

PRE-SELECTED KIDDUSH MENUS



All of the Kiddush menus below are created by our Executive Chef, Marlene MacMillan, and are mainstays in our community.

If you'd like to bring your own vision to the table, consider our "build-a-menu" option.

The New Yorker

Assorted Bagels/crackers
Cream Cheese
Lox Schmear
Scallion & Herb Schmear
Garnish: Tomato, Onion, Cucumber
Tuna or Egg salad
3-Bean Salad
Mixed Green Salad
Fresh Fruit Salad
Assorted Cookies

The Tel Avivi

Moroccan Chickpea Soup or Persian Sabzi Polo
Moroccan Carrot Salad
Dolmas
Hummus & Pita
Israeli or Greek salad
Apple Crisp & Ice Cream
Fresh Fruit Salad

TexMex

Vegetarian Chili
Garnish: Cheddar, Sour Cream, Green Onions
Roasted potatoes with Cheddar
Cilantro-Lime Rice
Corn
Potato Chips
Apple Crisp & Ice Cream
Fruit Salad

Nor Cal

Salmon & Cream Cheese Pinwheels
Mediterranean Veggie Roll-ups
Chickpea Cauliflower Salad
Tuna or Egg salad
Brownies
Assorted Mini Cheesecakes
Fruit Salad

Middle Eastern

Vegetable Curry
Herbed Rice
Creamy Cucumber Salad with Side of Veggies
Hummus
Naan
Mixed Greens
Brownies
Fruit salad

Mezze Delight

Romanian Eggplant
Dolmas with Tahini
Egg Salad or Tuna Salad
Lemon Dill Orzo
Broccoli Salad
Rugelach
Fresh Fruit

Sabbath Blossom

Mushroom & Tofu Lettuce Cups
Rainbow Noodle Salad
Egg Salad
Eggplant Teriyaki
Seasonal Salad
Castella Cake
Fresh Fruit

Menu Additions

Baked Salmon \$250

Lox \$200

Bourekas \$250

Additional Side Dishes \$100

Price

\$2,200 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.