UNIQUE CATERING
By Lipa's Kitchen

FRIDAY NIGHT SEUDAH

PRE-SET ON TABLES

- Round Heimishe Challah Roll
- Large Seudah Challah on Head Table
- Coke, Diet Coke, Water, Seltzer and Ice
- Pickles, Olives and Coleslaw

Additional Salads Available $2 Per Person Per Salad: Cucumber Salad, Health Salad, Broccoli Salad, Purple Cabbage Salad, Caesar Salad etc.

CHOICE OF 3 DIPS – SERVED INDIVIDUALLY

(Each additional Dip $1.00 Per Person)

Chummus, Techina, Babaganush, Marinated Eggplant, Pepper Dip, Jalapeno Dip, Tomato Dip, Matbucha, Olive Dip, Onion Dip, Spicy Onion Dip, Dill Dip, Garlic Dip, Pickle Dip, Toasted Sesame Dip, Crunchy Pepper Dip.

FIRST COURSE - APPETIZER

- Gefilte Fish
- Salmon Fillet of your Choice:
  - Cooked: Sweet, Sweet & Sour
  - Baked: Chef Spice Blend, Teriyaki, Dill, General Tso, Honey Mustard, Breaded

Served With Chrein, Garnished on a Bed of Vegetables.
(Other Fish Options Available upon Request)

SECOND COURSE - SOUP

Traditional Chicken Soup Served with Noodles and Matzo Balls

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CONTINUED FRIDAY NIGHT SEUDAH

THIRD COURSE - *PLATED ENTRÉE*

Choose 1 of the following:

- Grilled Herbed Baby Chicken Cutlet
- Baby Chicken Capon Stuffed with Pastrami and Kishke
- Baby Chicken Capon Stuffed with Rice Medley
- Fried Chicken Steak

(Many Upgrades Available upon Request)

Choose 3 of the following: (Each additional side dish $3 Per Person)

- Potato Kugel
- Yerushalmi Kugel
- Sweet Noodle Kugel
- Salt & Pepper Kugel
- Apple Ramekin
- Broccoli Kugel
- Farfel
- Roasted Red Skin Potatoes
- Roasted Sweet and Regular Potatoes
- Bow Ties with Sautéed Cabbage
- Wrapped Green Beans
- Vegetable Medley Stir Fry
- Sweet Carrots
- Grilled Vegetables
- Orzo with Vegetables
- White Rice with Mushrooms

FOURTH COURSE-DESSERT

- Warm Chocolate Brownie Served with a Scoop of Vanilla Ice Cream
- Warm Apple Souffle Served with a Scoop of Vanilla Ice Cream
- Warm Apple Turnover served with a Scoop of Vanilla Ice Cream
- Mango Slice N' Dice Ices

KIDS

- Challah Roll, Dips, Pickles
- Gefilte Fish
- Soup, Noodles, Matzo Ball
- Shnitzel, Kugel
- Dessert

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SHABBOS DAY SEUDAH

PRE-SET ON TABLES

- Round Heimishe Challah Roll
- Large Seudah Challah on Head Table
- Coke, Diet Coke, Water, Seltzer and Ice
- Pickles, Olives and Coleslaw

Additional Salads Available $2 Per Person Per Salad: Cucumber Salad, Health Salad, Broccoli Salad etc.

CHOICE OF 3 DIPS TO BE PRE-SET ON TABLE

(Each additional Dip $1.00 Per Person)

Chummus, Techina, Babaganush, Marinated Eggplant, Pepper Dip, Jalapeno Dip, Tomato Dip, Matbucha, Olive Dip, Onion Dip, Spicy Onion Dip, Dill Dip, Garlic Dip, Pickle Dip, Toasted Sesame Dip, Crunchy Pepper Dip.

FIRST COURSE (Choose 1)

Option 1:

- Gefilte Fish
- Salmon Fillet of your Choice:
  - Cooked: Sweet, Sweet & Sour
  - Baked: Chef Spice Blend, Teriyaki, Dill, General Tso, Honey Mustard, Breaded

Served With Chrein, Garnished on a Bed of Vegetables.

Option 2:

- Grilled Chicken Caesar Salad with Carrot Curls, Watermelon Radishes, Cherry Tomatoes and Croutons

SECOND COURSE

(Choose 1) (Choose both, additional $3 Per Person)

- Sautéed Chicken Liver
- Chopped Liver

Served With Egg Salad set on a Bed of Lettuce, and Garnished with Vegetables and Breadsticks

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CONTINUED SHABBOS DAY SEUDAH

THIRD COURSE

- Cholent (Served Individually in Crockpot)
- Kishka

- Deli platters

Choose 2 of the following:
(Each additional $3 Per Person)

- Potato Kugel
- Yerushalmi Kugel
- Sweet Noodle Kugel
- Salt & Pepper Kugel
- Apple Kugel (room temperature)

DESSERT

- Oreo Mint Cube, Served with a Chocolate Sauce
- Mango Vanilla Sorbet Rubix Cube, Served with a Strawberry Sauce
- Cherry Topped Ices Swirl
  (Other Dessert Options Available upon Request)

Thank you for choosing us for your event. We hope to exceed your expectations!

Price:

Minimum 50 Adults Per Meal
$39.00 Per Person Per Meal
$32.00 Per Child Per Meal
Price Includes Dishes, Cutlery, Glassware and Linen

Waiter Service Fee: $175 Per Waiter (up to 6 hours)
(There will be an additional charge past 6 hours)
(One waiter for every 20 people plus one kitchen waiter for every 50 people)

Warmer Rental: $250

Mashgiach Fee: $200 Per Meal *(if applicable)*

Optional Upgrades:

Chargers: $5 Per Person
Upgraded Cutlery: $5 Per Person
Upgraded Glasses: $2 Per Glass
Many additional dishes, glasses and cutlery upgrade available.

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