



SHABBOS AFFAIR MENU

\$29.99 Per Person Per Meal

\$140 Per Waiter Per Meal (One Waiter To Every Twenty Guests)

\$175 Mandatory Hashagacha Fee Per Meal

\$250.00 Kitchen Staff Per Meal

\$1,000 Hall Fee (If using River Terrace)

Local Sales Tax

Prices Based On A Minimum of 75 Adults

*Prices Include Service on Fine China, Cutlery, and Stemware,
White Linen Tablecloths*

*Children **11 Years Old** and younger Seated at Separate Children's Table, with a Children's
Menu of \$15.00 Per Child*

DEPOSIT

40% of Estimated Total Cost Required to Book Date

Additional 40% of Estimated Total Cost Due 1 Week Before Event

Remaining Balance Due on Day of Event

72 Hours Prior Notice must be given for any changes to Menu or Amount of Guests

Name: _____

Contact#: _____

Date of Affair: _____

Location: _____

Estimated Start Time: _____

Total Amount of Guests: _____

Customer Signature: _____

GLATT GOURMET CATERERS CONTACT INFORMATION:

A: 1094 RIVER AVE., LAKEWOOD, N.J. 08701

P: 732-364-5564

F: 732-364-5554

E.: elisheva@glatt-gourmet.com



FRIDAY NIGHT SEUDAH

PRE-SET ON TABLES

Round Heimishe Challah Roll
Large Seudah Challah On Head Table
Regular and Diet Soda, Seltzer and Poland Spring Water
Assorted Pickles and Olives

CHOICE OF 2 SALADS TO BE PRE-SET ON TABLE

(Each additional Salad \$0.50 per person)

- Coleslaw Cucumber Salad Chopped Israeli Salad Tomato Salad
- Tri Color Pasta Salad Broccoli Salad Red Skin Potato Salad

CHOICE OF 2 DIPS TO BE PRE-SET ON TABLE

(Each additional Dip \$0.50 Per Person)

- Chummus Techina Babaganush Greek Eggplant
- Scallion Dip Jalapeno Dip Tomato Dip Matbucha Olive Dip

FIRST COURSE-APPETIZER

A Duet of Homestyle Gefilte Fish
& *(choose 1)*

- Teriyaki Salmon Fillet
- Moroccan Style Salmon Fillet
- Sweet and Sour Poached Salmon Fillet
- Baked Herbed Salmon Fillet

Served on a Bed of Greens, Garnished with Carrots and Cucumbers
Served with a tasting spoon of Chrain

Other Fish Options Available upon Request

SECOND COURSE-SOUP

Golden Chicken Soup Served with Noodles and Matzo Balls

Bowl of Soup Croutons Per Table



PLATED ENTRÉE

Choose one of the Following:

- Grilled Herbed Baby Chicken Cutlet
- Baby Chicken Capon Stuffed with Vegetables, Apricot Glaze
- Baby Chicken Capon Stuffed with pastrami and kishke Apricot Glaze

The Following Items are available for an additional \$9.00 Per Person-

- Boneless Chuck Eye Roast
- Sliced Brisket of Beef
- Gourmet French Roast

The following Item is Available for an Additional \$15 Per Person-

**** Boneless Short Rib***

Choose 1

- Potato Kugel
- Yerushalmi Kugel
- Sweet Noodle Kugel
- Broccoli Kugel
- Roasted Red Skin Potatoes
- Roasted Sweet and Reg. Potatoes
- Bow Ties with Sautéed Cabbage
- Farfel with Sautéed Mushrooms
- Spinach or vegetable couscous
- Orzo with Vegetables
- White Rice with Mushrooms
- Wild Rice Medley

Choose 1

- String Bean Almandine
- Glazed Baby Yams
- String Beans with Diced Holland Peppers, Teriyaki Sauce
- Roasted Vegetable Medley
- Mini Carrots with Citrus Glaze
- Popcorn Cauliflower
- Fire Grilled Vegetable Stack
- Grilled Vegetables Wrapped in Zucchini Ribbon
- Julienned Vegetables

FOURTH COURSE-DESSERT

- Chocolate Devil Triangle Ice Cream Cake

Other Options Available



SHABBOS DAY SEUDAH

PRE-SET ON TABLES

Round Heimishe Challah Roll
Large Seudah Challah on Head Table
Regular and Diet Soda, Seltzer, and Poland Spring Water
Assorted Pickles and Olives

CHOICE OF 2 SALADS TO BE PRE-SET ON TABLE

(Each Additional Salad \$0.50 Per Person)

- Coleslaw Cucumber Salad Chopped Israeli Salad Tomato Salad
- Tri Color Pasta Salad Broccoli Salad Red Skin Potato Salad

CHOICE OF 2 DIPS TO BE PRE-SET ON TABLE

(Each Additional Dip \$0.50 Per Person)

- Chummus Techina Babaganush Greek Eggplant Scallion Dip
- Jalapeno Dip Tomato Dip Matbucha Olive Dip

FIRST COURSE-APPETIZER

Homestyle Gefilte Fish
Served on a Bed of Greens, Elegantly Garnished
Served with Chrain

Optional Addition of Salmon \$2.00 Per Person

(Choose 1)

- Teriyaki Salmon Fillet
- Moroccan Style Salmon Fillet
- Sweet and Sour Poached Salmon Fillet
- Baked Herbed Salmon Fillet

SECOND COURSE

(Choose 1) (Choose both, additional \$2.00 Per Person)

- Sautéed Chicken Liver
- Chopped Liver

Accompanied With, Egg Salad and Minced Onion
Served with Flatbreads, Set on a bed of Romaine Lettuce,
Garnished with tear dropped Tomatoes



THIRD COURSE-PLATED ENTRÉE

Individual Crock of Cholent Topped With Kishka

Deli Roll (Choose 2)

(Choose 3- Additional \$1.00 Per Person)

- Potato Kugel
- Broccoli Kugel
- Yerushalmi Kugel
- Sweet Noodle Kugel
- Apple Kugel

Platter Per Table of Gourmet Deli and Chicken Cutlets

DESSERT

- Mango Ices Tower, Served with A Strawberry Sauce
- Salted Caramel Tower
- Cookies n' Cream Tower
- Strawberry Shortcake Tower

The following Item is Available for an Additional Price Per Person-

- Five Layer Fruity Fan

*Upgrade of hot pastrami and turkey at \$3 per person