High Holidays Menus Fall 2017

Rosh Hashanah 1st Dinner 9/20

Sliced Apples with Honey
Challah with Honey
Potato Latkes with Apple sauce
Garden Salad
Sweet & Fruity Roast Chicken
Seven Vegetable Couscous
Rice Pilaf
Honey Glazed Carrots
Honey Cake with warm strawberry compote

Rosh Hashanah 1st Lunch 9/21

Hummus & Pita
Garden Salad
Fruit Salad
Sliced Meat Platter
Egg salad
Roasted Mushroom
Lettuce, Tomato, Red Onion & Pickle Platter
Assorted Breads & Condiments
Brownies

Rosh Hashanah 2nd Dinner 9/21

Sliced Apples with Honey
Challah with Honey
Spinach Phyllo
Garden Salad with Dried Cranberries
Apricot Glazed Brisket
Curried Tofu with Apricot Braised Kale
Mashed Sweet Potatoes
Green Beans
Apple Crisp

Rosh Hashanah 2nd Lunch 9/22

Red Pepper Tapenade with Pita
Spinach, Cucumber & Red Onion Salad with Red
Wine Vinaigrette
Chicken Cacciatore
Tofu Cacciatore
White Rice
Broccoli
Cookies

Yom Kippur Pre-Fast Dinner 9/29

Challah Bread

Garden Salad
Honey Roasted Chicken
Farfalle Pasta with Tofu & Basil Pesto
Green Beans
Herb Roasted Potatoes
Blueberry Crisp

Yom Kippur Post- Fast Dinner 9/30

Cheese Blitz with Warm Fruit Compote
Smoked Salmon, Cream Cheese & Bagels
Veggie Platter with Ranch Dressing
Hummus & Red Pepper Tapenade with Crackers
& Pita
Hot Apps: Potato Puffs, Potato Latkes with
Applesauce, Mini Eggrolls, & Spinach Phyllo
Brownies & Cookies