



MODERN JEWISH HOLIDAY MENUS



ENTERTAINING COMPANY

Concept + Catering



CREATIVELY CULINARY

Celebrate the “story of life” throughout the year with our modern Jewish catering services. At Entertaining Company, we believe culture is connection. Our cultural approach to Jewish foods is traditional — with a twist. We create elevated, custom menus that speak to our trendsetting clientele. Our modern holiday menu is a medley of classic Jewish foods rich in tradition and symbolism, as well as light, health-conscious dishes featuring plant-based protein. We recognize the growing demand for plant-based options, especially in younger generations, and want to offer a truly modern multigenerational menu. Whether guests are gluten-free, egg-free, vegetarian or vegan, they are always welcome at the EC table.

To ensure our clients receive only the best food and beverage services, all EC holiday events are staffed and full-service. Celebrations include Passover, Hanukkah, Rosh Hashanah, Yom Kippur/break-fast, Jewish weddings and more.

// GF = GLUTEN FREE • VG = VEGETARIAN • V=VEGAN //

Entertaining Company makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always a risk of contamination as our kitchen uses products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and peppers.

We cannot guarantee a total absence of these products in any of our menu items.

P: 312.829.2800 // WWW.ENTERTAININGCOMPANY.COM



// BREAK THE FAST YOM KIPPUR

FRESHLY BAKED BREAKFAST SWEET TRAY | **VG**
assortment may include:

PASTRY

mandelbrot

RUGGELEH

flourless almond cookies with pistachio, orange zest, cardamom

COFFEE CAKES

sliced apple cinnamon crumb cake

HONEY YOGURT POUND CAKE

FRESH SEASONAL FRUIT SKEWERS | **GF, V**

WARM POTATO PANCAKES | **VG**

house-made apple cinnamon sauce, sour cream

STRAWBERRY CHEESE BLINTZES | **VG**

strawberry basil compote

CAULIFLOWER LEEK KUGEL | **VG**

MAC AND CHEESE | **VG**

cheddar, parmesan, chives, scallions

SMOKED SALMON | **GF**

sliced tomato, cucumber, red onion, capers, olives

WHITE FISH SALAD

SAVORY BAGEL ASSORTMENT | **VG**

whipped cream cheese, vegan cashew cheese, whipped butter

CITRUS BEET SALAD | **GF, V**

jicama, candied pecans

FARRO SALAD | **V**

roasted cider sweet potatoes, spiced pecans

LENTIL SALAD | **GF, V**

grilled carrots, parsley, fresh mint

ROAST POTATO SALAD | **GF, V**

herbed apple cider vinaigrette

CAULIFLOWER AND BROCCOLI QUINOA PILAF SALAD | **GF, V**

WILD FIELD GREEN SALAD | **GF, V**

roasted tomato, fig balsamic vinaigrette

LOLA ROSA AND ARUGULA SALAD | **GF, V**

wine-poached pear, sugared walnuts, light prosecco vinaigrette

ROASTED AND PICKLED BEET SALAD | **GF**

wild field greens, marinated feta, crispy bacon, pistachio, orange, thyme honey sherry vinaigrette

BABY ARUGULA AND HEIRLOOM APPLE SALAD | **GF, VG**

frisee, roasted pine nuts, goat cheese, concord grape vinaigrette

ROMAINE SALAD | **GF, V**

tomato wedge, watermelon radish, champagne vinaigrette

ISRAELI COUSCOUS CHICKPEA SALAD | **V**

MEDITERRANEAN SALAD | **GF, VG**

vine-ripened tomato, kalamata olives, sweet bell peppers, red onion, feta, red wine vinaigrette

COCKTAIL SANDWICHES AND WRAPS

GRILLED MARINATED HALLOUMI WRAP | **GF**

hummus, lettuce, red coleslaw, pickles, mixed pepper salsa

GREEK WRAP

lemon chicken, lettuce, tomato, black olives, feta and pepperoncini

FOUR LAYER POWER SANDWICH | **V**

hummus, avocado, tomato, nut-free sundried tomato pesto, lettuce, red pepper, sea salt

BEET FALAFEL WRAP | **VG**

herb and fresh mint tzatziki

CHICKEN SCHNITZEL

falafel-coated crisp chicken, red coleslaw, aioli

APPLE BRIE AND HERB | **VG**

apple cinnamon chutney, twist roll

ALMOND BUTTER AND STRAWBERRY | **GF, V**

honey cashew cream cheese, GF bread

MEDITERRANEAN HUMMUS | **V**

cucumber, tomato, parsley, feta, rustic bread

CHICKPEA TUNA SALAD | **V**

romaine, tomato, bermuda onion, twist roll

MEDITERRANEAN GRILLED VEGETABLE | **GF, V**

hummus, marinated feta, eggplant, peppers, tomatoes, spinach

CHICKEN SALAD

fresh grapes, walnuts

TUNA SALAD

STAFFED
FULL-SERVICE
EVENT

// PASSOVER GET-TOGETHER

STARTERS

CHOPPED CHICKEN LIVER MOUSSE
house-made matzoh, sour cherry garnish

GEFILTE FISH BITES
house-made red horseradish

GARDEN FRESH VEGETABLES | **GF, V**
*a bountiful presentation of crisp-cooked "best of the season" vegetables.
Selection may include:*

*snow peas, green beans, carrots, cauliflower,
red and green sweet peppers, cherry tomatoes,
zucchini, spinach-artichoke dip*

BABA MEZE PRESENTATION | **V**
*house-made matzoh, middle-eastern dips including:
hummus, butternut squash hummus, baba ghanouj,
lentil dip*

MODERN SEDER PLATE

*hard boiled egg, roast shank bone, horseradish root,
apple walnut charoset,
fresh parsley, orange (solidarity with marginalized)*

SOUP

SILKY CHICKEN SOUP
matzoh balls

VEGETABLE SOUP | **GF, V**
vegan matzoh balls

SALADS

SHAVED CARROT AND RADISH SALAD | **GF, V**

BABY KALE SALAD | **VG**
*shaved pecorino, pomegranate seeds, sweet and spicy
pecans, pomegranate vinaigrette*

SHAVED CARROT AND RADISH SALAD | **GF, V**

FIELD GREEN SALAD | **GF, V**
*orange segments, shaved fennel, sugared walnuts, light
citrus vinaigrette*

TENDER SPRING GREENS | **GF, V**
*arugula, pomegranate seeds, sweet and spicy candied
pecans, light lemon vinaigrette*

CHOPPED VEGETABLE SALAD | **GF, VG**
*baby kale lettuce, asparagus, red pepper, hearts of
palm, artichoke heart, heirloom carrots (red, orange
and purple), watermelon radish, avocado, goat cheese
triangle with chopped chives, herb vinaigrette*

ARUGULA SALAD | **GF, VG**
*roasted beets, sugared walnuts, goat cheese, red wine
vinaigrette or balsamic vinaigrette*

ENTREES

CORNISH HEN
orange, molasses, honey glaze

SPRING RACK OF LAMB, AU JUS | **GF**

CHAROSET BRAISED SHORT RIBS | **GF**

STUFFED BONELESS TURKEY BREAST
matzoh, spinach, apple, apricot and leek stuffing

MATZOH-CRUSTED CHICKEN
BREAST MILANESE
roast tomato, olives, garlic and artichoke sauce

SPRING LAMB STEW
sweet potatoes, carrots, butternut squash

MATZOH-CRUSTED CHICKEN FINGERS
honey mustard

GRILLED SALMON
spring asparagus sauce on the side

MATZOH PAVE | **V**
*eggplant, peppers, sweet potato, yellow and spaghetti
squash, zucchini, basil, roast yellow pepper sauce*

EGGPLANT "STEAK" | **GF, V**
roast pepper, caper, zaatar coulis

SEITAN BRISKET OF "BEEF" | **V**

ROASTED SHAWARMA
CAULIFLOWER STEAKS | **V**
harissa tahini

ACCOMPANIMENTS

APPLE WALNUT CHAROSET | **VG**

GRILLED SPRING VEGETABLES | **GF, V**

MATZOH STUFFING | **VG**
mushrooms, caramelized onions

MATZOH KUGEL | **VG**
*crumbled matzoh, cinnamon, tart apples, citrus zest,
plump raisins*

WHIPPED SWEET POTATOES | **VG**
honey-browned butter

DESSERTS

MACARON SANDWICH COOKIES | **GF, VG**

CHOCOLATE-DIPPED COCONUT
MACAROONS | **GF, VG**

FLOURLESS ALMOND COOKIES | **GF, VG**
pistachio, orange zest, cardamom

CHOCOLATE FLOURLESS TORTE | **VG**
raspberry sauce

PASSOVER APPLE CAKE | **VG**





// CASUAL HOLIDAY TREATS

SAVORY

SELECTION OF IMPORTED AND DOMESTIC CHEESES | **VG**
grainy and dijon mustards, cornichons, olives, house-made breads, crackers and flatbreads, fresh herb bundle garnish

SNACK TRAY | **V**

roasted mixed nuts, popcorn, vegetable chips, rosemary and fennel crackers, salsa, hummus

BABA MEZE BOARD | **V**

middle eastern dips, breads with seasonal raw vegetables, baba ghanouj, lentil dip, toasted pita chips, flatbreads

SMOKED SALMON TRAY

smoked salmon, bermuda onion, chopped egg, tomato, whipped cream cheese, bagels

SWEET

COOKIE BOARD | **VG**

chocolate-dipped macaroons, macaroon sandwiches, mandelbrot, old fashioned chocolate chip cookies, assorted rugelach, flourless almond cookies with pistachio, orange zest, cardamom

BROWNIE BOARD | **VG**

peanut butter brownies, salted caramel brownies, chocolate mint brownies, raspberry brownies, marble cream cheese brownies

BAR BOARD | **VG**

chocolate pecan squares, raspberry linzers, salted caramel streusel linzer bars

COFFEE CAKE BOARD | **VG**

sliced apple cinnamon crumble cake, honey yogurt pound cake

SEASONAL FRUIT SKEWERS | **GF, V**

STAFFED
FULL-SERVICE
EVENT



// ROSH HASHANAH DINNER

ROSH HASHANAH SANGRIA | **V**

BEEF HUMMUS AND CHICKPEA HUMMUS | **VG**
house-made lavosh and crackers and carrot dippers

SAVORY HERB AND CHEESE RUGGELEH | **VG**

SMOKED TROUT IN FINGERLING POTATO | **GF**
pickled relish and dill

CHOPPED CHICKEN LIVER MOUSSE
brioche crostini, sour cherry garnish

SOUP AND SALAD

SILKY CHICKEN SOUP
matzoh balls

VEGETABLE SOUP | **GF, V**
vegan matzoh balls

APPLE POMEGRANATE SALAD | **GF, V**
spinach, arugula, romaine, apples, honey-roasted pecans,
pomegranate, citrus champagne vinaigrette

FENNEL SALAD | **VG**
arugula, shaved parmesan, orange, bread crumbs and
walnuts, citrus vinaigrette

WILD FIELD GREENS | **GF, V**
sugared walnuts, wine poached pears, oven-roasted
tomatoes, pomegranate seeds, balsamic vinaigrette

KALE, SWISS CHARD AND SPINACH SALAD | **GF, VG**
toasted pine nuts, herbed feta, citrus and sherry vinaigrette

ENTREES AND ACCOMPANIMENTS

BRISKET OF BEEF | **GF**
caramelized onions, carrots and
natural gravy

SEITAN BRISKET OF "BEEF" | **GF, V**
herbed grilled seitan, grilled squash, cauliflower and
parsnips, carrot salsa

ROAST SHAWARMA STYLE
CAULIFLOWER "STEAK" | **GF, V**
harissa tahini

MUSHROOM BARLEY CHOLENT | **V**
seitan, carrots, shiitake mushrooms, potatoes

PERSIAN VEGETABLE TAGINE | **GF, V**
stuffed into individual baby eggplant, fried quinoa
topping

ROAST FINGERLING POTATOES | **GF, V**
fresh herbs, sea salt

ROASTED SEASONAL MUSHROOM | **GF, V**
toasted garlic breadcrumbs

GRILLED SEASONAL
AUTUMN VEGETABLES | **GF, V**

TZIMMES | **GF, V**
sweet potatoes, apricots, prunes

POTATO LATKE "MUFFINS" | **GF, VG**

CAULIFLOWER MUFFIN BITES | **GF, VG**

SEPHARDIC JEWELLED RICE | **GF, V**
apricots, figs, pomegranates, pistachios

CHARRED STEM-ON CARROTS | **GF, V**
caraway, cumin

ORANGE-GLAZED BRUSSEL SPROUTS
AND BUTTERNUT SQUASH | **GF, V**

DESSERT AND COFFEE SERVICE

TRIPLE CHOCOLATE MOUSSE CAKE | **VG**
dark, milk and white chocolate mousse,
chocolate sauce drizzle

SEASONAL BERRIES | **GF, V**
blueberries, strawberries, raspberries

CARAMEL APPLE CAKE | **VG**

SPICED SUGAR APPLE FRITTERS | **VG**





// FAMILY HANUKKAH

STARTERS

SELECTION OF IMPORTED AND DOMESTIC CHEESES | **VG**
grainy and dijon mustards, cornichons, olives, house-made breads, crackers and flatbreads, fresh herb bundle garnish

BABA MEZE BOARD | **V**

middle eastern dips, breads with seasonal raw vegetables, baba ghannouj, lentil dip, toasted pita chips and flatbreads

SMOKED SALMON TRAY

smoked salmon, bermuda onion, chopped egg, tomato, whipped cream cheese, miniature bagels

BAKED POLENTA "FRIES" | **VG**

house-made charred tomato ketchup

MINI BRISKET COCKTAIL SANDWICHES

LATKE BUFFET

POTATO LATKES | **VG**

APPLE SWEET POTATO CINNAMON LATKES | **VG**

CARROT PARSNIP LATKES | **VG**

CUMIN BEET LATKES | **VG**

SCALLION LATKES | **VG**

SPICY CAULIFLOWER LATKES | **VG**

TOPPINGS:

HOUSE-MADE APPLESAUCE | **GF, V**

SOUR CREAM | **VG**

EGG-FREE AVOCADO AIOLI | **GF, V**

GUACAMOLE | **GF, V**

SMOKED PEAR BUTTER | **GF**

CARROT SALSA | **GF, V**

SMOKED SALMON | **GF**

SMOKED TROUT MOUSSE

YOGURT HONEY POMEGRANATE WHIP | **GF**

DESSERT

HANUKKAH JELLY DONUTS

DREIDEL SUGAR COOKIES

RUGGELEH

STAFFED
FULL-SERVICE
EVENT



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