



YOM KIPPUR MENU

SOUPS

Chicken Soup – House made Chicken Broth with tender carrots & celery
Vegetable Soup – Vegetable Broth with finely chopped vegetables
G & H Fluffy Matzoh Balls (Packed in Salt Water)

APPETIZERS

Chopped Liver
Traditional Gefilte Fish packed with carrots, celery & gefilte jelly
Gefilte Fish Logs (*serves 4*)
Red Horseradish or White Horseradish
Vegetable Crudit  Presented in Country Basket
Small (*serves 6-8*) Medium (*serves 12-18*) Large (*serves 25-30*)

ENTR ES

Traditional Brisket- sliced with brown gravy au jus
Savory Brisket Gravy
Kosher Uncooked Brisket
Sliced Herb Roasted Turkey Breast
Turkey Gravy
Slow Roasted Herb Chickens (whole or cut in sixths)
Stuffed Chicken Breasts with Apples, Walnuts & Raisins
Chicken Tenders
Grilled Salmon Stuffed with Spinach & Basilica Tomatoes
Whole Poached Salmon (*serves 8-10*).



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SIDE DISHES

Turkey Stuffed Cabbage packed with Golden Raisin Sweet Sauce

Potato & Sautéed Onion Kugel (*serves 4-6*)

Sweet Noodle Pudding (*serves 4-6*)

Potato Pancakes or Sweet Potato Pancakes

Savory Traditional Wild Mushroom Stuffing

Herb Roasted Potatoes Sprinkled with Sea Salt & Parsley

Wild Rice with Cranberries

Creamy Rice Pudding

Kasha with Bowties & Caramelized Onions

Asparagus Medley

String Beans with Toasted Almonds

Slow Roasted Vegetables

Roasted Brussel Spouts

Green Salad with Tomatoes, Shaved Carrots & Cucumbers with Balsamic Vinaigrette (*serves 2 – 3*)

Homemade Apple Sauce

Cinnamon Baked Slivered Apples

Cranberry Chutney

Zomicks Round Challah (Plain or Raisin)

SWEET ENDINGS

Seasonal Fruit Salad wth Berries Rugelach

Zomicks Babka Bread Zomicks Crumb Meltaway

Assorted Fruit Pies: Traditional Apple, Traditional Blueberry, Blueberry Peach , Apple Crumb

Assorted Dessert Platters: Small (*serves 8-12*) Medium (*serves 18-20*) Large (*serves 25-30*)

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