



Wednesday April 05, 2023

Dinner Menu

1st Seder - 7:30pm

Location: Mediterranean Room

Seder Plate

Boiled Eggs & salt water

Haroset

Matzo

Lamb Shank Bone with meat with prune sauce

Extra Romaine Lettuce, Endive, Chicory Lettuce, Parsley

Salads

House Salad

Chef Salad

Carving Station

Turkey Breast & Rotisserie Chicken

Roasted prime rib

Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce

Matzah & Matzah Rolls

Buffet

Baked Sweet Potatoes

Fingerling potatoes roasted

Steamed Cauliflower

Kibbe Hamoud sour soup with vegetables

Chicken Nuggets

Dessert

Fresh Fruit Displays

Cakes, Cookies, petitfores

Dried Fruit & Nuts

Additional Charges:

Rack of Baby lamb – Optional - \$150 per rack

Menu subject to change without notice



Thursday April 06, 2023

Lunch Menu - 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

*Your Guests will have their Salads made to order,
Featuring Fresh Cut Hearts of Romaine, Boston lettuce,
California Blend of Baby Field Greens & Arugula*

Accoutrements

*Tear Drop Tomatoes, Cucumber, Red Onion, Dried Cranberries, Slivered Almond,
Black Olives & Hearts of Palm, beets, artichokes*

*Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette
Slightly Seared tuna sliced thin blacken rub (all lunches change up seasonings)*

Carving station

Corned beef, whole chickens

*Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce
Matzah & Matzah Rolls*

Mango cut salmon fillet herbed

Baked potato

Baked Sweet potato

Chicken Nuggets

Avocado Salad

Potato salad

Tabouleh

Coleslaw

Babaganoosh

Dessert

Fresh Fruit Display

Cakes & Cookies

Assorted Sorbet

Menu subject to change without notice



Thursday April 06, 2023

Dinner Menu - 7:30pm

2nd Seder

Location: Mediterranean Room

Seder Plate

Boiled Eggs & salt water

Haroset

Matzo

Lamb Shank Bone with meat with prune sauce

Extra Romaine Lettuce, Endive, Chicory Lettuce, Parsley

Matbucha, beet salad, long hot pepper, hummus, fried eggplant

Arugula Salad & Caesar Salad

Family style kibbe, lachamajun and chicken nuggets

Carving Station

Whole Turkey D-Boned

Smoked brisket

Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce

Matzah & Matzah Rolls

Buffet

Baked Sweet and white Potato

Roasted ¼ Artichoke bottoms with salt pepper, lemon and olive oil

½ Steam Cauliflower ½ Steam Cauliflower with garlic and olive oil

Meat yabra with tamarind and apricots

Chicken with mushrooms

Chicken Nuggets for Kids

Dessert

Fresh Fruit Displays

Cakes & Cookies

Assorted Chocolates

Dried Fruit & Nuts

Menu subject to change without notice



Friday April 07, 2023

Lunch Menu - 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

*Your Guests will have their Salads made to order,
Featuring Fresh Cut Hearts of Romaine,
California Blend of Baby Field Greens & Arugula*

Accoutrements

*Tear Drop Tomatoes, Cucumber, Red Onion, Dried Cranberries, Slivered Almond, corn,
, Black Olives & Hearts of Palm, Tuna, and Feta cheese*

*Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette
Israeli salad*

Matzah & Matzah Rolls

Whole baked fillet of salmon

Nova Lox

Light Tuna Salad (No Mayo)

Greek Salad

Guacamole

Potato Salad

Pickles & Olives

Tomato & Basil Caprice Salad

Eggplant parmesan

Assorted Jelly

Pizza

Spinach & Potato Frittata

Dessert

Fresh Fruit Display

Cakes & Cookies

Sorbet & Ice Cream

Menu subject to change without notice



Friday April 07, 2023

Dinner Menu - 7:30pm

Location: Mediterranean Room

Salads

House Salad

Kale Salad

Carving Station

Roasted Turkey Breast

Roasted Lamb Shoulder

Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce

Matzah & Matzah Rolls

Buffet

Cauliflower rice

¼ artichoke bottoms with lemon salt pepper and olive oil

Roasted Sliced Sweet Potatoes

Red Bliss Potatoes

Mini Meatballs in a Tomato Sauce

Seasonal dwarf baby vegetables

Chicken Nuggets for Kids

Dessert

Fresh Fruit Displays

Cakes & Cookies

Parve Ice Cream

Dried Fruit & Nuts

Additional Charges:

Rack of Baby lamb – Optional - \$150 per rack

Menu subject to change without notice



Saturday April 08, 2023

Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

*Your Guests will have their Salads made to order,
Featuring Fresh Cut Hearts of Romaine,
California Blend of Baby Field Greens & Arugula
Accoutrements*

*Tear Drop Tomatoes, Cucumber, Red Onion, Dried Cranberries, Slivered Almond,
Black Olives & Hearts of Palm, beets, artichokes
Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette
Israeli salad*

Lunch Menu

Matzah & Matzah rolls

Carving station

*Turkey Breast & naval pastrami
Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce
Matazah & Matazah Rolls*

*Herbed salmon fillet
Chicken Nuggets for Kids
Spinach patties
Avocado Salad
Potato salad
Tabbouleh
Coleslaw
Babaganoosh
Couscous Salad with vegetables*

Dessert

*Fresh Fruit Display
Cakes & Cookies
Sorbets*

Menu subject to change without notice



Saturday April 08, 2023

Dinner Menu 8:30pm

Location: Mediterranean Room

Salads

Arugula Salad

Caesar Salad

Carving Station

Prime Rib & Turkey Breast

Accompanied by Mayonnaise, Mustard, Spicy Mustard

Matzah & Matzah Rolls

Buffet

Roasted White & sweet Potatoes with herbs

Kebe Hamada with Mushrooms

Grilled Vegetables, Red & Yellow Peppers, Squash Zucchini & Onions

Lemon Chicken

Minute Steak with Artichokes

Chicken Nuggets for Kids

Cauliflower Puree

Dessert

Fresh Fruit Displays

Cakes & Cookies, petitfores

Parve Ice Cream

Assorted Chocolates

Dried Fruit & Nuts

Menu subject to change without notice



Sunday April 09, 2023

Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Chef Manned Salad Station

Your Guests will have their Salads made to order,

Featuring Fresh Cut Hearts of Romaine

California Blend of Baby Field Greens & Arugula

Accoutrements

Tear Drop Tomatoes, Cucumber, Red Onion, Mandarin Oranges, Dried Cranberries, Slivered Almond, corn,

Black Olives & Hearts of Palm, Tuna, and Feta cheese

Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette

Matzah & Matzah Rolls

Whole baked fillet of salmon

Assorted cheese display

Nova Lox

Light Tuna Salad (No Mayo)

Greek Salad

Guacamole

Potato Salad

Quinoa salad

Pickles & Olives

Tomato & Basil Caprice Salad

Quinoa burgers

Assorted Jelly

Macaroni and cheese

Shakshuka

Dessert

Fresh Fruit Display

Cakes & Cookies

Sorbet & Ice Cream

Menu subject to change without notice



Sunday April 09, 2023

Barbecue Dinner Menu - 7:00pm

Location: By the Beach on Great Lawn

Matzah & Matzah Rolls
Hamburger and hot dog buns (potato bread)
Grilled Salmon
Rib Steaks
Grilled Chicken Breast
Grilled Chicken Pargeot
Hamburger & Matzah Rolls
Hot Dogs & Matzah Rolls
sweet and regular Baked Potato French Fries
Sautéed Onions
Corn on the cob
Roasted cauliflower

Mediterranean Station
Israeli Salad
Grilled Eggplant & Vegetables
Coleslaw
Garden Salad
Pickles & Olives
Sliced tomato & lettuce
Baked kale Salad

Dessert
Fresh Fruit Displays
Parve Ices sorbet
Assorted Chocolates

Menu subject to change without notice



Monday April 10, 2023

Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Chef Manned Salad Station

Your Guests will have their Salads made to order,

Featuring Fresh Cut Hearts of Romaine

California Blend of Baby Field Greens & Arugula

Accoutrements

*Tear Drop Tomatoes, Cucumber, Red Onion, Mandarin Oranges, Dried Cranberries, Slivered Almond, corn,
Black Olives & Hearts of Palm, Feta cheese*

*Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette
Israeli salad*

Matzah & Matzah Rolls

*Assorted Cheese Display (mainly **low-fat assorted cheeses for all lunches**)*

Baked Mahi Mahi

Zucchini patties

Light Tuna Salad (No Mayo)

Quinoa roasted vegetables

Assorted Jelly

Chocolate spread

Macaroni and cheese

Matza grilled cheese sandwiches

Pizza

Shakshuka

Dessert

Fresh Fruit Display

Cakes & Cookies

Menu subject to change without notice



Monday April 10, 2023

Barbecue Dinner Menu 7:30pm

By the Beach on Great Lawn

Location: By the Beach on Great Lawn

Matzah & Matzah Rolls
Hamburger and hot dog buns (potato bread)
Grilled Salmon
Rib Steaks
Grilled Chicken Breast
Grilled Chicken Pargeot
Hamburger & Matzah Rolls
Hot Dogs & Matzah Rolls
sweet and regular Baked Potato French Fries
Sautéed Onions
Corn on the cob
Roasted cauliflower

Mediterranean Station

Israeli Salad
Grilled Eggplant & Vegetables
Coleslaw
Garden Salad
Pickles & Olives
Sliced tomato & lettuce
Caesar Salad

Dessert

Fresh Fruit Displays
Parve Ices sorbet
Assorted Chocolates

Menu subject to change without notice



Tuesday April 11, 2023

Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

Your Guests will have their Salads made to order,

Featuring Fresh Cut Hearts of Romaine

California Blend of Baby Field Greens & Arugula

Accoutrements

Tear Drop Tomatoes, Cucumber, Red Onion, Mandarin Oranges, Dried Cranberries,

Slivered Almond, corn, Hearts of Palm, Tuna, and Feta cheese

Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette

Israeli salad

Lunch Menu

Matzah & Matzah Rolls garlic bread focaccia style and thin matza

Assorted Cheese Display

Shakshooka

*Whole mango cut herbed fillet of salmon (**blackened rub Cajun**) tartar sauce*

Light Tuna Salad (No Mayo)

Roasted Pepper Salad

Garden Salad

Guacamole

Assorted Jelly

Chocolate spread

Pizza

Spinach patty with egg white

Dessert

Fresh Fruit Display

Cakes & Cookies

Sorbet & Ice Cream

Menu subject to change without notice



Tuesday April 11, 2023

Dinner Menu -7:30pm

Location: Mediterranean Room

Salads

Arugula Salad

House Salad

Carving Station

Roasted Turkey Breast

Roasted prime rib

Accompanied by Mayonnaise, Mustard, Spicy Mustard & Cranberry Sauce

Matzah & Matzah Rolls

Buffet

Baked Sweet Potatoes

Fingerling potatoes roasted

Seasonal dwarf vegetable medley

Steamed broccoli and cauliflower

Kibbe mushrooms with all spice

Chicken Nuggets for Kids

Rotisserie Chicken

Dessert

Fresh Fruit Displays

Cakes, Cookies, petitfores

Assorted Chocolates

Dried Fruit & Nuts

Additional Charges:

Rack of Baby lamb – Optional - \$150 per rack

Menu subject to change without notice



Wednesday April 12, 2023

Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

*Your Guests will have their Salads made to order,
Featuring Fresh Cut Hearts of Romaine
California Blend of Baby Field Greens & Arugula
Accoutrements*

*Tear Drop Tomatoes, Cucumber, Red Onion, Mandarin Oranges, Dried Cranberries, Slivered Almond, corn,
Black Olives & Hearts of Palm, Tuna, and Feta cheese
Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette
Israeli salad*

Matzah & Matzah Rolls

Whole Whitefish

Assorted cheese display (mostly low-fat cheeses)

Nova Lox

Light Tuna Salad (No Mayo)

Sliced avocado

Potato Salad

Pickles & Olives

Tomato & Basil Caprese Salad

Eggplant parmesan

Quinoa burgers

Pizza for the kids

Assorted Jelly

Macaroni and cheese

zoodle pasta with marinara

Dessert

Fresh Fruit Display

Sorbet & Ice Cream

Menu subject to change without notice



Wednesday April 12, 2023

Barbecue Dinner Menu – 7:30pm

Location: By the Beach on Great Lawn

Grilled salmon
Hamburger and hot dog buns potato buns
Meat Kefta Kebab
Ribeye Steaks
Grilled Chicken Breast
Grilled Chicken Pargeot
Hamburger & buns
Hot Dogs & Matzah Rolls
Baked Potato sweet and regular
French Fries
Sautéed Onions
Corn on the cob
Assorted grilled seasonal vegetables

Mediterranean Station

Israeli Salad
Grilled Eggplant & Vegetables
Coleslaw
Garden Salad
Pickles & Olives

Dessert

Fresh Fruit Displays
Parve Ice Cream
Assorted Chocolates

Menu subject to change without notice

Thursday April 13, 2023



Lunch Menu 12:00pm - 2:00pm

Location: Mediterranean Room

Salad Station

*Your Guests will have their Salads made to order,
Featuring Fresh Cut Hearts of Romaine,
California Blend of Baby Field Greens & Arugula
Accoutrements*

*Tear Drop Tomatoes, Cucumber, Red Onion, Mandarin Oranges, Dried Cranberries, Slivered Almond, corn,
Black Olives & Hearts of Palm, Tuna, and Feta cheese
Dressings: Citric Vinaigrette, Classic Caesar & Virgin Olive Oil & Balsamic Vinaigrette*

Matzah & Matzah Rolls

Assorted Cheese Platter

Blackened mahi mahi fish fingers with tartar sauce

Herb Crusted Salmon

Salads

Israeli Couscous Salad

Potato edge (like potato latkes)

Syrian Potato Salad

Guacamole

Assorted Jelly

Chocolate Spread

Macaroni and cheese

Eggplant Parmesan

Spinach patties

Dessert

Fresh Fruit Platter

Assorted Cookie Platter

Ice Cream & Sorbet

Menu subject to change without notice