

LUNCHEON MENU




ZUCHTER BERK
KOSHER





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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.

T (416) 386 1086

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The Traditional Kiddush

\$21.95 per person

Gefilte Fish & Marinated Herring
Chopped Egg
Noodle Pineapple Kugel
Coleslaw
Chickpeas
Rogelach and Mini Danish
Soft Drinks

The Market Buffet

\$27.00 per person

Flatbreads and Challah Rolls
Platters of Chopped Egg, Tuna and Salmon Salad
Gefilte Fish with Red Horseradish
Sugar Snap and Red Onion Salad with Sesame Vinaigrette
Pearl Cous Cous Salad with Oven Dried Tomatoes and Wilted Spinach
Fresh Baby Greens Tossed with Candied Almonds, Kiwi, Strawberries
Drizzled with a Sweet Poppy Seed Dressing
Platters of Assorted Coffee and Sponge Cakes
Soft Drinks and Coffee & Tea

The Fisherman's Choice

\$29.50 per person

Assorted Dinner Rolls
Fresh Garden Salad with Herb Vinaigrette
Scoops of Chopped Egg Salad
Pan Fried White Fish Amandine
Pasta Salad Jardiniere
Mushroom Crepe
Rogelach and Mini Danishes
Soft Drinks and Coffee & Tea

The Brunch

\$31.50 per person

Assorted Bread Display to Include: Mini Bagels
Mini Croissants and Challah Rolls
Scoops of Chopped Egg
Decorated Platters of Smoked Salmon with
Capers, Chopped Onion & Chopped Egg Whites
Parve Cream Cheese
Scoops of Tuna Salad
Vegetable Tart
Platters of Fresh Seasonal Fruit
Rogelach, Mini Danish and Mini Muffins
Soft Drinks and Coffee & Tea

The Sandwich Board

\$34.75 per person

Assorted Ribbon Sandwiches and Stuffed Mini Pitas
(Salmon, tuna & egg)
Grilled Vegetable Wraps
Assorted Baby Greens Drizzled with a Balsamic Vinaigrette
Black Bean, Roasted Corn and Tomato Salad
Fusilli with Sundried Tomatoes & Black Olives in a Pesto Dressing
Fresh Seasonal Fruit Platters
Biscotti, Assorted Cookies and Mini Assorted Muffins
Soft Drinks and Coffee & Tea

The Traditional Family Style Luncheon

\$37.95 per person

(Platters on each guest table)
Flatbreads and Assorted Rolls
Scoops of Chopped Egg & Tuna Salads
Gefilte Fish with Horseradish
Baked Carp
Fresh Garden Salad with Herb Vinaigrette
Noodle Pineapple Kugel
Comport of Mini Rogelach and Mini Danishes
Comport of Fresh Seasonal Fruit
Soft Drinks and Coffee & Tea

The Californian with a Twist

\$37.95 per person

Baskets Overflowing with Hearty Market Sandwiches and Wraps
Yellow and Red Tomato Platter Garnished with Chiffonade of Basil & Cracked Black Pepper
Five Leaf Salad with Mango and Kiwi Tossed in a Tropical Vinaigrette
Farfalle Pasta Salad with Black Olives, Roasted Peppers & Pesto
Chef's Gravalox Platters with Traditional Accompaniments
Fresh Fruit Platter
Assorted Home Baked Cookies
Soft Drinks and Coffee & Tea

The Oriental

\$41.50 per person

Flatbreads and Assorted Rolls
Snow Peas, Tomato and Mango Salad Citrus Vinaigrette
Oriental Chicken Salad with Mandarins and Crispy Noodles atop Leafy Greens
Asian Grain Salad
Mini Egg Rolls with Plum Sauce
Green Beans, Mushrooms and Bok Choy in Black Bean Sauce
Comports of Assorted Cookies
Platters of Fresh Seasonal Fruit
Soft Drinks and Coffee & Tea

The Pacific

\$44.50 per person

Baskets of Fresh Rolls and Flatbread
Individual Egg Salad Served in Phyllo Cups
Salmon Cous Cous and Baby Spinach Roulade with Honey Mustard Squeeze
Tuna Rice Paper Rolls with Thai Sweet Chili Dipping Sauce
Napa Cabbage Papaya and Kiwi Salad
Sweet Potato and Walnut Salad
Baby Greens, Green Bean and Hearts of Palm Salad
Assorted Mini Pastries
Soft Drinks and Coffee & Tea

The Elegant Buffet

\$51.75 per person

Bread Display to Include Assorted Rolls, Focaccia & Mini Croissants
Medley of Baby Greens with Strawberry Slices and Toasted Almonds
Drizzled with a Raspberry Vinaigrette
Filet of Atlantic Salmon Grilled to Perfection
Served with Both Honey Mustard and Tropical Fruit Salsa
Platters of Assorted Grilled Vegetables
Three Mushroom Strudel
Fusilli with Black Olives, Sundried Tomatoes with Pesto Dressing
Platters of Fresh Seasonal Fruit
Chocolate Biscotti, Mini Mousse Shooters, Pecan and Lemon Tarts
Soft Drinks and Coffee & Tea

The Uptown

\$55.00 per person

Bread Basket Filled with Rustic Loaves, Herbed Rolls, Flatbread and Bread Sticks
Grilled Balsamic Chicken Breast Served Room Temperature with Fresh Salsa
Sliced Medium Rare Filet of Beef with a Herbed Horseradish Crust Served with a Tomato and Black Olive Tapenade
Farfalle Pasta Salad with Cebolita Onions
Roasted Fennel, Grilled Hearts of Palm and Wilted Baby Spinach
Tossed in a Lemon Thyme Vinaigrette
Grilled New Potato and Green Bean Salad
Grilled Vegetable Platter Drizzled with Basil Infused Olive Oil and Balsamic Vinegar
Platters of Assorted Biscotti and Almond Crescents and Hazelnut Mezzaluna Cookies
Fresh Fruit Platters
Soft Drinks and Coffee & Tea

*13% HST is additional

**Room Rental & Service Charge May Apply



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