

Chouinard's Kosher Catering offers high-end, gourmet kosher catering to the community as well as the growing number of individuals and families that have returned to their religious roots and desire the food served at their catered events to reflect their lifestyles and follow the religious laws.

Our forte is creative kosher menus that will entice the most gourmet eater. Of course all laws of Kashruth are followed *as well* as our own law -- that our food be as innovative, high-quality and delicious as that which is served in the best restaurants.

Whether in your home, at a synagogue or at any location you choose, Chouinard's offers creative menus and the epitome in quality kosher cuisine.

## **Menu**

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### **Pre dinner Candle lighting, Kiddush, Motzi**

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#### **On the tables:**

Bowls of freshly roasted pistachios  
Succulent and flavorful olives  
Roasted bell peppers in olive oil  
Bissara, a broad bean dip with garlic and zahtar spice  
Kesra, Moroccan breads and Flat breads  
Zahlouk, spicy aubergine and tomato salad  
Grilled aubergine with honey and spices

#### **Served First course**

Cinnamon-scented chickpea and lentil soup with fennel

#### **The Grand Buffet**

Mini saffron fish cakes with sweet cucumber and cinnamon salad  
Savory cigars filled with beef  
Filo triangles filled with spinach  
Bisteeya  
Small Individual portions  
Casablanca couscous with roasted vegetables  
Couscous with Lamb chops served with  
harissa and fennel  
Tangine of fish marinated in Moroccan chermoula with potatoes, cherry tomatoes and  
olives  
Chicken Tangine with green olives and preserved lemon  
Tangine of spiced kefta (turkey meatballs) with lemon and spices  
Ground beef kabobs with warm hummus  
Butternut squash with caramelized pink shallots  
Couscous with dried fruit and nuts  
Stir-fried carrots with mango and ginger  
Traditional sweet mint tea

#### **Dessert**

Simple sorbet and berries

**FIRST NIGHT SEDER**

*A Main Seder Plate on the Head Table  
Complete with Shank Bone and Roasted Egg*

*The following Items To Be On Each Table For Ceremony*

*Hard Boiled Egg in Salt Water*

*Matzo*

*Haroset*

*Bitter Herb*

*Parsley*

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**FIRST COURSE**

*Gefilte Fish  
served with red and white horseradish*

**SECOND COURSE**

*Chicken Soup with Matzoh Balls*

**ENTREE**

*Baked Chicken*

*Brisket of Beef*

*Julienne Carrots*

*Matzoh Farfel with Caramelized Onion Kugel*

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*Basket of  
Matzoh*

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**DESSERT**

*Flourless Chocolate Torte  
with fanned sliced strawberry and mint sprig*

*Freshly Brewed Coffee  
decaffeinated with “coffee whitner” and sugar*

*Tea  
upon request with lemon and honey*

**Beverage**

*Kosher Wine and Kosher Grape Juice  
2 bottles of wine and 2 bottles of grape juice per table*