundt = \$15
Jewish Apple Cake	small bundt = \$15	9x13 = \$22
Pareve Cheesecake w/ cherry or blueberry topping		\$18
Chardonnay Baked Apples w/ maple raisin filling (6 pieces)		\$30
Oatmeal Raisin Cookies (dozen)		\$6
Fresh Fruit Platter		\$35
Chocolate Trifle (bowl included)		\$65
Layer Cake (chocolate or lemon)		\$30
Apple Strudel (serves 10-15)		\$25

Whole Dinners

First Choice – serves 8

Sliced Beef Brisket Dinner or Salmon Fillets

Includes gefilte fish platter or meatballs

1 soup choice

2 sides

2 salads

Brownies or honey cake

2 medium challahs and a bottle of grape juice

\$ 175

Second Choice – serves 8

Herb Grilled Chicken Cutlets or Roasted Chicken Leg Quarters

Includes gefilte fish platter or meatballs

1 soup choice

2 sides

2 salads

Brownies or honey cake

2 medium challahs and a bottle of grape juice

\$150

- Deadline for all orders—Wed., Sept. 13
- Dietary restrictive menu by request
- Please submit order to CateredbyJosh@gmail.com
- Pick-up at pre-arranged time on Wed., Sept 20 by noon at 1415 Westwood Lane, Wynnewood, 19096
- Orders may be paid thru Paypal or other electronic means. All checks are to be made out to: Joshua Small. Please write TAKEOUT on memo line, and please mail copy of your order with the check.
- The full sum must be received within 3 days of submission of order

L'Shana Tova!