

KIDDUSH MENU
2026
\$85/GUEST

WINE BY CLIENT

SPARKLING AND STILL MINERAL WATERS BY CLIENT

MENU

V=VEGAN | GF=GLUTEN FREE

(MENU PAREVE AND SERVED CHILLED/ROOM TEMPERATURE)

STATIONED

ONEG SHABBOS HERRING | MATJES PEPPER CRUSTED HERRING | MATJES JALAPENO SWEET HERRING
TAM TAM CRACKERS AND 1 ALTERNATE CRACKER | ASSORTED HAND STRETCHED CRISP BREADS

PASSED AND STATIONED HORS D'HOEUVRES

(BASED ON 8PC/GUEST)

COLD - STATIONED

HOUSE-CURED SALMON GRAVLAX | POPPYSEED CRACKER | HONEY MUSTARD | DILL GREMOLATA
ASIAN SALMON TARTAR TASTE | CUCUMBER DISC | GINGER + CHILI + SOY | SCALLION + TOASTED SESAME
THAI STYLE SALAD ROLL | SWEET PEPPERS | CARROT | THAI BASIL | PEA SHOOTS | RICE NOODLES | SWEET
CHILI SAUCE (V/GF)
CHINESE CABBAGE + KALE SLAW | THIN-CUT SWEET RED PEPPERS | SCALLION | SWEET + SOUR
VINAIGRETTE | RENTAL GLASS TASTER BOWL(V/GF)

COLD - PASSED

SHAVED SMOKED MEAT SANDWICHES | MEZONOT CARAMELIZED ONION TOONEY ROLL | CRUNCHY
MUSTARD SPREAD | DILL PICKLE SKEWER

WARM - PASSED

CHICKEN SIU MAI | GINGER SOY SAUCE | 2-PRONG SKEWER
MINI QUICHE | MUSHROOM + HERB + DICED TOMATO AND BROCCOLI + ROASTED RED PEPPER (2 TYPES)
PANKO CRUSTED CHICKEN FINGERS | PLUM SAUCE TO DIP

ADDITION - PASSED

BEEF CHOLENT | FLANKEN AND MARROW BONES | PINTO + KIDNEY + CANNELLINI BEANS | BARLEY |
ONIONS + GARLIC + AROMATICS | FULL SIZE FOIL PANS

STATIONED MINI PASTRIES

(BASED ON 3 PC/GUEST)

POMEGRANATE CURD TARTLETS | GLAZED POMEGRANATE SEEDS

CHOCOLATE + SEA SALTED RED CARAMEL TARTLETS

MINI CHOCOLATE ECLAIR | DARK CHOCOLATE PLANT BUTTERCREAM FILLING | DARK CHOCOLATE DIPPED
+ BOLD PINK AND RED DECOR

DARK CHOCOLATE PATE BITES | GF CHOCOLATE SUGAR COOKIE BASE | RED DECOR | TINY CAKEBOARD
(GF)

RED VELVET CAKELETS | PAREVE BUTTERCREAM | GUMPASTE FLOWERS | TINY CAKE BOARD

STRAWBERRY GRENADINE CAKE POPS | BOLD PINK WHITE CHOCOLATE COATING + RED DECOR

MOCHA ROSE BITES | GRAHAM BASE | RED ROSE PLANT BUTTERCREAM TOPPED

ROYALE SUGAR COOKIES | FLORAL DECOR IN THEMED COLOURS | MONOGRAMMED

CHOCOLATE SUGAR COOKIE SANDWICHES | RASPBERRY JAM FILLING

MINI CHOCOLATE CUPCAKES | ASSORTED DECOR IN THEME COLOURS

DISC FRUIT SKEWERS | WATERMELON AND DRAGON FRUIT | LEMON SUGAR SYRUP + MINT CHIFFONADE |
CURLY TAIL SKEWER

FRESH DICED STRAWBERRIES + POMEGRANATE SEEDS | RENTAL MINI CRYSTAL VESSELS AND GOLD DEMI
SPOONS (V/GF)

