



Sault & Pepper & Co.

*D*elivering more *style* to your table.

Shabbat Menus 2009

Menu no. 1

Adults 16.50 Children 12.50

Beef Brisket with Gravy

**Wedges of Potato
& Caramelized Onion Kugel**

Crispy Green Beans with Roasted Carrots

Mixed Green Salad

with Tomatoes, Red Onions & Cucumbers,
tossed in a Balsamic Vinaigrette

Freshly Baked Challah

with Scoops of Margarine

Menu no. 2

Adults 21.50 Children 10.00

Beef or Veal Brisket with Gravy

Herb Roasted Chicken Breasts & Legs

Potato Pancakes

with Apple Sauce & Sour Cream

Fresh Blanched Green Beans

drizzled with Lemon Garlic Olive Oil

Mixed Green Salad

with Oranges, Cucumbers & Radishes, tossed
with Honey Mustard Poppyseed Dressing

Freshly Baked Challah

with Scoops of Margarine

Serving staff available upon request

Starters

Gefilte Fish

4.50/piece (Homemade Horseradish 6.00/lb)

Chopped Liver

served with Cocktail Rye

9.00/lb.

Mushroom Barley Soup

12.00/qt.

Chicken Soup

5.00/qt.

Mini Matzo Balls

1.00/two

Hummus

served with Toasted Sesame Pita Points

1.50/person

Roasted Eggplant Dip

with Soft Pita Bread

1.50/person

Mesclun Salad

with Cucumbers, Red Onion & Grape Tomatoes
in a Honey Dijon or Shallot Vinaigrette

4.00/person

Menu no. 3

Adults 19.50

Cranberry Pomegranate Chicken

Wild Rice & Israeli Couscous

with Seasonal Vegetables

Freshly Blanched Asparagus

with Herbed Olive Oil

Mesclun Salad

with Fresh Pears, Dried Fruit,
Red Onions, & Candied Walnuts
tossed with Champagne Vinaigrette

Freshly Baked Challah

with Scoops of Margarine

Beverages

Assorted Soft Drinks & Sparkling Water

3.50pp

Coffee Service

Regular & Decaf Coffee, Tea, Cream, Sugar & Sweetener

2.00pp

Staff Required



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Menu no. 4

Adults 16.50

Chicken Dijonnaise

with Panko Breadcrumbs & Sesame Seeds

Mashed Sweet Potatoes

Broccoli Florets & Yellow Peppers

with Herbed Olive Oil

Mesclun Salad

with Fresh Pears, Dried Fruit,
Red Onions, & Candied Walnuts
tossed with Champagne Vinaigrette

Freshly Baked Challah

with Scoops of Margarine

Menu no. 5

Adults 19.50

Mediterranean Style Tilapia

Fresh Tilapia Filet roasted with Marinara Sauce,
A Julienne of Tricolor Peppers, Sweet Onions,
Lemon Zest, Black Olives & Capers

Orzo

with Fresh Spinach, Parmesan Cheese,
Pinenuts, Grilled Zucchini & Yellow Squash
tossed with Garlic & Olive Oil,

Caesar Salad

with Homemade Croutons

Freshly Baked Challah

with Scoops of Margarine

Serving staff available upon request

Visit our website for our complete Drop-off Menu

Shabbat Menus 2009

Menu no. 6

Adults 27.50

Lemon Caper Chicken

in a White Wine Lemon Caper Sauce

Roasted Salmon Filets

with an Herbed Mustard Crust

Wild Rice & Israeli Couscous

with Tomatoes, Yellow Peppers,
Black Olives & Fresh Mint

Freshly Blanched or Roasted Asparagus

drizzled with Herbed Olive Oil

Mesclun Salad

with Granny Smith Apples, Grapes, Red Onions
& Toasted Walnuts in an Herbed Vinaigrette

Freshly Baked Challah

with Scoops of Margarine

Sweets

Cupcakes

Vanilla, Chocolate, Coconut, Carrot & Lemon
2.25 ea.

Chocolate Layer Cake

40.00 (serves 14-16)

Very Berry or Lemon Sorbet

2.25/person

Chocolate Chip, Oatmeal Raisin,

Sugar or White Chocolate

Macadamia Nut Cookies

12.00/dozen (min. 1 dz. any one kind)

Raspberry, Apricot or Pecan Bars

12.00/dozen (min. 1 dz. any one kind)

Brownies

Fudgy, Caramel or Chocolate Chip
12.00/dozen (min. 1 dz. any one kind)

Freshly Sliced Seasonal Fruits

Market Price

Chocolate Dipped Strawberries

2.25 ea.