

Kosher

CONCIERGE MENU



ALL DISHES ARE KOSHER CERTIFIED

Breakfast

- BREAKFAST 1** | Scrambled Eggs Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 2** | Bell Pepper Omelet Topped with Tomato Sauce, Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 3** | Button Mushroom Omelet Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 4** | Cheddar Cheese Omelet Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 5** | Feta Cheese Omelet Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 6** | Buttermilk Pancakes Served with Oatmeal, Maple Syrup and Margarine
- BREAKFAST 7** | Vanilla French Toast Served with Oatmeal, Maple Syrup and Margarine
- BREAKFAST 8** | Belgian Waffles Served with Oatmeal, Maple Syrup and Margarine
- BREAKFAST 9** | Eggs Poached in Tomato-Chili Pepper Sauce Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 10** | Flour Tortilla Stuffed with Scrambled Eggs, Bell Peppers, Cheddar Cheese, Served with Sautéed Paprika Potatoes and Oatmeal
- BREAKFAST 11** | Button Mushroom Quiche
- BREAKFAST 12** | Spinach and Artichoke Quiche
- BREAKFAST 13** | Buttermilk Pancakes Served with Oatmeal, Apple-Cinnamon Compote, Maple Syrup and Margarine
- BREAKFAST 14** | Cheese, Bell Pepper and Corn Pancake Served with Sautéed Paprika Potatoes and Oatmeal

Appetizers

- APPETIZER 1** | Buffalo Chicken Lollipops
Breaded Chicken Drumsticks with Spicy Louisiana Hot Sauce
- APPETIZER 2** | Asian Beef Stir-Fry Served with Steamed Rice
Marinated Beef Strips Stir-Fried with Bell Pepper, Onions and Teriyaki Sauce
- APPETIZER 3** | Cod Fritter Served with Tomato Sauce
Breaded Fritter Filled with Minced Cod Fish, Mashed Potatoes and Garlic Confit
- APPETIZER 4** | Chicken Croquette Served with Tomato Sauce
Breaded Croquette Filled with Minced Chicken, Bell Pepper, Garlic and Onions
- APPETIZER 5** | Cuban Papas Rellenas Served with Tomato Sauce
Breaded Fritter Filled with Mashed Potatoes and Seasoned Ground Beef
- APPETIZER 6** | Eggplant Rollatini Served with Tomato Sauce
Breaded Eggplant Rolled and Stuffed with Seasoned Ground Beef
- APPETIZER 7** | Breaded Chicken Strip Served with Teriyaki Sauce
- APPETIZER 8** | Button Mushroom Quiche
- APPETIZER 9** | Spinach and Artichoke Quiche

Soups

- SOUP 1** | Chicken Noodle Soup with Carrot and Celery Brunoise
- SOUP 2** | Chicken Soup with Matzo Ball
- SOUP 3** | Green Lentil Soup
- SOUP 4** | Mushroom Barley Soup
- SOUP 5** | Split Pea Soup

Entrées

FISH

- ENTRÉE 1 | Herb-Crusted Salmon Served with Steamed Rice, Sautéed Zucchini and Lemon Sauce
- ENTRÉE 2 | Baked Trout with Seafood Crust Served with Sautéed Bell Pepper and Zucchini
- ENTRÉE 3 | Braised Corvina Filet with Tomatoes, Capers, Black Olive Garnish
Served with Steamed Rice and Sautéed Zucchini
- ENTRÉE 4 | Roasted Salmon Teriyaki Served with Sautéed Bell Pepper and Zucchini
- ENTRÉE 5 | Française Tilapia Filet Served with Garlic Mashed Potato, Broccoli Flan
and Lemon Sauce *Pan-Fried Tilapia Filet Dipped in Egg Mixture*

CHICKEN

- ENTRÉE 6 | Chicken Roulade with Sautéed Bell Pepper and Zucchini
Chicken Stuffed with Sweet Potato Jasmine Rice
- ENTRÉE 7 | Chicken Française Served with Mushroom Risotto, Roasted Carrots and Lemon Sauce
Pan-Fried Chicken Breast Dipped in Egg Mixture
- ENTRÉE 8 | Herb Roasted Chicken Leg Served with Israeli Mushroom Couscous and Roasted Carrots
- ENTRÉE 9 | Cuban-Style Breaded Chicken Topped with Tomato Sauce and Cheese
Served with Black Bean Rice and Fried Plantain Bananas
- ENTRÉE 10 | Chicken Casserole
Chicken Stew with Button Mushrooms, Pearl Onions and Twisted Pasta in Wine Sauce

BEEF | LAMB | VEAL

- ENTRÉE 11 | Slow-Braised Boneless Beef Short Ribs Topped with Mushroom Sauce,
Served with Mushroom Risotto and Roasted Vegetables
- ENTRÉE 12 | Braised Beef Served with Roasted Potatoes, Carrots, Mushroom and Garlic Sauce
- ENTRÉE 13 | Beef Casserole
Beef Stew with Button Mushrooms, Pearl Onions and Twisted Pasta in Red Wine Sauce
- ENTRÉE 14 | Cuban Ropa Vieja Served with Steamed Rice and Fried Plantain Bananas
Slow-Braised Shredded Beef with Tomato and Bell Pepper
- ENTRÉE 15 | Slow-Roasted Beef Brisket Topped with Mushroom Sauce,
Served with Spinach Flan and Twisted Pasta
- ENTRÉE 16 | Veal Blanquette Served with Steamed Rice
Veal Stew with Pearl Onions and Button Mushrooms in White Wine Sauce
- ENTRÉE 17 | Herb-Roasted Lamb Shoulder Served with Mushroom Flan and Roasted Sweet Potato

Side Dishes

- SIDE DISH 1 | Sautéed Zucchini with Bell Pepper
- SIDE DISH 2 | Rosemary-Roasted Potatoes, Sweet Potatoes, Beets and Carrots
- SIDE DISH 3 | Sautéed Zucchini Spaghetti
- SIDE DISH 4 | Israeli Mushroom Couscous
- SIDE DISH 5 | Black Beans and Long Grain Rice
- SIDE DISH 6 | Mushroom Risotto
- SIDE DISH 7 | Spinach Flan
- SIDE DISH 8 | Broccoli Flan
- SIDE DISH 9 | Roasted Garlic Mashed Potatoes

Desserts

- DESSERT 1 | Carrot Cake with Cream Cheese Frosting
- DESSERT 2 | Decadent Chocolate Cake with Chocolate Frosting
- DESSERT 3 | Spiced-Apple Bread Pudding
- DESSERT 4 | Spiced-Guava Bread Pudding
- DESSERT 5 | Raisin Bread Pudding
- DESSERT 6 | Guava Cheesecake
- DESSERT 7 | Cherry Cheesecake
- DESSERT 8 | Mini Panettone
- DESSERT 9 | Chocolate-Chip Brownie
- DESSERT 10 | Honey Cake
- DESSERT 11 | Pound Cake
- DESSERT 12 | Apple Pie
- DESSERT 13 | Chocolate Pie
- DESSERT 14 | Linzer Tart Cookie
- DESSERT 15 | Rainbow Sprinkle Cookie
- DESSERT 16 | Almond Cookie
- DESSERT 17 | Biscotti