



NEPTUNE'S KOSHER CATERING

# MENU

## TRADITIONAL KOSHER MENU

Starting at \$60-\$100/person

### ON THE TABLE **Mezze: Choose 8**

*Served with homemade bread selection*

Hummus

Tahini

Eggplant with tahini

Roasted eggplant and butternut squash salad with spicy harissa

Roasted eggplant with grilled tomato, onion, pepper, garlic, parsley, lemon juice, olive oil

Roasted red pepper with vinegar and garlic

Romanian eggplant salad- roasted pepper, grilled eggplant, garlic, vinegar

Fried cauliflower with sweet Thai chili sauce

Fried cauliflower with green tahini and shaved almonds

Moroccan-style carrot salad

Roasted beet salad

Spicy tomato salad with garlic and cilantro

Avocado salad

Quinoa Salad with sweet potatoes, parsley, scallions, shaved almonds, dried cranberries

Broccoli Salad with Garlic Aioli, red onion, walnuts, dried cranberries, golden raisins

Tabbouleh - parsley, scallions, fresh mint, bulgur, tomato

Matbucha- tomato salad

Spicy harissa

Fried eggplant with sweet Thai chili sauce

Mediterranean Pickles

Fennel and Carrot Salad with lemon juice, olive oil

### OR Fresh Cut Dinner Salad: Choose 1

*Served with homemade bread selection*

**Market Salad-** Chef's choice of seasonal vegetables, lemon juice, olive oil

**Arugula & Artichoke Salad** with green tahini and shaved almonds

**Roasted Beet Salad** with fresh arugula, radish, tahini, shaved pistachios

**Ginger Wedge-** ginger dressing, iceberg, tomatoes, scallions, candied pecans, wonton chips

**Israeli Chopped Salad-** Cucumber, tomatoes, onion, parsley

**Kale & Apple Salad** with shaved brussel sprouts, red cabbage, candied pecans, apple cider vinaigrette

**Beef Carpaccio** with arugula salad, fried artichokes, almonds, radish, garlic aioli *+\$10/person*

**Golden Beet Carpaccio** with pan-seared tuna, eggplant salad, and fresh vegetables *+\$10/person*

*\*Custom salads available to meet your preferences*

Any dishes may be customized based on preferences

*\*Pricing does not include tax or travel expenses*

*(when necessary)*





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**RECEPTION  
STATIONS**

**Sushi Station**

Fish Selection: Salmon, Tuna, Yellowtail, Vegetarian

Sushi Appetizer - Yellowtail ceviche, tuna poke tacos, tuna pizza, poke bowl, maki, tempura fried sushi rolls, specialty rolls, sashimi & nigiri

**Carving Station (Choose 3)**

*Served with grilled vegetables, horseradish mayo, red wine demi-glace, wild mushroom sauce*

Barbecue Short Ribs

Prime Rib with fresh herbs

Stuffed Veal Shoulder with onion, mushrooms and sun-dried tomatoes and fresh herbs

Dry-Rub Brisket

Pistachio Crusted Lamb Chops - +\$20/person

Bone-In Veal Rack with fresh herbs

Roasted Turkey Breast

Lamb Shoulder with Plums

**Asian Station (Choose 6 Meats, 2 Sides)**

Mongolian Beef

Beef and Eggplant

Sweet & Sour Chicken

Kung Pao Chicken

Cashew Chicken

Vegetable Lo Mein

Vegetable Spring Rolls

Bulgogi Egg Rolls

Avocado Wontons

Stir Fried Vegetables (Chef's Choice)

Pepper Steak

Szechuan Beef

Szechuan Chicken

Honey Chicken

Dim Sum Station

Vegetable Fried Rice

Chicken Egg Rolls

White Rice

Chicken Wontons

**Shawarma Station**

Your choice of beef & lamb or chicken shawarma

Israeli salad, onion, hummus, tahini, harissa, mango sauce, mini pita

**Israeli Station (Choose 6-8)**

Falafel

Beef Cigar

Beef Kabobs

Homemade Spicy Chorizo

Chicken Skewers

Lahma Bagene

Kebe

Empanadas- beef or vegetable

Mini Schnitzel

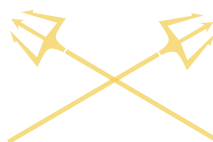
Beef Skewers/Hangar Steak

Pastels

Chicken Livers

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## DINNER

### First Courses

Grilled Salmon with edamame mashed potatoes, snow peas and fresh corn, Szechuan sauce  
Grilled Catch of the Day with artichoke puree and grilled root vegetables  
Sesame crusted tuna with tempura fried rice and Asian dressing, crunchy Asian salad  
Chicken Bastilla

### Main Courses

#### Single - Choice of Side

Grilled Ribeye with chimichurri sauce, mashed potatoes and grilled vegetables  
Grilled Lamb Chops with artichoke puree and grilled vegetables, red wine demi +\$20/person  
Bone-in Veal Chop with fresh herbs, homemade gnocchi, green pea puree, wild mushroom puree  
Braised Short Ribs with red wine demi-glace and grilled vegetables  
Grilled Chicken Skewers with bulgur, tahini, and chimichurri  
Grilled Catch of the Day with butternut squash puree, Broccolini, roasted tomato sauce & pesto  
House made gnocchi with green pea puree (V)  
Vegetarian Stir Fry (V)  
Pistachio-Crusted Lamb Chops, mashed potatoes, grilled vegetables, wild mushroom sauce +\$20/person

#### Duo

Braised Short Ribs with Grilled Chicken Skewer  
Ribeye with Grilled Chicken Skewer  
Bone in Veal Chop with Chicken Skewer +\$20/person  
Braised Short Ribs, Lamb Chops, root vegetable puree, grilled vegetables, red wine demi +\$20/person

#### Trio

Braised Short Ribs, Lamb Chop and Grilled Chicken Skewer +\$30/person

## DESSERT BAR

*Selection of assorted desserts and fresh fruit*

Any dishes may be customized based on preferences

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**THE MEDITERRANEAN EXPERIENCE**

**Starting at \$3000 for 50 people**

**ON THE TABLE** Beef or Chicken Shawarma  
Lamb Chops  
Chicken Skewers  
Moroccan Sausage  
Kebabs  
Falafel  
Beef Skewers  
Arais  
Sabich

*Served with traditional salads and pita bread*

*\*Special authentic Mediterranean sides available- based on consultation with chef.*

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