

**UNIVERSITY
OF HARTFORD**
KOSHER CATERING

DINNER MENU

10pp minimum

DINNER BUFFET

Our Dinner Buffet Includes Your Choice of (2) Main Entrées, (1) Plant-Based Entrée, Chef's Seasonal Vegetables, Choice of Starch, Choice of Salad, Freshly Baked Dinner Rolls & Margarine and Assorted Gourmet Parve Desserts

\$32.00pp

Plated Meals can be created for an Additional Service Charge. Please Inquire if Interested.



POULTRY

- Brined & Herb Roasted Turkey Breast with Rich Gravy
- Stuffed Chicken Breast with Spinach and Roasted Red Peppers and Pan Sauce
- Falafel Crusted Chicken Breast stuffed with Spinach and Peppers with Tahini Sauce
- Chicken Schnitzel topped with Israeli Salad
- Adam's Famous Oven-Fried Chicken
- Brined & Herb Roasted Turkey Breast with Rich Gravy

BEEF

- BBQ Pulled Brisket with Crispy Onions and Herbs
- Asian, Southwest or Montreal Marinated London Broil
- New England Chuck Pot Roast with Rich Pan Gravy
- Beef Bourguignon
- Braised Beef Short Ribs- Supplemental \$2pp
- Grapefruit & Habanero Skirt Steak with Tomatillo Salsa- Supplemental \$2pp
- Lime & Cumin Spiked Skirt Steak- Supplemental \$2pp

FISH

- Stuffed Salmon with Spinach & Roasted Red Peppers
- Falafel Crusted Salmon with Tahini Sauce
- Seared Moroccan Spiced Salmon
- Chilled Seared Ahi Tuna Platter with Wasabi Soy Aioli
- Dijon & Horseradish Crusted Trout Fillet
- Seared Red Snapper Fillet with Papaya Chutney

LAMB

- Lamb Stuffed Cabbage with Buttery Herb & Wine Sauce- Supplemental \$2pp
- Roast Lamb Shoulder with Pan Jus- Supplemental \$2pp
- Double-Cut Lamb Chops with Shallot Demi-Glace- Supplemental \$4pp

All pricing is for pick up only. Please inquire about delivery options.

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CONTINUED

VEAL

- Veal Sausage with Peppers & Onions
- Veal Chops with Fig Compote- Supplemental \$4pp

PLANT-BASED ENTREES

- Quinoa & Vegetable Stuffed Peppers
- Ancient Grain Stuffed Acorn Squash- Seasonal
- Tofu Schnitzel with Israeli Salad
- White Bean & Mushroom Stuffed Eggplant
- Crispy Tempeh Stir Fry
- Mushroom Ravioli with Pomodoro Sauce

STARCH

- Rice and Lentil Pilaf
- Steamed Jasmine Rice
- Israeli or Mediterranean Couscous
- Orzo Vegetable Pilaf
- Roasted Fingerling Potatoes
- Dijon & Herb Roasted Confetti Creamer Potatoes
- Olive Oil Mashed Potatoes; Horseradish, Roasted Garlic, Caramelized Onion or Plain

OPTIONAL VEGETABLE CHOICES

- Sautéed Green Beans
- Roasted Baby Carrots
- Garlic Roasted Patty Pan Squash

FRESH SALADS

- Romaine Salad with Chef Adam's Famous Caesar Dressing
- Spinach with Mandarin Oranges, Strawberries, Pomegranate Seeds & Honey Balsamic Vinaigrette
- Baby Kale with Crispy Chickpeas, Sliced Red Onion, Heirloom Tomatoes and Lemon Vinaigrette
- Mango, Jicama and Baby Watercress Salad
- House Garden Salad with 2 dressings
- Arugula Salad with Roasted Red Peppers, Cucumbers, Tomatoes, Kalamata Olives Pepperoncini, Red Onion and Red Wine Vinaigrette



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