

W
WINDOWS
CATERING

Hanukkah Menu 2025





HORS D'OEUVRES

CHOPPED CHICKEN LIVER
with chopped hard boiled eggs, fresh
herbs and crackers

\$16.95 per lb

SMOKED TROUT DIP
with cream cheese, lemon, herbs
and french bread rounds

\$8.95 per serving

MATZOH BALL SOUP
matzoh dumplings in a rich chicken
broth with carrots and snipped dill

\$6.95 per serving

POMEGRANATE HUMMUS
hummus blended with fresh pomegranate
seeds, topped with a drizzle of olive oil,
sumac and served with pita chips

\$4.95 per serving

TZIMMES CROSTINI
toasted baguettes with whipped feta
and topped with carrot tzimmes

\$3.50 per serving

APPLE & GOUDA TARTLET
topped with toasted pine nuts

\$2.95 per serving

ENTREÉS

PORT WINE-BRAISED SHORT RIB
garlic spinach, roasted root vegetables and
thyme jus

\$44.50 per serving

**ROSEMARY-CRUSTED LAMB
CHOP WITH RED CURRANT JUS**
garlic mashed potatoes and charred
broccolini

\$42.95 per serving

BRISKET OF BEEF
potato pancakes, roasted brussels
sprouts and topped with a beef
reduction

\$39.50 per serving

**COPPER RIVER SALMON WITH
SMOKED TOMATO CONFIT**
saffron couscous, grilled asparagus and
carnival carrots

\$36.50 per serving

**LEMON-THYME GRILLED CHICKEN
WITH ROASTED ARTICHOKE**
heirloom tomato salad, kalamata olives and
romesco sauce

\$29.95 per serving

**WILD RICE STUFFED ACORN SQUASH
WITH POMEGRANATE SEEDS**
roasted heirloom cherry tomatoes, roasted
brussels sprouts with cranberry-maple glaze,
garlic mashed potatoes and charred broccolini

\$22.00 per serving



SIDES

ROASTED BEET SALAD WITH BELLWETHER FARMS GOAT CHEESE

toasted hazelnuts and kumquat
vinaigrette

\$7.50 per serving

ROASTED ROOT VEGETABLES rutabagas, turnips, parsnips, carrots and new potatoes with thyme and marjoram

\$6.50 per serving

BOSC PEAR & ARUGULA SALAD shaved radicchio, candied walnuts and sherry-mustard vinaigrette

\$6.95 per serving

CARROT & CARDAMOM BASMATI RICE fragrant rice with julienne carrots and ground cardamom

\$4.50 per serving

CRISPY BRUSSELS SPROUTS WITH BALSAMIC FIG REDUCTION

deep-fried sprouts tossed in a sweet and
syrupy glaze

\$6.50 per serving

RAINBOW LATKES traditional, zucchini, and beet served with spiced apple compote and chive cream

\$4.50 per serving

DESSERTS

ENDLESS CHOCOLATE LAYER CAKE

chocolate cake with fudge filling, crispy
chocolate pearls and semisweet
ganache

\$57.00 each

CHOCOLATE GELT dark chocolate coins, dried fruits and assorted nuts

\$6.95 each

HONEY CAKE spiced cake infused with golden honey, cinnamon and clove with honey glaze

\$47.00 each

RUGELACH flaky pastry rolled with your choice of chocolate, cinnamon or fruit preserves

\$4.50 each

SUFGANIYOT jelly-filled doughnuts

\$15.00 per dozen

HANUKKAH SUGAR COOKIES homemade sugar cookies decorated as dradles, menorahs and stars

\$4.50 each