

FINE CATERING 4 Nassau Boulevard South, Garden City 516 505-3255 www.primefinecatering.com

Happy Rosh Hashanah 2024

| <u>Appetizers</u> | |
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| Braided Challah (2 lb.) | \$12.00 ea |
| All Beef Pigs in the Blanket with Dijon Mustard | \$19.00/dz |
| Mini Potato Pancakes with Apple Sauce and Sour Cream | \$19.00/dz |
| Regular Potato Pancakes with Apple Sauce and Sour Cream | \$4.00 ea |
| Chicken Soup with Onions, Carrots, Celery and Dill | \$13.00/qt |
| Matzo Balls | \$2.00 ea |
| Freshly Made Gefilte Fish (1 per person) | \$7.00 ea |
| Chopped Chicken Liver (1 lb.) | \$18.00 |
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| Main Course (serves 8-12 guests) | |
| Roasted Chicken with Natural Gravy (Cut in 1/8ths) | \$75.00 |
| Herb Roasted Sliced Breast of Turkey with Gravy | \$75.00 |
| Herb Roasted Cornish Game Hens with Natural Gravy (1 per person) | \$18.00 ea |
| Sliced Braised Brisket with Red Wine Sauce | \$110.00 |
| Roasted Filet Mignon with Crispy Onions, Red Wine Sauce and Horseradish Crème Fraiche | \$295.00 |
| Cedar Planked Salmon with a Honey-Mustard and Fresh Dill Glaze | \$115.00 |
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| Side Dishes (serves 8-12 guests) | |
| Noodle Kugel | \$65.00 |
| Old Fashioned Mashed Potatoes | \$65.00 |
| Whipped Sweet Potatoes with Cinnamon and Brown Sugar | \$65.00 |
| Quinoa with Butternut Squash, Roasted Apples and Tarragon | \$70.00 |
| Green Beans Almondine with Butter and Toasted Almonds | \$70.00 |
| Pencil Asparagus with Butter and Fresh Basil | \$70.00 |
| Broccoli with Garlic, Olive Oil and Fresh Basil | \$65.00 |
| Roasted Parsnips and Carrots with Fresh Thyme and Extra Virgin Olive Oil | \$65.00 |
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| <u>Dessert</u> | |
| Assorted Rugalach (2 lbs.) | \$39.00 |
| Chocolate Babka Loaf | \$16.00 |
| Marble Bundt Cake | \$25.00 |
| Chocolate Dipped Strawberries (1 dz.) | \$36.00 |
| Fresh Seasonal Fruits and Berries | \$45.00 |
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