



Menu Options

Appetizers

Meat Choices

Hamburger Sliders

2-biter 2 oz burger

Pulled Beef Sundae

Alternating layers of BBQ pulled beef and whipped potatoes with a "cherry" tomato on top served sundae style

Franks in a Blanket

Oldie but goodie

Chicken Schnitzel Satay with Peanut Sauce

Strips of lightly breaded chicken schnitzel served on a skewer

Mini Pit Smoked BBQ Pulled Beef or Chicken Sandwiches

Succulently smoked brisket, shredded and dressed with our special BBQ sauce

Beef Empanadas

South American seasoning makes this a treat for the senses

Swedish Meatballs

A touch of heat...a dab of sweet

Lamb Lollipops

The definition of elegance: Succulently roasted 1.5-2 oz lamb rack "lollipops"

Island Chicken Kebabs

Teriyaki glazed chicken skewered with pineapple, mushrooms, peppers and onion





Menu Options

Appetizers

Pareve & Dairy Choices

Vegetable & Fish Sushi (P)

Skillfully plattered and served with wasabi, soy sauce and ginger

Feta, Watermelon, & Basil Skewers (D)

An explosion of flavors: salty, sweet & savory

Falafel Canapé (P)

Served on a pita slider and topped with hummus & Israeli salad & a dollop of Tahini

Tilapia Fish "Tacos" (P, D)

Tilapia morsels tossed with arugula & avocado & topped with crème fraiche in a Phillo cup

Spanikopita (D)

Traditional Phillo-crusting spinach and feta cheese

South of the Border Flavor Towers (P, D)

*Black beans, guacamole, salsa Fresca and black olives with a dollop of (Pareve) sour cream
Layered in a petite cylinder and garnished with tortilla chips*

Teriyaki Glazed Smoked Salmon Plank (P)

Pit smoked salmon dressed with a special teriyaki sauce

Southern Fried Green Tomatoes (P)

Lightly breaded and fried pieces of Southern heaven

Edamame with Dipping Sauce (P)

Garlic Potato Puffs (P)

Little pockets of heaven with a garlic twist

Avocado & Black Bean Cups (P)

Our homemade chunky avocado salad served in a black bean Phillo cup

Stuffed Cherry Tomatoes (P)

Juicy tomatoes filled with our homemade chunky avocado salad





Menu Options

Appetizers

Pareve & Dairy (continued)

Nova Lox Sliders (P, D)

Slices of Nova lox atop a pita slider garnished with pareve crème fresh & dill

Seared Tuna Sashimi (P)

Delicately seared tuna encrusted with black sesame seeds and topped with a teriyaki glaze

Tempura Vegetables (P)

Medley of vegetables dipped in a homemade batter and served with a teriyaki dipping sauce

Nova Lox Squares (P, D)

Open-faced pumpernickel sandwiches with Cream Cheese

Vegetable Crudités Cocktails (P)

Bruschetta Tomate (P)

Chopped tomato and basil salad served atop toasted baguette points

Mini Quiches (D)

Shell-less quiches available in cheese, spinach & mushroom

Pinwheel Wraps (P, D)

Tortilla bites filled with hummus, avocado, cheese, lettuce & tomato

South African Fried Gefilte Fish Balls (P)

A twist on a classic

Smoked Salmon Mousse (P)

Delicately light and fluffy with the perfect hint of smoked salmon

Mushrooms Stuffed Mushrooms (P)

Baby bella mushroom caps filled and baked with a delicious blend of wild mushrooms

Grilled Cheese Baton Cordials (D)

Tomato soup in demitasse cups garnished with mini grilled cheese points

Caprese Skewers (D)

With fresh cherry tomatoes, mozzarella and basil





Menu Options

Dips & Spreads

Chunky Avocado Salad

Homemade Latin goodness...chunks of avocado delicately mixed with spices and tomatoes

Hummus

Moroccan Eggplant Salad

Tomato-based Mediterranean eggplant salad

Salsa Fresca

Real homemade salsa with tomato-y goodness

Babaganousch

Mildly spiced, creamy eggplant dip

Olive Tapenade

Medley of olives blended together offer a unique taste to this dip

Hearty Whitefish Salad

Smoky whitefish pieces create a wonderful flavor and texture

Tabouli

Traditional Bulgur wheat salad with tomato, mint, parsley and Mediterranean seasonings

Mango Salsa

Bits of juicy mango add a sweet twist to this loved dip

All dips above are served with Assorted Flatbreads & Crackers





Menu Options

Salads

Grill Chopped Salad

*Romaine lettuce with Roma tomatoes, roasted corn, hearts of palm, toasted pumpkin seeds
And crispy tortilla strips tossed in a cilantro vinaigrette*

Sweet & Savory Salad

*Mixed Baby greens with dried cranberries, candied walnuts, heart of palm,
& sliced strawberries with a raspberry vinaigrette dressing*

Sesame Oriental Salad

*Romaine lettuce with Mandarin oranges, candied almonds,
Edamame beans, and ramen noodles served with a sesame ginger dressing*

Tossed Romaine Salad with Assorted Toppings

Pareve Caesar Salad

A kosher dream — as traditional as it gets (sans cheese) — (Available with Grilled Chicken)

BBQ Chicken Salad

*Chopped romaine lettuce, red peppers, red onions, mango chunks
& topped with pit smoked BBQ chicken with Pareve Caesar dressing and nacho confetti garnish*

Hearts of Palm Salad

Hearts of Palm, cucumber, hard-boiled egg, tomato, celery and cilantro

Citrusy Chicken Salad

Boneless chicken breast pieces, mandarin oranges in an olive vinaigrette

Mixed Baby Lettuces with Roasted Pears and Candied Walnuts

Served with a light raspberry vinaigrette dressing

Caesar Salad (D)

The classic way with real parmesan shavings and croutons

Greek Salad (D)

Romaine lettuce, feta cheese, kalamata olives, cucumbers, grape tomatoes & jalapenos

Quinoa Salad

Tomato, celery, artichoke & beet, in a red wine vinaigrette





Menu Options

Salads (continued)

Broccoli Cashew Salad

Broccoli florets, sunflower seeds, raisins & ramen noodles with a red wine vinaigrette

Pasta Greco (P, D)

*Tri color Rotini with Feta Cheese, Sundried Tomatoes & Artichoke Hearts
(Available Pareve — Toasted Pine nuts to substitute feta cheese)*

Pistachio Pesto Glazed Orzo & Artichoke Salad

Orzo tossed with fresh pesto made from pistachios and mixed with artichoke hearts

Curried Artichoke and Wild Rice Salad

A Mediterranean favorite with a nice mix of texture

Three Bean Salad

A medley of beans tossed in a fresh herb vinaigrette dressing

Soups

Chicken Soup with Matzoh Balls

A real taste of homey goodness (Available Pareve)

Minestrone Soup

Beef Cabbage Soup

Traditionally prepared cabbage soup with lots and lots of beef

Butternut Squash Soup

Freshly roasted and perfectly smooth

Mushroom Barley Soup

Hearty barley and mushroom add depth to this soup

Beef & Lentil Soup

Slowly cooked beef, lentils and bulgar wheat

Gazpacho

A blend of vegetables makes this cold tomato-based soup a winner

Melon Mist Soup

A variety of seasonal melons and fruit pureed & chilled to the perfect consistency





Menu Options

Entrees

Beef Choices

Heimesche Brisket **

Betty's famous Heimesche Brisket, with a perfect Yidishe Jus

Pit Smoked BBQ Brisket **

Eleven hours slow smoked to perfection

Pit Smoked BBQ Flanken Ribs

Our famous "fall off the bone" specially cut extra meaty ribs

Veal Roast **

In a wine reduction-Moist and tasty

Homemade Pickled Corned Beef **

Move over NY...That's right, Pickled right heya!

Black Angus 16 ounce Ribeye Steak

Flame-broiled to the perfect internal temperature of your liking

Pit Smoked Pulled BBQ Brisket

Shredded BBQ brisket...a kosher dream!

Mexican Steak or Beef Tacos

Served with all of the classic accompaniments

¼ lb Handmade Hamburgers

Handmade "Two Fister" juicy and delicious

¼ lb "Knockwurst" Hot Dogs

Enoch's "Knock"

Brunswick Stew

Chock-full of authentic southern ingredients, including loads of Pit Smoked BBQ Beef

*** Available as a carving station*





Menu Options

Entrees

Chicken/Turkey

Pit Smoked BBQ Chicken or Turkey

Slowly smoked and finished off in the oven with our special BBQ sauce

Mexican Chicken Fajitas

Slices of grilled chicken complete this Mexican delicacy

Pit Smoked Pulled BBQ Chicken

Shredded pieces of chicken dressed up with BBQ sauce

Chicken Schnitzel

Lightly breaded and served with a peanut sauce

Savory Chicken with Garlic and White Wine Sauce

Marinated and seared chicken breast prepared in a garlic wine reduction glaze

Chicken Vindaloo

A delightful Indian curry dish with wine, garlic, coriander & cumin and a hint of heat

Madras Curry Chicken

Velvety Madras curry cream sauce perfectly accents the delicately prepared chicken

Mediterranean Pesto Chicken

This unique blend of basil pesto and a variety of olives makes this chicken a winner

Turkey Schwarma

Tastes of the Mediterranean dancing on your tongue

Chicken Prepared the Way You Like:

Apricot Glazed, Lemon Pepper, Teriyaki or Herb Roasted





Menu Options

Entrees

Fish/Dairy

Teriyaki Glazed Smoked Salmon Plank

Pit smoked salmon dressed with a special teriyaki sauce

Tilapia Pasta Primavera Tomato

Bites of tilapia mixed with fresh vegetables and a wonderfully seasoned tomato cream sauce

Curry Cream Tilapia

Accented with a wonderfully curry cream sauce

Citrus Beurre Blanc Fusilli

*Fusilli tossed with wild mushrooms, sautéed spinach, sundried tomatoes
Tossed in a citrus Beurre Blanc sauce*

Roasted Salmon or Tilapia

Wonderfully seasoned and baked to moist perfection

Spinach Lasagna

Layers of creamy ricotta and spinach make this cheesy dish a delight

Eggplant Parmesan

Lightly breaded eggplant mixed with marinara sauce, fresh herbs and cheese





Menu Options

Entrees

Vegetarian

Pit Smoked BBQ Tempeh

A vegetarian delight: Tempeh smoked and topped with our special BBQ sauce

Quinoa with Beets and Artichoke Hearts

Stuffed Cabbage

A "meaty" soy-based filling makes this a surprisingly vegetarian dish

Eggplant Schnitzel with Marinara Sauce

Lightly breaded slices of eggplant baked and served with a marinara sauce

Stuffed Pepper

Falafel

An Israeli classic

Curry Tempeh with Sprouting Quinoa

Tempeh with a Middle Eastern twist





Menu Options

Side Dishes

Starch

Baked Potato & Sweet Potato Bar

Sweet Noodle Kugel

Roasted Potatoes

Rice Pilaf/Wild Rice

Couscous

Whipped White Potatoes

Farfel

Sweet Potato Soufflé

Orzo Pasta

Vegetable Chow Mein

Whipped Sweet Potatoes

Potato Kugel

Vegetable

Sautéed Broccolini with Grape Tomatoes

Green Bean Sautee

Italian Vegetable Medley

Grilled Seasonal Vegetables

Corn Cobettes

Sautéed or Creamed Spinach

Pareve Creamed Corn

Aloo Gobi Vegetables

Couscous-Stuffed Eggplant

Tzimmes (M)

Portabella Mushroom Cap with
Caramelized Onions & a Balsamic Drizzle

Broccoli & Cauliflower Medley





Menu Options

Desserts

Homemade Mini Tarts

Lemon, Chocolate Pecan and Crème Fruit

S'mores Pops

Chocolate covered marshmallows dipped in graham cracker crumbs

Freshly Baked Cookies

*Chocolate Chip, Oatmeal Raisin, Sugar
White Chocolate Macadamia Nut (D)*

Chocolate Mousse Flower Pots

Homemade chocolate mousse topped with brownie crumbs and served in a ceramic clay pot

Petit Fours

Berry Trifle Shooters

Layers of cake, whipped cream & a medley of berries served in a decorative demitasse cup

Oreo Cheesecake Bites (D)

Mini cheesecake rounds with an Oreo cookie crust

Chocolate Truffles

Mini Cupcakes

Available in chocolate, vanilla and red velvet & garnished with colored whipped cream

Southern Cobbler

Handmade dough filled with a fruit mixture—Peach or Apple

All Desserts are Pareve unless otherwise noted





Menu Options

Desserts

Cheesecake Bites (D)

Traditional style cheesecake with a graham cracker crust and creamy center

Lemon Squares

Fresh lemon juice infuses these treats

Apple Torte

Chocolate Covered Pretzel Rods (D)

Dipped in white and milk chocolate and topped with a variety of toppings (Available Pareve)

Apple Strudel

Carrot Cake

Cheesecake Brownies (D)

Chocolate Fountain

Garnished with fresh strawberries and pineapples, pound cake, pretzels & marshmallows

Sopapillas

A Mexican delight served with a chocolate dipping sauce & dusted with sugar

All Desserts are Pareve unless otherwise noted

