

# Citarella

THE ULTIMATE GOURMET MARKET

## TEMPTING CITARELLA GIFTS

Gift Baskets  
Imported Panettone  
Hand Made Truffles & Chocolates  
Decorated Cupcakes  
Fresh Baked Cookies



## HOLIDAY ENTERTAINING

Hannukah  
Christmas  
New Years

Christmas Eve  
Feast of 7 Fish

See our Chef's  
Goose Recipe Inside

## HOLIDAY MENUS

Please  
place your  
holiday orders  
early!

## CITARELLA CROWN ROAST OF LAMB



*Taste our Difference*





## Citarella Favorite

### Our Chef Prepared Beef Wellington ~ Oven Ready \$36.99 Lb

Tender prime aged filet mignon and flavorful porcini mushroom pate are wrapped in delicate puff pastry, individual portions or whole. Pop in the oven and in minutes you will wow any guest!

### Holiday Favorites From Our Kitchen

#### Caviar \$mkt

The food of Kings can now be enjoyed without the guilt. In the rivers of Illinois live the Hackleback Sturgeon. American caviar has come a long way; balanced flavor and delicate texture. This sturgeon caviar ranges in color from jet black to dark brown & offers a rich smooth, buttery nut taste, with hints of the sea. Enjoy with the classic accompaniments of chopped egg yolk, whites, onions and crème fraiche over blinis, or with a mother of pearl spoon...our favorite!

#### Oysters \$mkt

The sweet, succulent and briny taste can be enjoyed fresh on the half shell or in a favorite dish. Try them in vodka shooters with a touch of hot sauce...our favorite!

#### Fresh White Truffles \$mkt

We wait all year to enjoy the white truffles of Alba Italy. In season now, they are decadently aromatic with a fantastic taste; truly incomparable. Shave over your favorite dish... A little goes a long way.

#### Fresh Foie Gras \$59.99 Lb

For a true festive meal, sear grade A lobes of fresh duck foie gras and drizzle with Citarella Aged Balsamic Vinegar and serve over our fresh blinis.

#### Mousses, Pates & Terrines \$mkt

Smooth mousse de truffee, dense pate de campagne or mild vegetable terrines ...we're sure to have one you will love.

#### Celebration of the Sea

A tempting array of sweet & moist Steamed Lobsters, Alaskan King Crab Legs and Stone Crab Claws. Enjoy one or all!

#### Citarella Roasted Goose \$95.99 Ea

An old-time Christmas dinner favorite, perfectly pairs with our delicious cranberry conserve.

#### Festive Hams \$mkt

For a traditional celebration choose from smoked, honey glazed, spiral cut or whole hams. Fully cooked hams are so easy to prepare, and convey a festive holiday mood.

#### Whole Suckling Pig \$12.99 Lb

A spectacular presentation for your holiday table! Crispy skin, moist and tender meat, perfect with any side dish.

#### Whole Prime Aged Filet Mignon Platter \$170/255

Tastefully decorated, tender, sliced filet served with our own Crème Fraiche Horseradish Sauce. Ready to serve.

#### Whole Decorated Poached Salmon \$119.99/\$179.99

A beautiful presentation fully garnished and perfectly cooked, enjoy with our own fresh Dill Sauce...a definite favorite! Ready to serve.

#### Shrimp Cocktail Platter \$85/\$128

Plump, large steamed shrimp served with lemons and our own Cocktail Sauce.

#### Mini Crab Cakes \$2.00 Ea

Delicious chunks of crab meat are used in our crab cake recipe. Individually portioned and served with our own Tartar Sauce. Heat and Eat.

#### Chestnut Stuffing \$7.99 Lb

Earthy sweetness from whole roasted chestnuts & our fresh baked corn bread. This stuffing is wonderful blended with our other stuffing too.

#### Sausage Stuffing \$7.99 Lb

Savory & satisfying, fresh ingredients from our kitchen; corn bread, house-made sausage, & flavorful chicken stock, & Citarella extra virgin olive oil.

#### Wild Rice Stuffing \$7.99 Lb

Roasted nutty flavor & crunch from a delicious mix of wild rice & our fresh baked corn bread.

#### Potato Puree \$4.99 Lb

Fresh whole potatoes are cooked and pureed, not mashed, for a buttery smooth and lusciously savory side dish.

#### Sautéed String Beans \$7.99 Lb

We sauté fresh beans in EVOO to a perfectly crisp, yet tender consistency and lightly season to make a delicious addition to your meal.

#### Poached Asparagus \$9.99 Lb

Cooked until perfectly tender, drizzled with Citarella extra virgin olive and finished with colorful julienned peppers.

#### Sauteed Brussels Sprouts \$8.99 Lb

Sauteed onions and extra virgin olive oil are tossed with whole tender Brussels sprouts.

See our Catering Section for our Assorted H'ors D'oeuvres.

## Christmas Eve: Feast of Seven Fish

On December 24, Italian families all over the world gather together for the *Feast of Seven Fish* which is celebrated with seven or more different seafood dishes along with traditional desserts.



*"Seafood is big in our house...For the holidays, our home is filled with family and friends. Our tradition starts in the kitchen where we spend our day preparing and enjoying our favorite holiday seafood dishes. It is truly a feast! We are happy to share a few of our favorites.*  
- Citarella Owner, Joe Gurrera

### Joe's Menu Suggestions

Oyster Shooters with vodka and hot sauce  
Frutti di Mare  
Fried Calamari  
Stuffed Calamari  
Baked Clams  
Baked Oysters  
Sautéed Bay Scallops  
Baccala  
Pasta with Crab Sauce  
Pasta with Seafood Bolognese  
Merluzzo  
Smelts  
Sardines  
Fried Shrimp  
Shrimp Scampi  
Steamed Lobsters  
Lobster Fra Diavolo

### Traditional Italian Desserts

To complete the holiday meal, we offer a tempting mix of classic Italian desserts that our chef freshly bakes - Tiramisu, Walnut Cake, Italian Almond Bars and Cookies, and, Biscotti. We also offer an assortment of imported Panettone.



*Taste our Difference*



## Citarella Holiday Selection

Create your own special menu by pairing these delicious foods made from the finest ingredients and prepared by our Executive Chef and Pastry Chef.

### APPETIZERS

Osetra  
American Caviar  
Creme Fraiche  
Fresh White Truffles in Season  
Fresh Blinis  
Fresh Duck Foie Gras Grade "A"  
Medallion of Duck Foie Gras w/Truffles  
Forrest Mushroom Pate  
Black Peppercorn Mousse

**Spinach Dip \$7.99 Ea**  
**Artichoke Spread \$5.99 Ea**  
**Sun Dried Tomato Spread \$4.99 Ea**

Black Olive Spread  
Baked Salmon Spread  
Smoked Salmon Spread  
Eggplant Spread  
Homestyle Hummus Assortment

Swedish Meatballs  
Turkey Meatballs  
Crab Cakes  
Porcini Ravioli\*\*  
Quiche Varieties  
Chicken Pot Pie

### SOUPS & Stocks

**Pumpkin Bisque \$4.99 Pint**  
**Lobster Corn Chowder \$6.99 Pint**  
Lentil  
Turkey Chilli  
Lobster Bisque  
Sweet Potato & Ginger Bisque  
Cream of Wild Mushroom  
Chicken Stock  
Turkey Gravy  
Beef Stock  
Demi Glace (veal stock)

### FROM THE GARDEN

Crudite Plate with Dill Dip  
Seasonal Fruit Bowl  
Chocolate Covered Dried Fruit Plate

### SALADS

**Lobster Salad \$23.98 ½ Lb**  
Beef Salad  
Cucumber Salad  
Celery Root Salad  
Carrot Salad  
Wild Rice Salad

### ENTREES

**Roasted Citarella Free Range Turkey\***  
**Roasted Citarella Turkey Breast\***  
Turkey Wellington 4-5 Lb\*  
Rotisserie Chicken 2-2½ Lb  
Rotisserie Duckling 2-3 Lb  
Roasted Goose 12 Lb\*  
Roasted Stuffed Cornish Hens 1-1½ Lb  
Prime Beef Filet Roast 4 Lb\*  
Baked Salmon  
Poached Salmon  
Festive Hams

### HOME STYLE STUFFING

**Sausage Stuffing \$7.99 Lb**  
**Chestnut Stuffing \$7.99 Lb**  
**Wild Rice Stuffing \$7.99 Lb**  
Gourmet Stuffing Mix \*\*

### TRADITIONAL SIDES

**Glazed Sweet Potatoes \$7.99 Lb**  
**Sweet Potato Praline \$7.99 Lb**  
**Stuffed Acorn Squash \$5.99 Lb**  
Butternut Squash w/Cranberries  
Potato Puree  
Risotto with Pumpkin & Porcini  
Sautéed String Beans  
Poached Asparagus  
Sautéed Brussels Sprouts  
Mixed Grilled Vegetables  
Stuffed Artichokes  
Cranberry Conserve w/Pecans  
Roasted Potatoes  
Cornbread  
Lasagna Bolognese  
Beets Al Forno

### DESSERTS

All made from scratch, by our chef.

#### Holiday Sweets

**Citarella Panettone \$19.99 Ea**  
**Buche de Noel \$29.99 Ea** - serves 8-10  
**Decorated Gingerbread House \$25.00 Ea**  
**Pumpkin Pie \$12.99**  
**Apple Pie \$15.99**  
**Sour Cream Apple Pie \$15.99**  
**Pecan Pie \$17.99**

Decorated Christmas Cupcakes  
Apple Strudel

#### Tarts

Apple  
Lemon  
Mixed Berry  
Pear Frangipane

#### Cakes

Champs Elysees  
Cheesecake  
Chocolate Flourless  
Walnut  
Maracaibo  
Vanilla Meringue  
Red Velvet  
Delizia  
Tiramisu

#### Small Bites

Mini Decorated Cupcakes  
Bar Bites  
Assorted Cookie Boxes  
Chocolate Dipped Strawberries

### CITARELLA FINE CHOCOLATES

#### MORNING TREATS

Apple Tea cake  
Lemon Tea cake  
Chocolate Tea cake  
Carrot Tea cake  
Biscotti - Assorted Flavors  
Pumpkin Tea Cake  
Citarella House Blend Coffee  
Citarella Dark Blend Coffee  
Citarella Decafe House Blend

(\* Please place orders 72 hours in advance. (\*\* uncooked.

## Citarella Pantry

We have traveled the world to find these pantry staples that proudly carry our name.

Citarella EV Olive Oil - 100% Italian  
Citarella EV Olive Oil - 100% Sicilian

Citarella Aged Balsamic Vinegar 8 Star  
Citarella Aged Balsamic Vinegar 25 Star  
Citarella Raspberry Vinegar

Citarella White Wine Vinegar  
Citarella Red Wine Vinegar  
Citarella Champagne Vinegar

For the perfect seasoning, we carry a wide range of Citarella salts, spices, and rubs.



## The Citarella Story

Established in 1912, Citarella continues to be a family run business. Led by the driving passion and vision of our owner Joe Gurrera, we have grown from a venerable seafood shop into one of the top food destinations in Manhattan and the Hamptons. Our selection includes the highest quality prime meats--all hand picked and dry aged, fresh produce, chef prepared foods and pastries, artisan cheeses, cured meats, smoked fish and an exceptional collection of our own Citarella brand olive oils, vinegars, pastas, sauces and chocolates... and we continue to stay true to our roots with the most incredible variety of the freshest seafood!  
Visit us at one of our 5 locations or shop at [www.Citarella.com](http://www.Citarella.com).

### Seafood Department

Freshest Selection \* Most Variety

For a memorable holiday meal, start with unbelievably fresh oysters.

#### Oysters by the Dozen

Bosole  
Fisher Island  
Cape  
Kumamoto  
Prince Edward Island  
Wellfleet

#### Clams

Cherrystones  
Little Necks  
Cockles

#### Shellfish

Nantucket Bay Scallops  
Sea Scallops  
Raw Cleaned Large Shrimp  
Cold Water Lobster Tail  
Live Lobsters Sm/Lg  
Escargots

#### Ready to Eat

Cooked Cleaned Shrimp  
Jumbo Lump Crab  
Stone Crab Claws  
Alaskan King Crab Legs  
Steamed Lobsters Sm & Lg

#### Fish

Tuna  
Cod  
Wild Salmon  
Scottish Salmon  
Branzino  
Flounder  
Smelts  
Sardines Imported  
Squid  
Octopus  
Eels  
Baccala (Salted Cod)

#### Sauces

Mignonette Sauce

Mustard Sauce

Cocktail Sauce

Tartar Sauce

### Full-Service Butcher

Prime \* Dry Aged \* Custom Cut

For the finest ingredients, pick up any of our butchers' seasonal favorites.

Citarella Free Range Turkey  
Organic Turkey  
Bell & Evans Turkey  
Smoked Turkey  
Turkey Breas  
Goose  
Capons  
Long Island Duckling  
Cornish Hens  
Magret Duck Breast

Standing Prime Beef Rib Roast - 2-7 Ribs  
Prime Beef Filet Roast 4 Lb  
Beef Wellington- uncooked  
~ Individual, 3/4 - 1 Lb  
~ Whole, 5-7 Lb  
Crown Roast of Lamb - 16 Ribs  
Rack of Lamb - 8 Chops  
Veal Roast

Whole Suckling Pig - 16-20 Lb  
Crown Roast of Pork - 16 Ribs  
Fresh Ham - 9-10 Lb or 18-20 Lb  
Hickory Ham- Boneless - 2-3 Lb  
Smoked Ham- Bone In - 7-8 Lb or 14-16 Lb  
Smoked Ham- Bone In- Spiral Cut  
~ 7-8 Lb or 14-16 Lb

We also have a large selection of Game for that special holiday treat - Guinea Hen, Pheasant, Poussin, Rabbit, Quail, Squab, Venison, Whole Baby Goat, Whole Baby Lamb, and Wild Boar.

### Citarella Traditional Goose Recipe

Our Chef Fedele Bruno's recipe for Roasted Goose is perfect for entertaining and will soon become one of your treasured holiday traditions. No time to cook...no worries, you can order our chef-prepared Roasted Goose. Either way...enjoy!

#### Ingredients

12 pound Goose; 2 Large Oranges, 1 Bunch of Fresh Thyme, 3 Cloves

#### Directions

Cut Oranges in half and place in the cavity of the Goose along with the Thyme and the Cloves.  
Place the Goose in a pre-heated oven at 360 degrees Fahrenheit for 18 minutes per pound.  
Ensure internal temperature of the thickest part of the thigh measures 170 degrees Fahrenheit.  
Remove from the oven and rest for 10-15 minutes before carving.

#### Traditional Cumberland Sauce

##### Ingredients

1 Cup Port Wine; 1 Cup Citarella Chicken Stock; 10 oz Raspberry Jelly, 2 Tbsp Brown Sugar, 1 Tsp Dry Mustard,  
1 Whole Orange for Zest; 1/2 Cup Orange Juice; 1/4 Cup Lemon Juice; Salt and Pepper to Taste

##### Directions

Combine all ingredients in a saucepan and reduce by half until a thick consistency and serve on the carved goose.

*Taste our Difference*



## The Citarella Family

Over 25 years ago, Citarella purchased a wholesale fish company - *Lockwood & Winant*, to eliminate the middleman & offer the freshest fish available at the fairest price. In 2007, we opened *Meat without Feet* which is a seafood supplier to leading restaurants. Between the two wholesale fish businesses, we are one of the biggest players at the Fulton Fish Market in Hunts Point. In the fall of 2008, we opened our *FULTON* Restaurant on the Upper East Side celebrating the legendary Fulton Fish Market. Executive Chef Jeremy Culver's tempting mix of new, innovative dishes and updated classics has made *FULTON* the destination for market-fresh seafood lovers.

### Catering Department

Chef Prepared \* Freshly Made

Let our Catering Department simplify your life during the holiday season. We can help with full menu planning for small and large festivities.

Our platters include all the needed sides!

#### HORS D'OEUVRES

Choose from a variety of tasty appetizers.

- Brie/Pear/Almond Fillo Flower \$2.00 Ea
- Fresh Tomato Mini Quiche \$1.50 Ea
- Asian Mushroom Spring Sticks \$1.50 Ea
- Kreatopita \$2.00 Ea
- Mini Brie En Croute \$2.00 Ea
- Mini Crab Cakes W/Tartar Sauce \$2.00 Ea
- Mushroom Mini Quiche \$1.50 Ea
- Ratatouille Fillo Cup \$2.25 Ea
- Spanakopita \$2.00 Ea
- Tuscan White Bean Tortilla Crisp \$2.25 Ea
- Chicken Fajitas \$2.00 Ea
- Mushroom Beggar's Purse \$2.25 Ea
- Chili Con Queso Tortilla Trumpets \$2.00 Ea

All hors d'oeuvres require heating.  
12 piece minimum per item required.

#### PARTY PLATTERS\*

- International Cheese \$95 / \$145
- Pate \$60 / \$90
- Seasonal Fruit \$45 / \$65
- Shrimp Cocktail \$85 / \$125
- Smoked Fish \$185 / \$275
- Smoked Salmon \$170 / \$250
- Sesame Chicken \$40 / \$60
- Tuscan Appetizing (Serves 10-12) \$120
- Crudite Basket \$45 / \$65
- Assorted Cocktail Sandwiches \$225
- Vegetarian (Serves 10-12) \$120
- Honey Baked Virginia Ham \$215
- Prime Filet Mignon \$170 / \$255
- Whole Decorated Poached Salmon  
~ 8 Lb \$119.99 or 12 Lb \$179.99
- Dill Sauce \$4.99 Ea

#### DESSERT PLATTERS

- Chocolate Dipped Strawberries \$50 / \$75
- Chocoholic's Delight \$45 / \$65
- Mini-Pastries \$50 / \$75
- Assorted Sweets \$45 / \$65

\*Small Platters serve 10 and Large Platters serve 15.  
Catering Orders require 72 hours advance notice by 12 pm.

### Need Holiday Help?

Let our culinary team design your holiday meal.  
Call us at 212-874-0383 or 631-537-5990.

\*Perishable Gift Baskets & Pastry Special Orders require 48 hours advance notice by 12 PM.



### Citarella Gift Cards

Share our passion for food by giving the Citarella Gift Card. Good for any occasion.



### Citarella Gift Ideas

For the holidays, we offer tempting gourmet gift baskets that are overflowing with sumptuous, tasty, mouth-watering treats.

#### Citarella's Gourmet \$89 / \$139

An exciting variety of tasty antipasti. Fabulous as appetizers or as a meal of its own.

#### Snack Attack \$99 / \$149

A decadent range of sweet and savory treats will be sure to please & tease every taste bud. It will be hard to stop after just one bite.

#### Sweet Essential \$79 / \$119

A mouth-watering & tempting array that will satisfy a serious sweet tooth.

#### Citarella's Own Taste of Italy \$79 / \$129

Citarella's Best Of Italy overflowing with authentic & traditional specialties; a culinary trip of the best that Italy has to offer...no passport needed.

#### International Cheese \$89 / \$139 \*

We offer a variety of flavors and textures in our international mix of artisanal cheeses and pair them with perfect sides.

#### Morning's Delight \$89 / \$129 \*

Relax and enjoy the moment. We include everything you need to start the day with a smile.

#### Farmer's Fruit \$69 / \$119 \*

Succulent, seasonal fruit are the stars but to sweeten it further we include rich Citarella Chocolate, our deliciously fresh-baked Biscotti & Tea Cake.

#### Deluxe Selection \$289 \*

We have created an incredible collection of the most delicious food for a complete meal. Our Deluxe Gift Basket features a collection of sweet, savory, and simply tasty products that will be sure to please all.

#### Finest Flavors with Caviar \$479. or Without \$329 \*

We've chosen the finest from our gourmet selection. Exceptional treats make this a food lover's delight! Serves 6-8, perishable ~mkt price

#### SAMPLERS

All \$49.99 The perfect corporate gift!  
"Favorites From Our Favorites"

#### Gourmet Sampler \$49.99

Filled with Savory and Sweet Treats. JJ Sesame Flat Bread, genoa Salami, Stuffed Olives, Citarella Caponata, Taralli and Citarella's dark Chocolate with Pomegranate Bar.

#### Cheese Sampler \$49.99 \*

Packed with Our International selection. Prince de Claverolle, Murcia Al Vino, Manchego, Quince Paste, Crostinis, Honey, and Fresh Fruit.

#### Sweet Sampler \$49.99

Stuffed with tempting Treats. Our Sweet Sampler has Citarella Praline Chocolates, Milk Chocolate with Almond Bar, Dark Chocolate with Pomegranate Bar, Lazaroni Amaretti Cookies, Chocolate Lentils, Gummy Bears, Caramels and Maltballs.

#### Fruit Sampler \$49.99 \*

A Fresh Selection from our Farmers Fruit. Mango, Apples, Pineapple, Pears, Oranges, Kiwi, Grapes, and Dried Cherries.



## Hanukkah Favorites From Our Kitchen

Our Executive Chef Fedele Bruno creates the most delectable, mouth-watering holiday prepared foods. Stock up and take the credit for a delicious meal...we won't tell.

### Traditional Gefilte Fish \$7.99 Lb

New York's Best Gefilte Fish - as good as your Grandmother's. Fresh Whitefish and Pike are combined with onions and delicately poached with carrots in aspic for an unmatched taste.

### Challah \$5.99 Ea

Our Challah is hand rolled and freshly baked everyday by us.

### Matzoh Ball Soup \$4.99 Pt

Just like Grandma's, we start with our freshly made free range chicken stock. We then add fresh vegetables and light, fluffy Matzoh Balls.

### Chopped Chicken Liver (8 Oz) \$3.99 Ea

We use only delicate liver morsels from all-natural free range chicken and sauté them with onions before chopping and seasoning for a classic taste.

### Pickled Herring - Cream or Brine (8 Oz) \$4.99 Ea

Flavorful chunks of Herring Fillets in sour cream or vinegar with a touch of sugar.

### Braised Prime Beef Brisket \$6.99 ½ Lb

Our expert Butchers carefully hand trim our Prime Beef to create our First-Cut Beef Brisket which our Executive Chef then slowly braises for a perfect flavor, juiciness, and tenderness. Be sure to order extra Brisket Gravy.

### Decorated Whole Poached Salmon \* 8 Lbs \$119.99 or 12 Lbs \$179.99

We do the work for you, lightly poaching the whole salmon removing the skin and bones, but leaving the head and tail on. Decorated with lemons and cucumber slices.

### Flourless Chocolate Cake \$18.99 Lg

Luxuriously rich and creamy chocolate ganache-style cake finished with dark cocoa powder.

### Vanilla Meringue Cake \$19.99 Lg

4 layers of light and fluffy vanilla sponge cake with freshly made Chantilly cream. Topped with flambéed Italian meringue, our Vanilla Meringue Cake is a refreshing treat and not too sweet.

## Citarella Hanukkah Selection

Create your own special menu by pairing these delicious foods made from the finest ingredients and prepared by our Executive Chef and Pastry Chef.

### APPETIZERS

#### Traditional Gefilte Fish Chopped Chicken Liver Pickled Herring-Cream/Brine Whitefish Spread

Fresh Red/White Horseradish  
Salmon Caviar

Baked Salmon Spread  
Smoked Salmon Spread  
Artichoke Spread  
Eggplant Spread

### SOUPS

**Matzoh Ball Soup**  
Matzoh Balls (4 Pk)  
Chicken Noodle Soup  
Mushroom Barley Soup  
Artichoke Florentine Soup  
Chicken Stock

### SALADS

**Beet Salad**  
Cucumber Salad  
Celery Root Salad  
Tuna Salad  
Egg Salad  
Chicken Salad  
Low Fat Chicken Salad  
Creamy Potato Salad  
Carrot Salad  
Cole Slaw

### SMOKED FISH

**Eastern Nova**  
Grav Lox  
Maine Salmon  
Scottish Salmon  
Kipper Salmon  
Sturgeon  
Sable  
Smoked Whitefish

### FROM THE GARDEN

Crudite Plate with Dip  
Fruit Bowl  
Chocolate Covered Dried  
Fruit Plate



### ENTREES

#### Braised Prime First Cut Beef Brisket

Roasted Lamb Shank  
\*Whole Prime Beef Filet  
Roast  
\*Roasted Turkey  
\*Roasted Turkey Breast  
Rottiserie Chicken  
Stuffed Cornish Hens  
Baked Salmon

Dill Sauce  
Brisket Gravy  
Turkey Gravy  
Demi Glace

### SIDES

**Sautéed String Beans**  
Roasted Rosemary Potatoes  
Baked Stuffed Acorn Squash  
Sautéed Brussels Sprouts  
Grilled Mixed Vegetables  
Sweet Potato Puree  
Cranberry Conserve  
Poached Asparagus  
Beets al Forno  
Stuffed Cabbage  
Potato Puree  
Quiche Varieties  
Fresh Apple Sauce

### TRADITIONAL ADDITIONS

**Potato Pancakes**  
**Tzimmes**  
**Kasha Varnishkas**  
Apple Sauce  
Barley and Mushrooms  
Matzoh Stuffing  
Israeli Cous Cous  
Noodle Kugel  
Potato Kugel

### DESSERTS

All made from scratch, by our chef in our kitchen!

#### Holiday Sweets

**Chocolate Babka**  
**Teiglach**  
**Honey Cake**  
**Rugelach Varieties**  
Apple Strudel  
Classic Coconut Macaroon MX

#### Tarts

Apple  
Mixed Berry  
Pear Frangipane

#### Cakes

Flourless Chocolate  
Walnut  
Maracaibo  
Chocoholic  
Vanilla Meringue  
Red Velvet

(\* Please place orders 72 hours in advance.