

Batya's Kitchen

SUCCOT MENU 2012

Call or Text: 917-318-7299 Fax: 718-504-6375 Email: batyakahan@aol.com

Hashgocho By Rabbi Aaron Mendelson

FISH DISHES

	Price	Per	Minimum Order
Asian Salmon	\$ 12.50	piece	6 pieces
Baked Salmon Fillet (you can cut the pieces in half)	\$ 12.50	Piece	6 pieces
Baked White Fish	\$ 9.00	piece	6 pieces
Breaded Flounder (each flounder fillet is split in two)	\$ 11.50	per person	6 pieces
Coconut Crusted Tilapia	\$ 11.50	Piece	6 pieces
Crusty Salmon (panko crumbs infused with sundried tomatoes and olives)	\$ 13.50	piece	6 pieces
Cubed Salmon Teriyaki in a Spinach leaf Salad	\$ 10.50	per person	6 pieces
Dill Gefilte Fish	\$ 28.00	loaf	
Flounder Almandine	\$ 12.50	piece	6 pieces
Gefilte fish balls in tomato sauce (sweet)	\$ 35.00	1.5 lbs	
Gefilte Fish- Caterer Loaf - 3 lbs (18 slices)	\$ 45.00	18 slices	loaf
Moroccan Salmon	\$ 13.50	piece	6 pieces
Moroccan Tilapia	\$ 9.00	piece	6 pieces
Panko Crusted Sea Bass	\$ 25.00	piece	6 pieces
Pickled Salmon	\$ 12.50	piece	6 pieces
Pistachio Crusted Sea Bass	\$ 25.00	piece	6 pieces
Rolled Flounder with spinach/broccoli filling- Coated	\$ 13.50	piece	6 pieces
Salmon Almandine	\$ 13.50	piece	6 pieces
Salmon Bonnet (salmon with sautéed spinach in pastry dough) with	\$ 13.50	piece	6 pieces
Salmon Primavera- topped with zucchini, yellow squash and plum tomato	\$ 12.50	piece	6 pieces
Salmon Skewers with cherry tomatoes (3 salmon cubes)	\$ 5.75	per skewer	6 pieces
Salmon Gefilte fish	\$ 35.00	loaf	
Salmon Teriyaki	\$ 12.50	piece	6 pieces
Salmon Wellington (rolled salmon fillet with spinach)	\$ 13.50	piece	6 pieces
Side of Salmon - Whole (prepared any way)	\$ 140.00		1 side
Traditional Gefilte Fish	\$ 23.00	loaf	loaf

SALADS & DIPS-			
Asian Cabbage Salad- Chow Mein noodles, balsamic dressing	\$ 50.00	9x13	
Broccoli and cauliflower with cashews and craisens in a light mayo /red wine vingrette dressing- multi color cauliflower if avail	\$ 50.00	9x13	diet avail
Caesar salad with cherry tomatoes, Persian cucumbers, purple onion, and onion garlic croutons	\$ 50.00	9x13	
Campinelli Pasta in Spinach Sauce- Dairy or Parve	\$ 50.00	9x13	
Cauliflower (fresh) - multi colored if avail, on bed of spinach, cashews, red onions, purple cabbage	\$ 50.00	9x13	
Corn Salad With Black beans and edemame in a lime vinaigrette	\$ 50.00	9x13	
Cous Cous Salad with diced red onions and three color pepper	\$ 50.00	9x13	
Crispy Eggplant (Sautéed cubed & breaded eggplant in tomato puree) - (dip)	\$ 13.50	1 lb	
Crunchy Caesar Salad (meat): Caesar Salad topped with diced breaded schnitzel and grilled chicken cutlet	\$ 75.00	9x13	
Cubed Mozzarella/ Haloumi Cheese Salad (Dairy) on bed of spinach leaves, grape tomatoes, avocado cubes opt.lemon/parsley vinaigrette or	\$ 55.00	9x13	
Deli Salad: Assorted cubes of Deli on bed of Romaine. Purple onions, Grape tomato, Israeli pickles. Garlic/Light mayo dressing.	\$ 75.00	9x13	
Greek Salad (Dairy): baby Spinach, feta cheese, purple onions, cherry tomato, black olives- lemon oil	\$ 60.00	9x13	
Grilled Vegetables- eggplant, peppers, zucchini, yellow squash, portobella mushrooms, beets, or sweet potato	\$ 50.00	9x13	
Grilled Vegetables on a bed of Romaine- balsamic dressing	\$ 50.00	9x13	
Israeli (diced tomatoes, cucumbers, peppers and scallions in olive oil and lemon dressing)	\$ 50.00	9x13	
Mango/blueberry Salad on a bed of Spinach Leaves with a raspberry walnut dressing with honey glazed almonds, craisens	\$ 50.00	9x13	
Matbucha (mildly spicy tomato, garlic and jalapeño pepper dip)	\$ 15.00	1 lb	
Nish Nosh salad- hearts of palm, pickles, sweet corn , cherry tomatoes, scallions on romaine- sour cream and onion nish nosh crackers	\$ 50.00		
Pasta Salad (White) with diced tri-color peppers, green olives and matchstick carrots	\$ 50.00	9x13	
Penne Mezze Pasta Pesto (contains nuts)	\$ 50.00	9x13	
Persian Cucumber Salad	\$ 15.00	quart	
Portobella Mushroom Spring Salad- Balsamic	\$ 50.00	9x13	
Quinoa Salad With diced vegetables- fresh or roasted	\$ 50.00	9x13	
Sesame Noodles (with purple cabbage and scallions)	\$ 50.00	9x13	
Spinach, mandarin almond salad with honey Dijon dressing	\$ 50.00	9x13	
String Bean Salad with dried mango and honey glazed pecans in a sweet Italian dressing	\$ 50.00	9x13	
Stuffed Vine Tomatoes with mushroom or guacamole	\$ 40.00	24	
Sundried Tomato Pasta	\$ 50.00	9x13	
Taco Salad (romaine, tomatoes, cucumbers, peppers, purple onion & taco chips in a mayo based dressing)	\$ 50.00	9x13	
Tri-Color Pasta Salad (with tri color peppers and olives)	\$ 50.00	9x13	
Waldorf Salad- sliced green and red apples, walnuts, on bed of greens	\$ 50.00	9x13	

<i>SOUPS-(all soups non-dairy- no cream)</i>			
	<i>Price</i>	<i>Per</i>	<i>Price per 5lb/POT</i>
Broccoli Puree Soup	\$ 12.00	1 quart	\$25/\$50
Butternut Squash Puree Soup	\$ 12.00	1 quart	\$25/\$50
Cauliflower Puree Soup	\$ 12.00	1 quart	\$25/\$50
Creamy/Hearty Vegetable Soup	\$ 12.00	1 quart	\$25/\$50
Meat Soup	\$ 15.00	1 quart	\$30/\$60
Mushroom Barley Soup	\$ 15.00	1 quart	\$25/\$50
Mushroom Soup (or puree of)	\$ 12.00	1 quart	\$25/\$50
Sweet Potato and leek soup	\$ 12.00	1 quart	\$25/\$50
Traditional Chicken Soup	\$ 15.00	1 quart	\$30/\$60
Yemenite Soup (mildly spicy)	\$ 15.00	1 quart	\$30/\$60
Zucchini Puree Soup	\$ 12.00	1 quart	\$25/\$50
<i>CONDIMENTS</i>			
		<i>Per</i>	
Matzo Balls (whole wheat or reg)	\$ 1.50	each	
Noodles	\$ 5.00	1 lb container	
Kreplach (Chicken or Meat)	\$ 15.00	10 PCS	

MAIN COURSE- Chicken Dishes			
		Per	
Apricot Glazed Chicken	\$ 8.00	piece	
BBQ, Roasted or Sweet Chicken (on bone)	\$ 8.00	each	
Boneless Capon Stuffed with Pastrami	\$ 13.50	piece	
Boneless Dark Capon Stuffed with pastrami and kishka	\$ 14.50	piece	
Boneless Drumstick Stuffed	\$ 11.50	piece	
Boneless Rosemary Dark Capon stuffed (choice of Challah, mashed potatoes, potato kugel. Sweet potato, kishka, Rice or spinach/potato, Spinach), honey glaze	\$ 11.50	piece	
Boneless Rosemary White Capon stuffed (choice of Challah, mashed potatoes, potato kugel. Sweet potato, kishka, Rice or spinach/potato, spinach), honey glaze	\$ 12.50	piece	
Breaded Crispy Chicken (with bone)- baked	\$ 8.50	piece	
Breaded Boneless Chicken (bottom)	\$ 10.00	Piece	
Cajun Roasted Chicken- on bone	\$ 8.00	piece	
Chicken Cutlets Almandine	\$ 80.00	9x13	
Chicken Drumsticks Stuffed with kishka and breaded	\$ 9.00		
Chicken Marsala (Breaded Chicken Cutlet in a mushroom wine sauce)	\$ 11.50	per person	
Chicken Paprikash with potatoes and onions	\$ 11.50	per person	
Chicken Picatta- lemon sauce on cutlets	\$ 11.50	per person	
Chicken Spinach roulade	\$ 11.50	piece	
Chicken Won Ton	\$ 3.00	piece	50 pcs min
Coconut Chicken Fingers (with a dipping sauce)	\$ 85.00	9x13	
Coconut Chicken skewers	\$ 3.00	each	
Cranberry chicken	\$ 8.00		
Drumettes- stuffed with kishka	\$ 4.00	each	50 pcs min
Grilled Chicken breast (Boneless)	\$ 13.50	piece	
Grilled Chicken Breast Cutlets	\$ 80.00	9x13	
Grilled Chicken Capon (bottom)	\$ 11.50	piece	
Grilled Chicken skewers	\$ 6.00	3 cubes	
Honey Apple Chicken	\$ 9.00	each	6 pcs min
Lemon Chicken- on bone	\$ 8.00	piece	
Maple Glazed Chicken	\$ 9.00	piece	
Sesame Chicken	\$ 85.00	9x13	
Schnitzel (chicken cutlets)	\$ 80.00	9x13	
Southern Fried Chicken	\$ 8.50	piece	
Stuffed Baked Chicken (Sweet)	\$ 8.50	piece	
MAIN COURSE CONTINUED - Poultry Dishes			
		Per	
Boneless Duck Breast Sliced- sweet or savory	\$ 22.00	per breast	
Boneless Duck Breast Stuffed with Pastrami	\$ 25.00	per breast	
Honey Mustard Cornish Hen Stuffed with Wild Rice, mushrooms and Craisens	\$ 40.00	for 2	
Roasted Turkey Legs	\$ 17.00	each	4 min
Turkey Breast With Stuffing	\$ 60.00		
Turkey Roast (white or Dark)	\$ 75.00	per roast	
Turkey Roast Stuffed with Pastrami and/or Sautéed Spinach	\$ 110.00	per roast	
Whole Duck- sweet (cut into 1/4s)	\$ 85.00		
Whole Turkey with Stuffing	\$ 130.00	for whole	

MAIN COURSE-Meat Dishes			
		Per	
Cranberry Roast	\$ 150.00	9x13	
Baby Lamb Chops, herbed	\$ 160.00	rack (7.5	
BBQ Beef Sliced (Brisket)	\$ 150.00	9x13 (8-10	
Beef Pastrami	\$ 120.00	per roast	
Beef Sliders	\$ 4.00	each	by the dozen
Blue Moon Roast	\$ 150.00	8-10 ppl	
Boneless Bits (cubed flanken)	\$ 135.00	9x13	
Boneless Spare Ribs	\$ 135.00	9x13	
Brisket with potatoes and onions- soft like butter	\$ 165.00	9x13	
Cholent- Includes kishka Slices on top	\$180- 9 quarts	\$350 for 18	
Cocktail Meatballs	\$ 70.00	9x13	
Coffee Rub Roast (French)	\$ 150.00	9x13	
Corn Beef (sweet or plain)	\$ 150.00	9x13	
French/Delmonico/minute steak in spices with potatoes on side	\$ 150.00	9x13	
Heineken Roast	\$ 150.00	8-10 ppl	
Honey Glazed Corn Beef	\$ 150.00	9x13	
Lamb Meatballs- Spicy	\$ 135.00	9x13	
Lamb Roast, herbed	\$ 160.00	9x13	
Lamb Stew- potatoes, carrots	\$ 95.00	4 ppl	
Minute Steak Slices- roasted	\$ 9.50	piece	
Pepper Steak with broccoli	\$ 90.00	9x13	
Rib Steak/ fillet steak	\$ 30.00	per person	
Short Rib Roast- 3 bone in flanken	\$ 160.00	9x13	
Skirt Steak with Caramelized Shallots	\$ 55.00	per steak (3 ppl)	
Spaghetti /Penne Bolognese	\$ 65.00	9x13	
Spicy Lamb Chile (Le Marais Style)	\$ 130.00	9x13	
Stuffed Breast of Veal	\$ 150.00		
Stuffed Cabbage	\$ 85.00	9x13	(10-12 pcs)
Stuffed Peppers (mini or large)	\$ 55.00	9x13	
Sweetbreads (grilled, saute with veg or lightly crisp)	\$ 60.00	1 lb raw	good for 3-4 ppl
Thick 16 oz Flanken Ribs	\$ 32.00	per person	
Tongue (sweet or plain)	\$ 120.00	1 tongue	
Unstuffed Cabbage	\$ 75.00	9x13	diet avail
Veal Marsala (cutlets)	\$ 16.50	per person	
Veal Ribs (sweet or herbed)	\$ 130.00	rack (10	
Wine Roast (French)	\$ 150.00	9x13	
Yoshidas Roast	\$ 150.00	8-10 ppl	

KUGELS AND SIDE DISHES			
Apple cranberry crisp	50 for 9x13	35 for pie	
Apple Crisp, Crumble	45 for 9x13	35 for pie	
Apple Kugel (single or large), Cobbler	45 for 9x13	35 for pie	
Basil Mashed Potatoes	\$ 45.00	9x13	
Bourekas stuffed with Chicken and Kishka topped with mushroom sauce	\$ 6.00	each	
Broccoli Garlic Sauté	\$ 40.00	9x13	
Broccoli Kugel (single, pie crust or 9x13)	40 for 9x13	30 for pie	
Butternut squash mini muffins	\$ 40.00	2 dozen	
Butternut Squash Soufflé (single or large in pie crust)	45 for 9x13	30 for pie	
Cabbage and Noodles	\$ 45.00	9x13	
Candied Sweet Potatoes	\$ 35.00	9x13	
Carrot kugel	45 for 9x13	35 for pie	
Carrot Mini muffins	\$ 40.00	2 dozen	
Cauliflower Popcorn	\$ 50.00	9x13	
Cherry Kugel	\$ 30.00	9"round	
Cous cous plain- or with sauté veg	\$ 35.00	9x13	
Creamed Spinach	\$ 35.00	9x13	
Deli Roll	\$ 55.00	per roll	
Deli Wrap	\$ 15.00	each	
Eggplant Rollatini with spinach/potato topped with marinara sauce <small>(diet avail)</small>	\$ 65.00	9x13	
Franks in blanks	\$ 70.00	9x13	
Grilled Vegetables- eggplant, peppers, zucchini, yellow squash, portobella mushrooms, beets, carrots or sweet potato	\$ 50.00	9x13	
Individual Deli Roll	\$ 60.00	10 pcs	
Kielbasa wrapped in dough	\$ 45.00	30 pcs	
Leek Kugel	\$ 35.00	9"	
Maple Candied Sweet Potatoes with raisens	\$ 35.00	9x13	
Mashed Potatoes with Pastrami	\$ 45.00	9x13	
Mashed Potatoes with saute'd flanken bits	\$ 50.00	9x13	
Mashed Potatoes with Sautéed Onions	\$ 35.00	9x13	
Mini Bourekas- (Spinach, Potato, Kishka)	\$ 40.00	18	
Mini tarts/quiches (broccoli, spinach, butternut squash, sweet potato)	\$ 3.50	each	10 pcs min
Mock Potato Knish	\$ 35.00	9x13	
Mushroom Pastry Loaf	\$ 35.00	per loaf	
Mushroom Won ton	\$ 3.00	each	50 pcs min
Onion Kugel	35 for pie	4 individual	
Onion Lukshen Kugel	\$ 35.00	9x13	
Pastrami Danish	\$ 3.00	each	12 min
Pastrami Pastry Sticks	\$ 3.00	each	12 min
Potato in pastry Loaf	\$ 35.00	per roll	
Potato Kugel	40 for 9x13	9x13	30 for 9"
Potato Kugel with Pastrami inside	55 for 9x13	40 for 9"	
Potato Latkes (or veg)	\$ 35.00	15 pcs	65 for 9x13
Potato Peanuts- roasted	\$ 60.00	9x13	
Pumpkin pie	\$ 35.00	pie	
Quinoa with vegetables	\$ 50.00	9x13	
Rice with mushrooms and onions (white or Brown)	\$ 40.00	9x13	
Roasted baby Potatoes	\$ 35.00	9x13	
Roasted Multi-colored tomatoes	\$ 45.00	9x13	season depending

<i>KUGELS AND SIDE DISHES- continued</i>			
		<i>info</i>	
Spinach in pastry loaf	\$ 35.00	per roll	
Spinach Pie/Kugel	\$ 35.00	each	
Spring Rolls- potato, vegetable, spinach	\$ 3.50	each	min 25
Spring Rolls-duck, veal, pastrami, chicken, meat (can be spicy)	\$ 4.50	each	min 25
String Beans, (tomato sauce, soy sauce or garlic) with diced peppers	\$ 40.00	9x13	
Stuffed Mushrooms with Spinach	\$ 30.00	dozen	
Stuffed Zucchini	50 for 9x13		
Sweet and Spicy Lukshen Kugel	\$ 35.00	9x13	
Sweet Potato Pie with Pecan topping	\$ 35.00	pie	
Two tone string beans	\$ 45.00	9x13	
Veal/Spinach Pastry Loaf	\$ 50.00		
Veal/spinach Spring rolls	\$ 4.50		
Vegetable Julienne (zucchini, red pepper, carrots)	\$ 40.00	9x13	
Yaptzig- flanken, corn beef	100 for 9x13	9x13	150 for full size
Yaptzig- Pastrami	\$ 65.00	9x13	
Yerushalmi Kugel	\$ 45.00	10" round or 9x13	
Zucchini with Tomato Sauce (diet or reg) with sliced carrots	\$ 15.00	quart	diet avail
Zucchini Kugel	45 for 9x13	35 for round	
<i>SHALISHUDIS (simcha special)- garnish available</i>			
Egg Salad with Scallions	\$ 40.00	9x13	
Fruit Skewers	\$ 3.50	each	minimum Order 20
Guacamole	\$ 65.00	9x13	season depending
Tuna Salad- Low Fat- with pickles, red onion, scallions, peppers	\$ 55.00	9x13	
White Fish Salad with red onions	\$ 60.00	9x13	
Wraps- Tuna, grilled veg	\$ 12.00	9x13	

THE LAST COURSE- Pareve			
		Per	
13" Loaf Cakes (Kahlua, Marble, Chocolate, Cinnamon Layer, Cranberry Sponge, Carrot)	\$ 35.00		
3 oz shooters (chocolate mousse, tiramisu, Panna cotta, lemon mousse, strawberry mousse, coconut lime mousse, halva parfait, Peanut butter mousse)	\$ 3.00	each	20 minimum- 20+ \$2.50 each
Amaretto Marble Bundt Cake	\$ 35.00	Bundt	
Ambrosia in Whip cream (apples, pears, blueberries, raspberries)	\$ 25.00	quart	
Apple Cinnamon Bundt Cake	\$ 40.00	Bundt	
Apple Pie/crisp/crumble	\$ 35.00	pie	
Apple Strawberry Compote	\$ 25.00	quart	
Baked Apples with chopped pecan and craisens filling	\$ 4.25	per apple	
Berry Trifle- individual	\$ 4.50		
Blueberry Crumble	\$ 35.00	9"	
Blueberry Pie with Streusel Topping	\$ 40.00	9"	
Brownies	\$ 35.00	9x13	
Carrot Cake with cream cheese frosting	\$40 loaf	40 for Bundt	
Carrot Cupcakes with cream cheese frosting (Pareve)	\$ 40.00	dozen	
Chiffon Cake (Orange, Lemon, Sponge, cinnamon swirl, marble or	35 for 9x13	40 for Bundt	
Chocolate Chip Cookies	\$ 36.00	2 dozen	
Chocolate Chip Soufflé	4 each	\$35 for 9x13	
Chocolate Mousse	65 for 9x13	45 for 9"	
Chocolate Mousse Pie	35 for pie	\$4 each mini	
Chocolate Mousse with Ice Cream	\$ 65.00	9x13	
Chocolate Soufflé-	\$ 4.00	each ramekin	
Chocolate/Cinnamon Bobka	\$ 40.00		
Cinnamon buns	\$ 65.00	45 mini/20 reg	
Crinkle/ zebra cookies	\$ 36.00	2 dozen	

THE LAST COURSE- Pareve-continued			
		Per	
Triple layer Chocolate Cake with Kahlua Frosting and hazelnut crunch	\$ 40.00	9"	
Glorified Ice Cream (Brownies, Cookie Dough or Oreo Cookies)	\$ 40.00	9x13	
Honey Cake	25 loaf pan	35 Bundt	
Ice Cream- (Vanilla, Coffee, Chocolate or Strawberry)	\$ 30.00	9x13	
Kahlua Pound Cake	\$ 35.00	Bundt	
Maple Pecan Ice Cream	\$ 45.00	9x13	
Mini Apple/cherry Turnovers	\$ 25.00	1 dozen	
Mini muffins- cappuccino choc chip, banana, carrot, apple cinnamon, blueberry corn, chocolate chip, zuchinni,cranberry	\$ 40.00	2 dozen	
Oatmeal Goodness Cookies (no flour), craisens, coconut, chocolate chips	\$ 36.00	2 dozen	
Peanut Butter Cookies	\$ 36.00	2 dozen	
Peanut Butter Mousse	\$ 3.00	mini martini	
Peanut Butter Swirled Brownies	\$ 40.00	9x13	
Plum Torte	\$ 35.00	9"	
Poached Pears in Wine Sauce	\$ 4.50	each	
Raspberry Apple and Pear Compote or Cinnamon apple and pear compote	\$ 15.00	quart	
Red Velvet Cupcakes with White Frosting	\$ 40.00	dozen	
Reg size muffins- cappuccino choc chip, banana, carrot, apple cinnamon, blueberry corn, chocolate chip, zuchinni,cranberry	\$ 45.00	2 dozen	
Strawberry Blueberry Panna cotta	\$ 3.00	3 oz shooter	
Strawberry Shortcake in martini	\$ 6.50	each	
Strawberry Shortcake in Trifle Bowl	\$ 75.00	each	
Tiramisu	\$ 65.00	9x13	
Trifle (chocolate cake, chocolate mousse and whip cream)	65 for 9x13	75 in glass	
Trifle Individual- mini plastic flasks (or your 3-4 oz glass)	\$ 4.00	each	20 pcs