

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

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

# The Market Buffet

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

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

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

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

(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

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

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

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

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

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



Corporate Office

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