

# HIGH HOLIDAY MENU

5777 | 2016



DEAN & DELUCA®

CATERING

# ROSH HASHANAH

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TRADITIONAL ROUND CHALLAH  
with or without raisins

APPLES WITH ACACIA HONEY

DATES AND ASSORTED DRIED FRUITS

MATZO BALL SOUP

VEGETABLE TZIMMES

CHOPPED CHICKEN LIVER  
served with crackers

TRADITIONAL BEEF BRISKET  
with gravy

POTATO LATKES  
with apple sauce and crème fraîche

GREEN BEANS WITH SLICED ALMONDS

CHOCOLATE OR CINNAMON BABKA

PLATTER FOR 6-8 PEOPLE: **\$215**

PLATTER FOR 12-15 PEOPLE: **\$350**

PLATTER FOR 20- 25 PEOPLE: **\$515**

(heating instructions included)

[deandeluca.com/catering](http://deandeluca.com/catering)

# YOM KIPPUR

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## ARTISANAL BREADS

Kosar's Bagels and Bialys, Challah,  
Rye Bread and Pumpernickel Bread

## SMOKED SALMON

### CHOICE OF:

Atlantic Salmon  
Traditional Norwegian Salmon  
Gaspe Nova Smoked Salmon

## ADD CAVIAR

GALILEE OSETRA CAVIAR (1 oz)  
\$160.00 additional

SALMON ROE (2 oz)  
\$40.00 additional

BLINIS  
red onion, chopped egg,  
capers, crème fraîche

## ACCOMPANIMENTS

Regular Cream Cheese  
Nova Cream Cheese  
Vegetable Cream Cheese  
sliced tomato  
onion  
cucumber  
capers

## SIDES

### CHOOSE 5:

Smoked Whitefish Salad  
Baked Atlantic Salmon Salad  
Classic Tuna Salad  
Classic Egg Salad  
Pickled Wild Herring  
with Cream and Onions  
Whitefish Filets  
Domestic Smoked  
Lake Sturgeon  
Domestic Smoked Sable  
Holiday Cheese or  
Blueberry Blintzes

## RUGELACH

cinnamon and raisin with walnuts

PLATTERS FOR 6-8 PEOPLE: **\$225**

PLATTERS FOR 12-15 PEOPLE: **\$405**

PLATTER FOR 20- 25 PEOPLE: **\$580**

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For over 35 years, the experts at DEAN & DELUCA have searched the globe in constant pursuit of the finest foods available, uncovering rare flavors and specialty indulgences. Now, let us bring these flavors directly to you.



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