kosher reception

GOLDMAN-SEGAL KOSHER CATERERS



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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 guoted are based on a minimum guarantee of 125 guests and for 1 hour.

kosher reception

hot hors d'oeuvre selection

1 hour of unlimited hors d'oeuvre passed butler style (selection of five items – please select from list below) \$19.95 per person

1 hour buffet - unlimited (selection of seven items – please select from list below) \$25.95 per person

cajun chicken strips

vegetable egg roll, sweet and sour sauce

mushrooms filled with beef and spinach

homemade miniature knishes of beef, potato, and spinach

miniature falafels, tehina sauce

pizza triangles

miniature potato latkes, applesauce

pastry-wrapped franks, grain mustard sauce

sesame chicken tenders, apricot sauce

miniature hot tamale tidbits

miniature chicken flauta, pico de gallo



baby burgers on a bun, smothered in homemade barbecue sauce

spicy beef empañada, chunky salsa

vegetable tempura

kosher reception

specialty stations to enhance your hors d'oeuvres selection

design your own pasta

rotini and bow-tie pastas with your choice of two sauces: plum tomatoes with pesto and herbs homemade meat sauce olive oil, mushroom, and garlic sauce spicy marinara served with toasted garlic bread

\$14.00

add grilled chicken strips at \$3.00 per person

build your own fajitas

warmed flour tortillas marinated beef or chicken tenders sautéed onions and peppers refried beans shredded lettuce diced tomatoes with cilantro and chunky salsa

chicken \$13.00 beef \$14.00 combination \$15.00

stir fry cookery



asian vegetables and mushrooms prepared with your choice of: chicken **\$13.00** beef **\$14.00**

\$100.00 per chef/attendants if required

kosher reception

specialty stations

tantalizing tempura

sweet potato, green peppers, broccoli, eggplant delicately seasoned and battered served with honey-mustard and sweet and sour sauces vegetable **\$10.00** chicken **\$12.00**

chilly willy

chopped liver with rye homemade hummus with pita guacamole and tortilla chips garden fresh crudite, cucumber sauce \$12.00

carving stations

prime rib of beef, au jus, horseradish mayonnaise** whole smoked salmon, miniature bagels and classical garnishes corned beef, miniature rye and pumpernickel breads honey-roasted turkey, cranberry relish and mustard whole poached salmon, fresh dill and cucumber sauces \$13.00/person \$12.00/person \$13.00/person \$11.00/person \$12.00/person

**carving attendant

\$100.00/chef

displayed from buffets



garden fresh crudite, spinach, cucumber, or sesame dip sliced fresh fruit, honey-mint dip chopped liver, chopped herring, crackers and cocktail rye pepper steak with rice homemade hummus with pita eggplant salad with assorted crackers **5.00**/person

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specialty stations

israeli buffet

create your own falafel with diced tomato, cucumber, sour dill, shredded lettuce, tehina and charif sauces served with hummus, eggplant salad, and miniature pita bread **\$12.00**

the smorgasbord

prime rib of beef, au jus (carved in the room*), silver dollar rolls and horseradish whole-smoked salmon, garni • miniature bagels, cocktail rye, and pumpernickel oriental stir-fry chicken with cashews • teriyaki beef kebab choice of two of our homemade soups vegetable egg rolls • stuffed cabbage • spinach turnovers potato pancakes with applesauce • chopped liver and crackers crudité on ice, choice of dip **\$45.00**

the teen scene

pastry-wrapped franks pizza triangles barbecued baby burgers on a bun **\$18.00**

soup bar (select two of our homemade soups for your buffet)

chilled

gazpacho • strawberry • peach • cherry hot mushroom barley • minestrone • wild rice • cabbage • broccoli

THE WESTIN

6100 River Road, Rosemont, IL 60018 * Phone 847-698-6000 * Fax 847-698-3869

\$ 6.00/person \$ 6.00/person \$ 7.00/person \$ 12.00/person \$ 5.00/person \$ spring vegetable • tomato rice • chili • fresh pumpkin (seasonal)
\$9.00
(additional soups may be ordered at \$3.00 per soup)

\$100.00 per attendent/chef

