



ROSH HASHANAH
rosh hashanah & yom tov menu
YOM TOV MENU

Strict Hechsher | Custom Menus Available

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SOUPS & FISH

Soups

- Traditional Chicken
- Cream of Chicken
- Savory Cabbage Beef
- Pumpkin Butternut Squash
- Puree of Zucchini
- Mushroom & Barley
- Cream of Mushroom
- Hearty Vegetable
- Cream of Broccoli
- Potato Leek Soup
- Yemenite Beef Soup
- Classic French Onion Soup
- Creamy Asparagus
- Tomato Rice

Accompaniments

- Matzo Balls or Beef Kreplachs

Fish

- Crusty Sole Almondine
- Delicately Poached Salmon
- Moroccan Style Tilapia
w/ Cilantro & Peppers
- Stuffed Flounder
w/ Spinach
- Gefilte Fish Patties
in Tomato Sauce
- Seared Tuna Croquettes
- Traditional Gefilte Fish
- Grilled & Glazed Salmon Skewers
- Crispy Pank Crusted Sea Bass or Flounder
- Coconut Coated Fish Fingers
- Miso-Teriyaki Glazed Salmon
- Pepper Crusted Ahi Tuna
- Pesto Glazed Halibut
- Honey Dijon Salmon
- Sole Francaise
in Lemon Herb Sauce



Vegetables & Sides

- Zucchini in Tomato Sauce
- String Beans Almondine
- String Beans in Tomato Sauce
- Garlic Roasted Brussel Sprouts
- Garlic String Beans
- Tempura Onion Rings
- Rosemary Baby Potatoes
- Cabbage & Onions
- Vegetable Medley
- Roasted Root Vegetables
- Ratatouille
- Sweet Potato Fries
- Battered Cauliflower
- Sautéed Button Mushrooms
- Garlic or Creamed Spinach
- Popcorn Cauliflower
- Garlic Sautéed Broccoli
- Lyonnaise Potatoes
- Sliced Seasoned Potato w/ Fried Onions*
- Cabbage and Noodles
- Garlic or Regular Mashed Potatoes
- Potato or Sweet Potato Latkes
- Glazed Acorn Squash Wedges
- Sugar Snap Pea & Corn Medley
- Peas in Spicy Tomato Sauce
- Grilled Vegetables
- Moroccan Matbucha Salad
- Picante Tomato Eggplant Salad
- Potato Knishes
- Asparagus Balsamico
- Wild Rice Pilaf w/ Craisins
- Wild Mushroom Risotto
- Persian Orange Peel Rice
- Israeli Couscous w/ Chick Peas & Squashes
- Quinoa w/ Vegetables

Crepes

- Stuffed Cabbage
- Sausage en Croute
- Meat Stuffed Mushroom Caps
- Sliced Tongue in Mustard Sauce
- Meat Bourekas
- Southwestern Chili
- serve w/ Tortillas*
- Potato Fried Onion
- BBQ Beef Spring Rolls
- Pastrami Egg Rolls
- Coconut Chicken
- w/ Mango Sauce*
- Mini Meat Pizzas
- Duck Crepes
- w/ Apricot Sauce*
- Potato Brisket Crepes
- Shredded BBQ Beef Crepes
- Potato Onion Crepes
- Cream of Spinach Crepes

Accompaniment

- Frizzled Onions
- Apricot Sauce
- Shallot Wine Sauce
- Mushroom Gravy
- Turkey Gravy
- Beef Gravy



Meat

Minute Roast or French Roast

in Wine Sauce

Heimish Style Flanken

w/ Smothered Onions

Beef Bourguignon

Tender Cubes of Meat w/ Mushrooms & Pearl Onions

Succulent Boneless BBQ Beef

in a Hearty Sweet BBQ Sauce

Standing Rib Roast

Seared w/ Rosemary & Garlic

Traditional Beef Brisket

Rolled Portions w/ Carrots & Gravy

Maple Glazed Corned Beef

Honey Dijon Corned Beef

Beef & Eggplant Moussaka

Layers of Eggplant & Meat

Beef Cheeks

Fork Tender w/ Garlic Cloves & Red Wine

Stuffed French Roast

w/ dried Fruit & Caramelized Onions

Grilled Sino Steak

Our Famous Recipe!

Pepper Steak

Tender Strips of Steak w/ Peppers & Onions in Light Brown Sauce

Stuffed Peppers

w/ Rice & Meat Filling

Swedish Meatballs

in a Dark Sweet Sauce

Meatballs Marinara

Beef Goulash

Chunks of Pot Roast w/ Potatoes & Carrots in Gravy

Tongue Polonaise

w/ Pineapple & Apricots

Tongue in Rich Wine Sauce

(not pickled)

Mushroom Steak

Boneless Rib Steaks w/ Button Mushrooms in Gravy

Pot Roast

Grandma's Style

Beef Spareribs

Sweet n' Pungent

Braised Beef Short Ribs

in a Deep Cabernet Sauce

Cranberry Sliced Roast

Broiled Beef Sliders

Mini Hamburgers

Smoked BBQ Beef Brisket

Sliced Thin

Home Style Cholent

w/ Potatoes & Kishka

Grilled Ribeye Steaks

Reg or Double Thick

Beef & Broccoli

Tender Asian Style

Crispy Orange Beef

Beef Wellington

Baked in a Pastry Dough

Rolled Beef Lasagna

Minute Roast

Cooked w/ Dried Fruits & Sweet Potatoes



Chicken

Chicken Marsala

Sautéed w/ Marsala Wine, Shallots & Mushrooms

Apricot Chicken

Glazed w/ Puree of Apricots

Lemon Chicken Cutlets

in delicate lemon herb sauce

Stuffed Bottoms or Capon

with bread stuffing, kishka, or meat

Herb-Grilled Chicken

Marinated in Assorted Herbs & Charbroiled

Hot Poppers

Breaded Nuggets in a Spicy Hot Sauce

Chicken Schnitzel

Crumb Coating, Lightly Fried

Honey BBQ Wings

Sweet & Spicy Wings

Southern Fried Chicken

in a Crunchy Coating

Chinese Chicken Stir Fry

*Pan-Seared Slices of Chicken Breast w/ Red Peppers,
Carrots & Broccoli in a Light Brown Sauce*

Sesame or General Tso's (spicy) Chicken

Marinated Baby Chicken Skewers

in a Sweet & Tangy Sauce w/ Sesame Seeds

Chicken Stir Fry

White Meat w/ Assorted Vegetables

Cubes of Chicken, Seasoned & Skewered, Grilled & Glazed

Coconut Fingers

Sweet & Crunchy

Coq au Vin

Chicken in a Rich White Wine Sauce w/ Mushroom & Vegetables

Baby Chicken Shawarma

Mid-Eastern Spiced & Thinly Sliced

Spicy Cashew Chicken

Sauteed Chicken Breast w/ Scallions & Cashews

Cranberry Cornish Hens

Stuffed & Glazed w/ Sweet Cranberry Sauce or Apricot Glaze

Chicken Nuggets

Perfect for Kids! Breaded & Crispy!

Hot Chicken Poppers

Spicy Boneless Nuggets in a "Dougie's Style Sauce"

Meat Stuffed Chicken Capons

Boneless Baby Chicken w/ Meat Stuffing

"Sesame" Chicken

Battered White Meat w/ an Authentic Asian Sauce

Basil Chicken

Roasted Chicken Quarters w/ Sautéed Onions, Garlic & Fresh Basil

Chicken Meatballs

Tender & Tasty in a Light Marinara Sauce

Apple Maple Chicken

Glazed w/ Maple Reduction

Basil Chicken

Made w/ Fresh Garlic & Basil

Honey Mustard Chicken

Chicken Spinach Roulade

Capons Stuffed

w/ Wild Rice & Cranberries

Sweet & Sour Chicken

Battered Nuggets in a Sweet Sauce w/ Pineapple

Teriyaki Chicken

Thin Cutlets w/ Soy Ginger Sauce

Chicken Meatballs

in Light Marinara Sauce

Cranberry Cornish Hens

filled w/ Meat & Cranberry Stuffing or Wild Rice



Veal & Lamb

Veal Marsala

Battered Cutlets w/ Mushroom, Shallots & Wine

Veal Sweetbreads

Breaded & Fried in a Delicious Mushroom & Vegetable Sauce

Veal Spareribs

Super Soft & Falling Off the Bone in a Delicious Saucy Glaze

Veal Osso Bucco

Fork Tender, Roman Style

Veal Piccata

Thin Breaded in Lemon Wine Sauce

Veal Blanquette

Tender Veal Chunks w/ Root Vegetables & Mushrooms in Wine Sauce

Rosemary Veal Chops

Grilled to Perfection

Rosemary Full Rack of Veal (7-8 Chops)

Grilled to Perfection

Panko Crusted Veal Chops

Crispy Battered & Fried Chops

Orange Veal Shoulder Roast

Cooked & Glazed w/ Oranges

Rosemary Rack of Lamb

Crusted w/ Herbs

Grilled Lamb Chops

Fresh Rosemary & Garlic Marinated & Grilled

Spicy Lamb Meatballs

in a Mint Infused Light Tomato Sauce

Duck & Turkey

Turkey Shawarma

Thinly Sliced & Seasoned w/ Mediterranean Spices

Sweet N' Sour Turkey Legs

Roasted in a Tangy Sauce

Glazed Turkey Roast

Tender Slices of White Meat in Gravy

Turkey Meatballs

in Swedish Sauce

Duck L'Orange

Roasted & Glazed in Orange Sauce

Peking Duck

Crispy Duck Quarters w/ a Sweet Asian Sauce

Kids Menu

Mini Deli Rolls

Chicken Nuggets

Frank & Blankets

Mini Potato Knishes

Spaghetti & Meatballs

Glazed Cocktail Franks