

Entertaining Company

Rosh Hashanah

Entrée - select 2

Brisket of Beef
caramelized onions, carrots and natural gravy

Seared Salmon, apple fig chutney

Pomegranate and Honey Chicken Breast

Accompaniments - select 3

Roasted Cauliflower Steak, harissa tahini

Persian Vegetable Tagine
stuffed into individual baby eggplant,
fried quinoa garnish

Sephardic Jeweled Rice
apricots, figs, pomegranates, pistachios
charred heirloom carrots caraway, cumin

Moroccan Tzimmes

Roasted Brussel Sprouts and
Butternut Squash, citrus & honey essence

Heirloom Tomato Galette
with Honeyed Goat Cheese

Roasted Heirloom Carrots

Grilled Autumn Vegetables
bell peppers, asparagus, squash, zucchini, sweet
potato, heirloom carrots, brussels sprouts

Sweet Noodle Kugel
cinnamon, raisins

Farro with leeks, squash and dates

Whipped Potatoes
butter, chopped chive garnish

Potato Latkes
housemade apple sauce & sour cream

Crispy Smashed Gold Potatoes
with oregano and lemon

Dessert -select 1

Spiced Sugar Apple Fritters
Caramel sauce, on the side

Triple Chocolate Mousse Cake
dark, milk and white chocolate mousse
& fresh raspberries

Apple Pomegranate Tarte Tatin

Fresh Sliced Fruit and Berries

Spiced Honey Cake

Lemon Honey Tart
Salted shortbread crust

S'Mores Babka

Chocolate Rugelach

All Menus to Include:

2 Entrees, 3 Accompaniments & 1 Dessert
Challah, Apples & Honey
Chicken Soup with Matzoh Balls

\$48 Per Person

Minimum of 5 Guests

Delivery on

September 18th

Between 11 Am - 2 PM

Orders are due by

September 11th



Info@entertainingcompany.com / 312.829.2800.