

# BUILD-A-MENU

## CONGREGATION BETH SHOLOM

All of the offerings below are created by our Executive Chef, Marlene MacMillan. With this option, you will be able to work directly with Marlene to design the Kiddush.

### Main Choices (Select 1)

Bagels, cream cheese, garnishes  
Bourekas  
Sun Dried Tomato or Salmon Pinwheels  
Tangy or Ranch Veggie Wraps  
Frittata- Potato leek | Roasted Vegetable | Spinach/Feta  
Pesto Pasta Salad  
Roasted Vegetable Orzo  
Lentil Salad  
Lentil Veggie soup  
Tuna Casserole  
Tuna  
Middle Eastern Bulgur Pilaf

### Sides & Salads (Select 3)

Wild Rice, Arugula & Chickpea Salad  
Broccoli Slaw (with or without Quinoa)  
Caraway Cabbage Slaw with Citrus Dressing  
Couscous Salad  
Herby Cauliflower Salad with Chickpeas  
Egg Salad  
Baba Ghanoush or Hummus  
Seasonal salad  
Cucumber Yogurt Salad  
Desserts (Select 2)  
Assorted Danish  
Seasonal Fruit Tarts  
Bread Pudding  
Oreo Chunk Cookies  
Orange Cake  
Chocolate Chip Coffee Cake  
Ice Box Cake/Tiramisu  
Mudslide Cookies (GF)

## Menu Additions

Baked Salmon \$250

Lox \$200

Bourekas \$250

Additional Side Dishes \$100

## Price

\$2,300 plus \$140 for each 10 additional invited guests

*The price includes lunch for the Congregation (125 people) plus 25 of your own invited guests. In addition to the lunch, the price includes : compostable paper plates, napkins, utensils, linens, serving platters, use of tables and chairs and staffing for the setup and breakdown.*

All Kiddush contributions are tax deductible.