

YESHIVA WEEK SHABBAT DINNER

Challah and Wine on the table.

First Course

HONEY MUSTARD SALMON / GEFILTE FISH

Mixed greens in cucumber ring, silvered almonds, mango vinaigrette,
Lemon Wedge

Salads & Dips: Tomato Dip, Hummus, Babaganush, Avocado dip, Olives, Eggplant Medley, Arabian
Salad. Cole Slaw, Cucumber Salad, Sour Pickles, Potato Salad, Sliced Salad Radishes

Turkish Salad: Cucumbers, onions, peppers, dill pickles, fresh herbs, lemon vinaigrette.

Second Course

MATZAH BALL SOUP

Hearty chicken soup, matzah ball, egg noodles,

Main Course

PRIME RIB EYE ROAST

Glazed carrots, Potato Kugel, Lemon Dill Rice
Red Wine Au-Jus.

DESSERT

Apple Strawberry Compote topped with Pineapple and Oats
Served with Parve Cheesecake.

Kids Menu

CHICKEN NUGGETS

FRENCH FRIES

FRANKS IN A BLANKET

PASTA MARINARA

YESHIVA WEEK SHABBAT LUNCH

Challah and Grape Juice on the table.

First Course

TERIYAKE SALMON / GEFILTE FISH

White cabbage salad, sesame seed vinaigrette

Salads & Dips: Tomato Dip, Hummus, Babaganush, Olive Dip, Matbucha, Basil Dip, Avocado Dip, Olive Tapenade, Arabian Salad. Cole Slaw, Cucumber Salad, Sour Pickles, Potato Salad,

Nish Nosh Salad: Romaine, purple cabbage, onions, nish nosh crackers

Main Course

Cholent served with Hot Pastrami and Sweet Noodle Kugel

Meat Table Platter

Carved Fillet Steak

Baby Chicken, Turkey, Shnitzel

Vegetable Table Platter

Baby zucchini, yellow squash, baby peppers, mushrooms, sweet potato, chimichurri

DESSERT

Chefs choice

Kids Menu

FRANKS IN A BLANKET

FRIED CHICKEN FINGERS

PASTA MARINARA