

CORPORATE MENU



ZUCHTER BERK
KOSHER


Menu





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ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

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BREAKFAST MENU PLATTER

All items are priced per person, minimum of 10 people per order.

The Breakfast Platter..... \$8.00

Traditional breakfast pastries including muffins, Danish, scones, coffee cake & assorted mini croissants.
Served with margarine & jam.

Traditional Gravlax & Smoked Salmon Platter..... \$12.00

Zuchter's own thinly sliced gravlax and smoked salmon presented with chopped eggs, onions, capers, and honey mustard sauce. Served with herbed bagel toasts and dark rye points.

Smoked Fish Platter..... \$14.50

Peppered Mackerel, Smoked Lake Trout, Wild Pacific Salmon, and Rainbow Trout fillets.
All arranged on bed of baby greens, and garnished with Bermuda onions, capers, and preserved lemons.
Served with roasted fennel and plum compote, horseradish mustard and a tropical salsa.

The Complete Gourmet Experience..... \$29.50

Fresh baked scones, assorted mini croissants and mini Danish
Gravlax platter with dark rye toast points, mustard sauce, honey and orange tarragon chutney
Sun dried tomato and caramelized red onion frittata
Breakfast filo vegetable cups (potato, mushroom, tomato and fresh herbs)
Fresh cantaloupe, honeydew, and watermelon marinated in mint and rosewater
Margarine and preserves
Fresh orange juice.

Whole Fresh Fruit..... \$5.50

A selection of whole fruits.

Tropical Fruit Platter..... \$5.95

A selection of the freshest fruits beautifully sliced and arranged.

LUNCH MENU PLATTER

All items are priced per person, minimum of 10 people per order.

The Sandwich Board..... \$12.95

A selection of the finest deli meats and fillings go into all of our sandwiches.

Varieties may include a selection of the following: egg salad, tuna salad, salmon salad, smoked turkey, corned beef, smoked meat, roast beef, salami and black forest turkey (1 per person)

The Gourmet Sandwich Experience..... \$15.95

The next step in the art of a sandwich.

These are all made with the finest ingredients possible.

The bread selection includes foccaccia, onion buns, black olive bread, French baguette, & multi grain.

Fillings may include a selection of the following variety: herbed chicken with pesto mayo, roasted garlic crusted rib roast with horseradish mayo, New Orleans Muffaletta, Teriyaki steak with wasabi aioli, Pacific smoked salmon with sprouts and honey mustard, grilled tuna with marinated tomato and balsamic mayo, marinated eggplant, Portobello mushroom steak with broccoli sprouts.(1-¼ per person)

The Wrap Platter..... \$12.00

Assorted soft tortillas filled with a selection of the following fillings: grilled vegetables, Cajun chicken with a spicy chilli aioli, pesto beef with grainy mustard, tuna salad with sprouts, pacific smoked salmon salad with corn sprouts, apple and pine nut chicken salad, egg salad.

Mini Pita Sandwiches..... \$12.00

Mini whole wheat and white pita breads filled with egg, tuna, salmon and surimi salad.
(Per dozen - minimum 4 dozen per order)

Party Sandwiches..... \$12.00

Egg salad, tuna salad, salmon salad, and lox & cream cheese.
(Per dozen - minimum 4 dozen per order)

Open Faced Sandwiches..... \$11.50

Roast beef and red onion, smoked salmon and caper, grilled chicken and caramelized orange, marinated Portobello mushroom.

Thyme Infused Honey Glazed Chicken Platter..... \$16.50

Pan seared chicken breast presented on a bed of baby greens accompanied by a citrus, red and yellow tomato chutney.

Sliced Beef Platter..... \$18.00

Roasted garlic and horseradish crusted beef fillet cooked to medium rare chilled and presented on baby spinach and crisp fried onions. Served with a caramelized cebolita onion and roasted fennel compote & red wine aioli.

Maple Marinated Chilean Salmon Platter..... \$17.50

Marinated in maple and balsamic then cooked on cedar planks. Presented on baby greens and accompanied with roasted pear and walnut chutney, tropical fruit salsa.

Crudités & Dip Platter

Small Tray – serves 10-12 persons..... \$42.00

Large Tray – serves 15-20 persons..... \$72.00

Assortment of fresh cut vegetables accompanied with our house garlic and herb dip.

Mediterranean Platter

Small Tray – serves 10-12 persons..... \$38.00

Large Tray – serves 15-20 persons..... \$58.00

An assortment of dips accompanied by wonton and pita chips, mini pitas.

Sliced Deli Meat Platter..... \$18.00

Assorted deli meats sliced and presented with pickles, olives, assorted mustard and small rolls.

Assorted Sushi Platter..... \$18.00

Vegetarian, California, and smoked salmon rolls served with pickled ginger, wasabi & soy sauce (per dozen)

FROM THE SWEET DEPARTMENT

Assorted Cookie Tray..... \$18.00

A wonderful assortment of our house baked cookies. Per dozen.

Assorted Mini Pastry Tray..... \$36.00

A selection of mini cakes and pastries. Per dozen

Assorted Fruit Juices (each) \$4.50

Assorted Soft Drinks (each) \$2.00

Delivery (in the GTA) \$45.00



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Zuchter Berk - Hospitality Management

Group to your address book!



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