



High Holiday Menus

Erev Rosh HaShannah Dinner

Wednesday, September 8, 2010 / 7:45 pm

Apple and Honey Platter

Mesculin Salad with Italian dressing

Roasted Chicken Quarters with Celery, Onions, Mushrooms in a Light Tomato Sauce

Vegetarian Frittata

Roasted carrots

Rice pilaf

Fruit & Assorted Desserts

Rosh HaShannah Lunch

Wednesday, September 9, 2010, following services

Tabouli and Hummus Pita

Cold cuts and smoked salmon platters w condiments

Egg Salad

Garden salad

Fruit & Assorted Desserts

Rosh HaShannah Dinner

Wednesday, September 9, 2010, 7:45 pm

Local Tomato Pico pico de G lowith Pita Chips

Garden salad with Sun Dried Tomato Dressing

Roast Chicken Breast with Salsa Verde

Ratatouille pasta salad

Green beans with peppers

Jeweled rice and grains

Fruit & Assorted Desserts

Rosh HaShannah Lunch

Thursday, September 10, 2010, following services

Spinach Salad with Cucumbers, Red Onion, Pecans and Honey Balsamic Vinaigrette

Roasted turkey platter

Tuna salad

Roasted Vegetable Platter

Potato salad with Mustard Vinaigrette and Herbs

Fruit & Assorted Desserts

Yom Kippur / Shabbat Pre-Fast Dinner

Friday, September 17, 2010, 5 pm

Garden Salad

Roasted Chicken Quarters

Cous Cous, Mushroom and Swiss Chard Stuffed Acorn Squash

Asparagus, Corn and Red Peppers

Roasted Potatoes

Fruit & Assorted Desserts

Yom Kippur Break-Fast Buffet

Saturday, September 19, 2010, 7:35 pm

Potato Pancakes w Sour Cream & Apple Sauce

Bagel with Cream cheese

Smoked Salmon Platter

Vegetarian Egg Rolls

Hummus and Tabouli with Pita

Spinach Puffs

Potato and Vegetable Knishes

Cheese and Fruit Blintzes