



SHABBAT DINNER MENU

Due to market fluctuation on pricing and availability,
we are currently setting prices on a weekly basis.

Please contact our office and we will
happily provide a quote on your selected menu.

We thank you for your understanding.



Simcha Catering & Event Design
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SOUP SELECTIONS

Warm Tomato, Basil, and Honey Soup

Traditional Chicken with Matzo Balls

Chicken broth with carrots, onion, and celery with matzo balls

Beef and Mushroom Barley

Potato-Leek Soup

FISH SELECTIONS

Plain Gefilte Fish with Red Horseradish

Salmon Cake Medallions

Served with a tarter, dill, and caper sauce

Mediterranean Sea Bass

with red and green grapes, grapeseed oil, and thyme

Gefilte Fish and Salmon Tureen

Gefilte fish and fresh salmon with layers of fresh spinach, red and yellow peppers with horseradish-mayonnaise sauce

Maple and Honey Glazed Grilled Salmon

Grilled salmon fillet with a maple and honey glaze

Grilled Teriyaki Salmon Filets

With a ginger-hoisin sauce and sesame seeds



SALAD SELECTIONS

Arthur's Vermont Salad

Assorted greens mixed with sun-dried apricots, caramelized walnuts, and served with a maple-cranberry dressing on the side

Sonoma Salad

Fresh baby spinach with mandarin oranges, toasted almonds and our sesame ginger vinaigrette

Arthur's Traditional Salad

Fresh assorted greens presented with hearts of palm mushrooms and red pepper rings served with an Italian balsamic vinaigrette

La Jolla Salad

Romaine greens with sun-dried apricots, toasted almonds, sliced avocado and homemade croutons tossed in a raspberry vinaigrette

Hill Country Salad

Romaine and field greens with fresh strawberries, toasted caramelized pecans, tossed in lemon, strawberry-balsamic vinaigrette

VEGETARIAN/VEGAN SELECTIONS

Signature Grilled Portabella Lasagna

With spinach, Portobello, eggplant, and fresh vegetables topped with a red pepper sauce and marinara sauce

Spinach and Mushroom Crepes

Light, fluffy crepes filled with spinach and mushrooms cooked in a white wine sauce and garnished with sliced mushrooms

Penne Pasta with Julienne Vegetables

Julienne sliced zucchini, yellow squash, and carrots sautéed with penne pasta

POULTRY SELECTIONS

Grilled Honey Apricot Chicken Quarters

Chicken Quarters topped with a delicious apricot honey sauce

Breast of Chicken Roulade

Breast of chicken pinwheels filled with portabella and leeks and topped with a smoked red pepper and basil sauce

Herb Encrusted Oven Fried Chicken

Arthur's Signature Grilled Honey Pecan Chicken

Grilled breast of chicken marinated in a signature honey-chutney and pecan glaze

Bone-in or Boneless Breasts

Traditional Old Fashioned Bone-in Chicken

Baked with our traditional Hungarian style spices

Panko Encrusted Chicken Tenders

Fillet strips of chicken breast coated in a light panko bread crumbs and fried to a golden brown. Served with duck sauce

Slow Barbecue Grilled Bone-in Chicken

Grilled with our brushed-on honey-maple barbecue glaze

MEAT SELECTIONS

Roasted Prime Boneless Rib Eye

Topped with a mushroom gravy

Traditional Oven Roasted Beef Brisket

Roasted in a tangy tomato and onion glaze

Slow Smoked Texas Barbecue Brisket

Served with barbeque sauce on the side

Asian Style Pepper Steak

Beef strips sautéed with onions, peppers, Asian spices, and red wine

Pablo's Carne Asada

Thinly sliced grilled steak pieces in a wonderful garlic, cumin, chili powder with olive oil and cilantro marinade



SIDE ITEM SELECTIONS

Seven Herb Wild Rice Pilaf

With water chestnuts & diced leeks

Sweet Potato Soufflé

With orange zest, caramelized pecans, and cinnamon

Rosemary and Paprika Roasted New Potatoes

Garlic Mashed Potatoes

Traditional Potato Kugel

Oven Roasted New Potatoes

With rosemary, paprika, sesame seeds & garlic

Kasha Varnishkes

Bowtie pasta and buckwheat kernels with onions & seasonings

Orzo Pasta

With olive oil, fresh herbs, and sun-dried tomatoes

Israeli Couscous

With diced vegetables

Oven Roasted Root Vegetable Medley

Vegetable Ratatouille

Medley of squash, zucchini, eggplant, peppers, and tomatoes



DESSERT SELECTIONS

Signature Cakes

Chocolate Molten Cake

Deep Dish Fruit Cobbler

Choose from Apple or Cherry

Individual Mousse Parfaits

Assorted Tray of Signature Finger Sweets

Pecan Bars, chocolate fudge brownies, lemon squares, raspberry crumb bars and apple crumb bars



CHALLAH

Challah Rolls and/or Whole Challah Loaf