

Shul Catering List

Everything is made super fresh with top quality ingredients. All of our dressings and marinades are homemade, and our vegetables are hand cut.

Item	Price
<p>Greek Pasta Salad - 9x13 <i>Tricolor pasta, lots of veggies, and vegan feta cheese in our homemade Greek dressing. You won't believe it's not dairy!</i></p>	48
<p>House Salad - 9x13 <i>Romaine lettuce, tomatoes, cucumbers, red onions, chickpeas, olives, mini peppers and more. Super fresh! Creamy homemade dressing on the side</i></p>	35
<p>Tomato Salad - 9x13 <i>A gorgeous mix of sliced colorful tomatoes, onions and peppers in our homemade vinaigrette. A shul favorite!</i></p>	48
<p>Roasted Veggie Trays - 2 med trays <i>These are always a hit! Roasted fresh seasonal veggies (may include cauliflower, seasonal squash, red peppers, eggplant, or whatever looks beautiful at the market) with olive oil and a light tehina drizzle</i></p>	48
<p>Corn Salad - 9x13 <i>Sweet corn in a creamy dressing with our homemade basil pesto and dill. Always a hit!</i></p>	35
<p>Tabbouleh - 9x13 <i>An Israeli delight of bulghur wheat, chopped fresh parsley and mint, tomatoes, onions, cucumbers - a house specialty</i></p>	48
<p>Vietnamese Rice Noodle Salad - 9x13 <i>Thin rice noodles with lots of veggies and lime in a sesame soy dressing. Healthy and delicious!</i></p>	48
<p>Homemade Chummus Platter - per platter <i>You'll never want packaged chummus again! Our homemade creamy chickpea and tehina dip, arranged artfully on a tray with pickles and olives.</i></p>	38

<p>Homemade Smoky Eggplant - 2 quarts (BabaGhanoush) <i>The best eggplant dip you've ever tasted! Slow smoked on our Israeli "chatziliah" with fresh lemon juice and tehina.</i></p>	35
<p>Olive Dip - 2 quarts <i>An Albany tradition! A creamy dip of finely chopped black and green olives and garlic</i></p>	28
<p>Potato Salad - 9x13 <i>Simple, but satisfying. Red potatoes with mayo and Dijon mustard and chopped pickles.</i></p>	30
<p>Coleslaw - 9x13 <i>Hand sliced fresh red and green cabbage in our house made tangy dressing.</i></p>	30
<p>Our Famous VIP Sushi Salad - 1 massive platter - full side <i>This is it - the sushi salad that we made famous! Layers of sushi rice, chopped nori, cucumbers and peppers topped with a full side of roasted top grade Faroe Islands salmon and sliced avocado, and finished with our homemade soy and sesame dressing. Our most popular dish by far!</i></p>	180
<p>Gravlax - per platter - ½ side <i>A modern take on a classic! A half side of Faroe Islands salmon, cured with salt, spices, and scallions, then hand sliced. Delicious!</i></p>	55
<p>Fresh Fruit Platter - 1 XL platter <i>A large platter of fresh seasonal fruit, artfully arranged. May include melon, berries, grapes, etc. Whatever looks great at the market!</i></p>	48
<p>Homemade Cookie Platter <i>48 mixed freshly baked homemade cookies and rugelach, depending on what we've got baking! May include chocolate chip, snickerdoodle, oatmeal chip, chocolate raspberry rugelach and more...hungry yet?</i></p>	40
<p>Mixed Rice and Lentil Salad 9x13 <i>A jewel box mix of basmati, brown, red, and wild rices with black lentils and an array of cut veggies in a homemade vinaigrette. Delicious and healthy!</i></p>	48

Israeli Salad 9x13

Classic never goes out of style! Diced fresh cucumber, tomatoes, and peppers with a fresh lemon and olive oil dressing.

40