

# Simcha Catering & Event Design

## Corporate Menu Planning



We accommodate Special Dietary Considerations

KOSHER | HALAL | VEGAN | VEGETARIAN | SHELLFISH FREE  
GLUTEN FREE | DAIRY FREE | PEANUT AND TREE NUT FREE



SIMCHA CATERING & EVENT DESIGN

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FOOD PREPARED UNDER THE SUPERVISION OF

DALLAS KOSHER 

## About Us

Our mission at Simcha Catering is to set the **STANDARD** by which all others are judged.

The word “**Simcha**” is from ancient biblical text meaning **Joy & Happy Occasions!**

Simcha is not just our name but our philosophy – it’s the way we operate. We **LOVE** what we do!

But, Simcha is about more than just great food. We are committed to our eco-friendly methods of bringing **LOCALLY SOURCED, SUSTAINABLE, and ORGANIC** food to the table. Our proteins are raised and brought to market under the most **HUMANE & COMPASSIONATE** standards available. Our on-site **QUALITY INSPECTORS** ensure that we conduct ourselves with the utmost integrity and meet the highest standards in our industry. We have a passion for **PURE, SUSTAINABLE** products and ingredients and an **UNWAVERING COMMITMENT** to always exceed the expectations of our customers.

Our philosophy also includes a commitment to meeting both the physical and spiritual dietary needs of our customers. We are well equipped and experienced with serving **VEGETARIAN, VEGAN, DIABETIC, GLUTEN FREE, LACTOSE-FREE, and ‘ALLERGY FREE’** cuisine. We also have clients of all faiths and belief systems and we understand and cater to their unique needs. Among the specific religious groups that we cater to are **KOSHER** and **HALAL**.

Whether you are having boxed lunches or are planning a formal seated dinner, Simcha Catering’s knowledgeable staff can help you choose the perfect items to serve your attendees. Our **EXEMPLARY EXPERTISE** and **DELICIOUS** menu items can enhance any corporate event by surpassing your guests’ expectations.

# CORPORATE CATERING MENUS

## THE WINDSOR

Our most popular menu

### La Jolla Salad

*Mixed greens with sundried apricots,  
fresh apple slices, shaved almonds  
& raspberry vinaigrette*

### Honey Pecan Chicken

*Grilled breast of chicken with our  
honey-chutney pecan glaze*

### Oven Roasted New Potatoes

*With rosemary, paprika & garlic*

### Fresh Vegetable of the Day

Dinner Rolls with Margarine

## THE SANTÉ FE

### Arthur's Southwestern Salad

*Mixed greens with tomato, cucumber  
topped with tortilla strips  
& honey-lime vinaigrette*

### Grilled Marinated Chicken Breast

*With sautéed Poblano, red peppers,  
& cilantro mustard sauce*

### Oven Roasted New Potatoes

*with chili powder and cumin  
onions and green chilies*

Southwestern Grilled Vegetables

Dinner Roll with Margarine

## THE RANCH HAND

(Select 1, 2, or 3 entree selections)

### Entree Sections

Texas Smoked Beef Brisket

BBQ Bone-In Chicken

BBQ Boneless Breasts

Grilled Smoked Beef Sausage

Sliced Smoked Breast of Turkey

Traditional Cole Slaw

Mustard Potato Salad

Vegetarian BBQ Baked Beans

Vegetable Relish Tray

Dinner Roll with Margarine

## THE TUSCANY

### Tuscany Garden Salad

*Assorted lettuce greens with sliced  
mushrooms, cucumbers, red peppers  
and croutons in red wine vinaigrette*

### Chicken Angel Hair Pomodoro

*Grilled breast of chicken, Roma tomatoes,  
fresh chopped basil, olive oil & seasonings*

### Meatballs Spaghetti Marinara

*Penne Pasta Primavera – can be gluten-free*

*Penne tossed in a light marinara sauce  
with seasonal vegetables*

Italian Green Beans

Garlic Breadsticks

## THE VERSAILLES

### Riviera Salad

*Assorted lettuce greens, tomatoes, cucumbers, almonds, & croutons in honey- Dijon vinaigrette*

### Grilled Lemon Breast of Chicken (May substitute Grilled Salmon)

*With capers, Chardonnay, sliced lemons, fresh herbs & seasonings*

### Orzo Pasta

*With sundried tomatoes & fresh herbs*

### Fresh Vegetable Du Jour

### Sliced French Bread

## THE NEWPORT

### Vermont Salad

*Assorted greens with sundried apricots, cranberries, sliced cucumbers, and walnuts with cranberry-maple vinaigrette*

### Marinated Sliced London Broil

*Sautéed bell peppers, onions and mushroom sauce*

### Honey-Dijon Grilled Chicken

*Breast of Chicken with our Honey-Dijon glaze*

### Seven-Herb Wild Rice Pilaf

### Grilled Vegetable Medley

### Dinner Roll with Margarine

## THE RIO GRANDE

### Las Fiesta Salad

*Assorted greens, tomatoes, tortilla strips in a cilantro-lime vinaigrette*

### Grilled Beef and Chicken Fajitas

*Served with grilled peppers & onions*

### Traditional Spanish Rice

### Salsa Bar

Red, Yellow & Blue Corn Tortilla Chips

Pico de Gallo

Red & Green Salsa Guacamole

Flour Tortillas

## THE SOUTHERN NASH

*Select 1or 2 meat/poultry selections*

### Garden Green Salad

*Assorted greens, sliced cucumbers, tomato wedges, mushrooms & croutons with Italian Vinaigrette |Honey-Mustard Dressing*

### Entree Sections

Home-Style Meatloaf

Beef Tips over Rice

Chicken Fried Chicken Breast

Slow Roasted Pot Roast

Old-Fashioned Baked Chicken Quarters

Crispy Chicken Tenders

Garlic Mashed Potatoes

Seasonal Vegetable of the Day

Dinner Rolls with Margarine

## THE LOTUS

Select 1 or 2 entrée selections

### Hong Kong Salad

*Assorted greens with sliced pears, cucumbers, red bell peppers, carrots, crispy noodles, Citrus-ginger vinaigrette*

### Entree Sections

Sweet & Sour Chicken  
Teriyaki Beef  
Kung Pao Chicken  
Asian Pepper Steak  
Beef & Broccoli  
General Taos Chicken  
Orange Sesame Ginger Chicken

Vegetable Fried Rice

Asian Stir Fry Vegetables

## THE BENTON

### Sonoma Salad

*Mixed greens, baby spinach with mandarin orange sections, cucumbers, & toasted almonds with orange-honey vinaigrette*

Grilled Apricot and Leek Chicken  
*Grilled chicken breast topped with an apricot-leek sauce*

Oven Roasted Brisket

Seven Herb Wild Rice

Grilled Assorted Vegetables

Dinner Rolls with Margarine

## Café Tel Aviv

Select 1 or 2 entrée selections

### Mezze Salad Sampler

Hummus & Babaganoush

Israeli Salad

### Entrée Selections

Grilled Chicken Za'atar Skewer  
Shawarma  
Grilled Beef Steak Kabobs  
Seasoned Ground Beef Kabobs  
Chicken Schnitzel Cutlets  
Falafel with Condiments

Israeli Couscous

Grilled Vegetables

Pita Bread

## THE PACIFIC RIM

### Pacific Rim Salad

*Mixed greens with shredded carrots, cucumbers, tomatoes, crispy noodles, and mango-lime vinaigrette*

Marinated Grilled Salmon Filet  
or

Marinated Grilled Chicken Breast  
*Pineapple hoisin sauce & sesame seeds*

Trader Vic's Rice Pilaf

Sugar Snap Peas and Baby Carrots

Assorted Rolls with Margarine

## THE EXECUTIVE

Farm to Market Salad Bar  
*Mixed Greens, fresh from the garden salad  
toppings with Herbed Croutons and  
Choice of Two Dressings*

Marinated Cucumber & Tomato Salad

Southwest Grilled Chicken Salad  
*Sliced grilled breast of chicken,  
pecans in a honey-chipotle dressing*

Parisian Steak Salad  
*Thinly grilled sliced beef with hearts of palm,  
mushrooms, tomatoes, Dijon Vinaigrette*

Chilled Penne Pasta Primavera  
*With julienne vegetables & Italian vinaigrette*

Potato Chips & Crackers

## ARTHUR'S DELI

Traditional Cole Slaw

### Assorted Cold Cut Platter

Regular Turkey, Smoked Turkey,  
Roast Beef, Turkey Pastrami  
*Served with assorted bread, regular mustard,  
spicy mustard & Russian dressing*

Hummus Vegetarian Wraps  
*Large flavored tortilla wrap filled with hummus,  
shredded lettuce, cucumber & tomato & Italian  
dressing & seasonings*

Old Fashioned Mustard Potato Salad

Basket of Potato Chips

Relish Tray  
*Carrots, celery, pickles & olives*

## THE NEW YORKER

Deli Style Cole Slaw

New York Wrapper  
*Triple stacked layers of deli meat  
in wrap with Russian Dressing*

Panko Crusted Chicken Tenders  
*Served with honey mustard sauce*

Potato Salad

Relish Tray  
*Carrots, celery, pickles, and olives*

## THE BOXED LUNCH

Arthur's Signature Sandwich or Wrap  
Two Sides with Cookie or Brownie

### SANDWICH SELECTIONS

Smoked Turkey Sandwich  
Grilled Chicken Sandwich

Roast Beef on Bun

Southwest Grilled Chicken Sandwich

Tuna on Marble Rye

Doozy Sandwich (Requires min. of 6)

### WRAP SELECTIONS

Turkey Breast Wraps  
Corned Beef Wraps  
Turkey Pastrami  
Veggie Hummus

### SIDE SALADS

Orzo Pasta Salad | Penne Pasta Salad

Potato Salad | Wild Rice Salad

Potato Chips | Cole Slaw

Cucumber Salad | Carrot & Raisin Slaw

### DESSERT

Dessert Bar Platter-*brownies, lemon, pecan*

Assorted Cookie Platter