

LIFECYCLE *menu*



Kiddush*

\$15 per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

- Bagels (P)
- Gluten Free Bagels (P)
- Cream Cheese (D)
plain and chives
- Green Salad (P)
with tomatoes, cucumber, purple cabbage, carrots
- Fruit
- Egg Salad (P)
- Tuna Salad (P)
- Cookies / Brownies (P, D)
- Water, Lemonade, Freshly Brewed Regular & Decaffeinated Coffee, and Tea

SALAD & STARTER UPGRADES

Crudité: Assortment of vegetables, Ranch (P)

Asian Slaw (P, GF)

Classic Cole Slaw (P, GF)

Hummus and Baba Ghanoush (P, GF)

Macaroni Salad (P)

Potato Salad (P, GF)

Pesto Pasta Salad (P)

Classic Caesar: Chopped Romaine | Challah Croutons | House Caesar dressing (D)

Israeli Couscous Salad: Chickpeas | Golden Raisins (P)

Buffalo Salad: Shredded Romaine Lettuce | Seasoned Corn | Red Bell Peppers | Carrots | Celery
Buffalo Roasted Chickpeas | Cauliflower | House Buffalo Ranch (P, GF)

Israeli Salad (P)

Italian Salad: Romaine and Iceberg | Black Olives | Banana Peppers | Cherry Tomatoes | Red Onions | Artichoke (P, GF)

Fall Harvest Salad: Baby Kale | Roasted Butternut Squash | Apples | Cranberries | Pomegranate Seeds | Crumbled Feta
Roasted Pumpkin Seeds Maple Vinaigrette (D, GF)

Mediterranean Chopped Salad: Chopped Romaine and Radicchio | Cucumber | Red Bell Peppers | Red Onions,
Cherry Tomatoes | Kalamata Olives | Chickpeas | Crumbled Feta Cheese | House Greek Vinaigrette (D, P, GF)

Southwest Salad: Mixture of Tender Greens | Fire Roasted Corn | Black Beans | Tomatoes | Radishes | Tri Color Tortilla Chips
House Chipotle Ranch (P, GF) Avocado Ranch **+.50**

Kashrut is under Anshe Emet Rabbinic Supervision

* Community Kiddush is for 250 people every week. When considering upgrades, please remember that you must include the per person price for your guests AND the community in attendance. Standard Kiddush also includes staff, linen, disposables, and beverages.

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SOUP UPGRADES

Curried Lentil (P, GF)
Barley & Lentil (P)
Tuscan Bean (P, GF)
Vegetarian Chili (P, GF)
Minestrone (P)

Broccoli Cheddar (D, GF)
Creamy Cauliflower (P, D, GF)
Creamy Mushrooms (P, D, GF)
Creamy Tomato (P, D, GF)
Mushroom Barley (P)
Matzo Ball (P)

MAIN UPGRADES

Potato Kugel (P, GF)

Three Cheese Frittata (D, GF)
Potatoes | Cheddar | Mozzarella | Parmesan

Spanish Frittata (D, GF)
Potatoes | Onions | Smoked Paprika

Spinach Frittata (D, GF)
Spinach | Mozzarella

French Toast Souffle
Challah | Apricots (D, P, GF)

Javi's Ultimate Kugel
Sweet Crema | Apples | Raisins (D)

Macaroni and Cheese (D, GF)

Cheese Lasagna (D)

Spinach Lasagna (D)

Lox
Served with Onions | Tomatoes | Cucumbers (P)

Pasta Station
Served with two sauces:
Marinara | Vodka Sauce | Alfredo | Pesto | Creamy Pesto (P, D, GF)

Baked Potato Bar
Served with Steamed Broccoli | Sour Cream | Onions
Cheddar Cheese | Roasted Corn | Jalapeno (D, GF)

Poached Salmon Fillets
with Dill Sauce and Crudit  (D, GF)

DESSERT UPGRADES

Root Beer Float Bar: Vanilla Ice Cream | Chocolate Sauce | Maraschino Cherry | Sprinkles | Whipped Cream (D, GF)
Sundae Ice Cream Bar: Chocolate and Vanilla Ice Cream (dairy or parve) | Chopped Oreos | Chocolate and Rainbow Sprinkles
Chocolate Chips | Maraschino Cherries | Whipped Cream | Caramel sauce | Chocolate sauce (D, GF)

Anshe Emet Special Pastries

Fresh Fruit Tray

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