



Kiddush Catering Menus



MENUS

Menu Option I

\$15.00 per person

Minimum order 10 people. No substitutions.

ASSORTED JUICES AND STILL & MINERAL WATERS

ASSORTED BAGELS

Assorted New York style bagels

Ex. plain, egg, sesame, poppy, cinnamon raisin, everything, multigrain, etc.

CREAM CHEESE SPREADS

Plain cream cheese, chive cream cheese & smoked salmon cream cheese

A DUO OF SALADS

EGG SALAD, WHITEFISH SALAD, OR TUNA SALAD

Select Two

Traditional egg salad; whitefish salad; or traditional albacore tuna salad

FRESH FRUIT PLATTER

Melons, berries, pineapple, mango, oranges, kiwi, grapes, and other seasonal fruits

OLD FASHION BROWNIES AND COOKIES

Assorted fudgy brownies and cookies: ex. chocolate chip, white chocolate, heath bar, etc.

MANDELBROT & RUGELACH

Traditional Jewish pastries

Menu Option II

Adults \$22.00 per person, Young Adults \$15.00 per person

Minimum order 10 people. No substitutions.

ASSORTED JUICES AND STILL & MINERAL WATERS

ASSORTED BAGELS

Assorted New York style bagels

Ex. plain, egg, sesame, poppy, cinnamon raisin, everything, multigrain, etc.

CREAM CHEESE SPREADS

Plain cream cheese, chive cream cheese & vegetable cream cheese

A TRIO OF SALADS

EGG SALAD, WHITEFISH SALAD, TUNA OR CHICKEN SALAD

Select Three

Traditional egg salad; whitefish salad; traditional albacore tuna salad or traditional white meat chicken salad

PLATTERS OF NOVA SCOTIA SALMON

Thinly sliced Nova Scotia salmon garnished with lemon slices

MUENSTER CHEESE AND ALPINE LACE CHEESE

Sweet Muenster cheese and low fat alpine lace cheeses

PLATTERS OF TOMATOES, CUCUMBERS, & ONIONS

Sliced vine ripe tomatoes, European cucumber, and sweet red onion

TRADITIONAL NOODLE KUGEL

Sweet noodle kugel with golden raisins

CAESAR SALAD

Inner romaine leaves, herbed croutons, Parmesan shards,
Tossed with traditional garlicky Caesar dressing

FRESH FRUIT PLATTER

Melons, berries, pineapple, mango, oranges, kiwi, grapes, and other seasonal fruits

OLD FASHION BROWNIES AND COOKIES

Assorted fudgy brownies and cookies: ex. chocolate chip, white chocolate, heath bar, etc.

MANDELBROT & RUGELACH

Traditional Jewish pastries

Menu Option III

Adults \$30.00 per person, Young Adults \$15.00 per person

Minimum order 10 people. No substitutions.

ASSORTED JUICES AND STILL & MINERAL WATERS

ASSORTED BAGELS

Assorted New York style bagels

Ex. plain, egg, sesame, poppy, cinnamon raisin, everything, multigrain, etc.

CREAM CHEESE SPREADS

Plain cream cheese, chive cream cheese & vegetable cream cheese

POACHED SALMON

Poached salmon covered with thinly sliced cucumber, served with mustard-dill sauce

A TRIO OF SALADS

EGG SALAD, WHITEFISH SALAD, TUNA OR CHICKEN SALAD

Select Three

Traditional egg salad; whitefish salad; traditional tuna salad or traditional white meat chicken salad

TRADITIONAL NOODLE KUGEL

Sweet noodle kugel with golden raisins

SPINACH QUICHE

Pastry filled with eggs, cheese, cream, herbs & spinach

CHOPPED SALAD

Lettuce, tomatoes, cucumber, artichokes, hearts of palm, olives, & hard-boiled eggs, avocado, gorgonzola, and tossed with an Italian vinaigrette

ASSORTED BERRIES WITH TOPPINGS

Strawberries, blueberries, raspberries & blackberries served with toppings of lemon curd, whipped cream & chocolate sauce

OLD FASHION BROWNIES AND COOKIES

Assorted fudgy brownies and cookies: ex. chocolate chip, white chocolate, heath bar, etc.

MANDELBROT & RUGELACH

Traditional Jewish pastries

INFORMATION & POLICIES

ORDERING

We appreciate your order as far in advance as possible. Orders are accepted until 12:00pm, 2 business days prior to delivery. We will do our best to accommodate last minute orders, but selection and availability may be limited.

MINIMUMS

The minimum guest count for each item ordered is 10.

CANCELLATION POLICY

CANCELLATIONS MUST BE RECEIVED VIA E-MAIL OR VOICE MAIL
NO LATER THAN 10AM ONE BUSINESS DAY PRIOR TO YOUR EVENT.

Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

MENU CHANGES

Substitutions may be necessary if any ingredient is unavailable or found unsatisfactory by our chefs.

PRESENTATION

All orders are presented on disposable platters at no additional charge.

DISPOSABLE SUPPLIES

Provisions can provide high grade disposable plates, cutlery, cups and napkins at a cost of \$4.50 per person. Disposable chafing dishes and sterno are available for \$10.00 each.

DELIVERY AND SET-UP

Provisions Catering delivers to Washington, DC, Maryland, and Virginia. Within the metropolitan DC area, a delivery charge applies. An additional charge applies to orders that require set up or include equipment pickups. Please consult with an account executive for special set-up needs and additional pricing that may apply.

TAXES

Local sales tax is added to all orders. Tax exempt organizations must provide certification.

PAYMENT

Payment is due prior to delivery. We accept VISA, MasterCard and American Express.

FULL SERVICE EVENTS

If you are interested in a full service event, an account executive will help you build a custom designed menu for your event. In addition, we can assist with all of your event needs, including china, silverware, glassware, linens and floral arrangements.

STAFF

If you are interested in a full service event, staff can be provided to help set up, clean up, and service the event. The number of staff will depend upon the number of guests, and a minimum of four hours is required with the charge of \$35.00 per staff person per hour. Client's pay the staff by individual check or cash upon completion of the event.

***To sign up for our holiday specials, e-mail your contact information to
service@cateringbyprovisions.com***