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## **GOLDMAN-SEGAL KOSHER CATERERS**



Rabbi Marvin I. Segal Rabbi David M. Segal

## **GLATT KOSHER**



Under the Supervision of the Kosher Supervision Service

prices will be confirmed three months prior to function date. all food and beverage prices are subject to tax and service charge. fee of \$2.00 per person (\$400.00 minimum) will be assessed for rabbinical supervision.

prices quoted are based on a minimum guarantee of 125 guests.

THE WESTIN

your dinner selection includes an appetizer or soup, salad, challah, rolls and margarine,

selection of vegetables and potato, rice, or pasta, dessert, starbuck's coffees and tea.

#### appetizers/soups

(select one)

tomato basil soup with croutons

fresh pumpkin soup with toasted sunflower seeds

wild rice soup

mushroom-barley soup

wedge of seasonal melon, lime

minestrone

chili

fresh fruit supreme

#### salads

(select one)

mixed green salad with turkey breast and sunflower seeds

fresh garden greens with tomato, cucumber and shredded carrots

assorted garden greens, craisins, mandarin segments and walnuts

salad upgrades: additional \$2.00

romaine spinach mix with grape tomatoes and baby corn

arugula, chick peas and hearts of palm

field greens with craisins and candied pecans

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# kosher dinner upgrades

substitute any of our following specialties for your appetizer, soup, or salad course. Priced per person

chilled salmon medallion (3 ounces) with linguini, garlic-soy vinaigrette \$7.00

sabra salad diced cucumbers, tomato and green pepper served on a bed of chopped greens \$4.00

mushroom crepe, white sauce, sprinkled with diced red pepper **\$6.00** 

fresh linguini pasta with lightly smoked breast of turkey and red peppers, basil sauce **\$6.00** 

relish trays \$2.00

our special caesar salad topped with cajun-spiced chicken \$4.00

salmon strudel salmon delicately baked in flaky pastry, dill sauce \$6.00

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#### entrées

boneless breast of chicken with a walnut-mustard seed crust, sherry wine sauce \$51.00

roast spring chicken, natural sauce **\$45.00** 

boneless breast of chicken in a flaky pastry puff brandy sauce with mushrooms \$51.00

red snapper tomato concassé and fresh herb-garlic sauce **\$62.00** 

fillet of salmon cucumber basket filled with dill and cucumber sauce \$52.00

veal piccata
with pasta and red pepper, lemon caper sauce
\*market price\*

lake superior whitefish, fresh dill sauce **\$51.00** 

THE WESTIN

#### entrées

sautéed veal chop, sweet garlic sauce \*market price

lamb chops, dijon mustard and peanut-herb crust \*market price

boneless breast of chicken stuffed with wild rice, tomato concassé, lemon sauce \$51.00

coq d'or - our specialty! breast of chicken, breaded with toasted almonds, pineapple or apricot sauce \$51.00

cornish hen boneless hen, stuffed with wild rice, brandy-peppercorn sauce \*market price

roast prime rib, garlic-horseradish au jus **\$66.00** 

medallions of chicken served with a ginger-teriyaki sauce \$51.00

medallion of veal and chicken marsala mushroom sauce **\$69.00** 

eye of the veal, lemon caper sauce bow-tie pasta with red peppers \*market price

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#### fresh vegetables

peapods with red pepper fresh green beans, almondine baby carrots stir-fry vegetables julienne cut zucchini and squash cranberry filled peach—half

#### substitute any of the following for your vegetable selection

individual broccoli souffle \$3.00

tomato half-filled with spinach \$3.00

#### starch

oven browned potato
duchess potato
sweet potato polonaise
parsleyed new potatoes
wedges of sweet and white potatoes
mixed white and wild rice
confetti rice
fettucini or rotini
farfel
couscous

### side dish upgrades:

grilled root vegetables \$1.50 quinoa with onions, celery and red peppers \$1.50



desserts

(select one)

strawberry shortcake

apple strudel, cinnamon sauce

our very own homemade dutch apple pie

chocolate mousse cake

selection of our famous homemade sorbets

homemade ice cream sundae (select one of our favorite flavors or design one of your own) Vanilla, chocolate, strawberry, cookies and cream, chocolate-peanut butter, new york cherry, chocolate brownie, mocha chip, mint-chocolate chip, peach

\*served with a dab of whipped cream and choice of two sauces

substitute any of the above desserts with our following specialties

chocolate chip or sugar cookie \*1 per person \$2.00

mocha chip ice cream cake with warm chocolate sauce \$5.00

warm cinnamon apples in freshly baked puff pastry \$6.00

homemade flourless chocolate cake, vanilla and raspberry sauces \$5.00

bananas foster flambé

\$7.00

baked alaska on parade \$10.00

wedding cake **\$4.50** 

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