

# *Chef Smirnov Catering*

## *Brunch Menu*

Fresh cut Fruit served with yogurt Sauce  
Selection of fresh Baked Artisan Bread and Mini Muffins Smoked  
Salmon Platter Accompanied by Bagels, capers, Chopped Egg, Onions  
and cream Cheese  
Vegetable Pasta Salad or Green Mix Salad with dressings  
Sliced Tomato tray  
Fresh made Tuna Salad or White Meat Chicken Salad  
Cheese Blintz or Noodle Kugel

\$18.99 per person

With min. 75 ppl.

## Additional Items

Home Style Chicken Salad **\$9.99/lb**  
Summer Palm Salad **\$9.99/lb**  
Fresh Green Beans Salad **\$6.99/lb**  
Executive Omelet Station **\$11.99/person**  
Honey Glace Corn Beef **\$4.75/person**  
Oven Roasted Salmon with raspberry Chipotle Sauce **\$5.25/person**  
Dijon Potato Salad **\$4.99/lb**  
Assorted Cream Cheese's (vegetable or sweet) **\$1.95/person**  
Tuna Salad **\$9.99/lb**  
Home Made Egg Salad **\$6.99/lb**  
6 Foot Hoagie Roll (vegetable or meat) **\$150.00/each**

# *Rosh Hashanah and Yom Kippur*

## Appetizers/Salads/Soups

Egg Salad **\$6.99/lb**

Albacore Tuna Salad **\$9.99/lb**

Gefelte Fish **\$3.25/each**

Chopped Liver **\$13.99/lb**

Creamed Herring **\$12.99/lb**

Herring in Wine **\$11.99**

Chicken Soup **\$6.99/qt**

with 2 matzo balls

Matzo Balls **\$1.75/each**

## Entrees

Stuffed Chicken Breast **\$10.99/lb**

with Mushroom, Cheese, and Spinach

Honey Orange or Apricot Chicken **\$10.99/lb**

Roasted Herb Turkey Breast **\$10.99/lb**

Boneless, Skinless Herb Chicken **\$9.99/lb**

Braised Brisket w/Natural Gravy **\$13.99/lb**

Apricot Glazed or

Honey Mustard Corned Beef **\$14.99**

Roasted Tenderloin of Beef **\$23.00**

with red wine glaze, shallots and mushrooms

Oven Roasted Salmon **\$22.00/lb**

with herbs or raspberry chipotle sauce

Baked Chicken **\$10.99/lb**

bone in, skin on chicken

marinated w/ red wine, herbs, onions, capers,

olives, prunes, and artichokes

Chicken Tenders **\$9.99/lb**

## Smoked Fish Trays

Smoked Salmon

Medium **\$99.99** Large **\$129.99**

Combo Trays available

## Side Dishes

Spinach Souffle **\$6.99/lb** White

Broccoli with Pecans **\$6.99/lb**

Fresh Marinated Asparagus **\$9.99/lb**

Sauteed Zucchini, Tomatoes, Onions, &

Peppers **\$7.99**

Carrot or Potato Kugel **\$7.99/lb**

Noodle Kugel **\$6.99/lb**

Smoked Salmon Spread **\$9.99/lb**

Sauteed Blintzes in browned

butter **\$2.15/ea**

Potato Pancakes **\$9.99/dz**

Parsley New Potatoes **\$5.99/lb**

# PASSOVER

## Appetizers/Soups/Side Dishes

Seder Plate – Roasted Lamb Shank Bone, Roasted Egg,  
Horseradish Root, Salt Water Parsley, Haroset (Apple)  
and Matzo **\$14.99/ea**  
Hand made Gefelte Fish **\$3.25 /ea**  
Chef Smirnov special Chopped Liver **\$13.99/lb**  
Herring in Cream **\$13.99/lb**  
Apple Haroset –**\$5.99/lb**  
Fresh or Beets Horseradish **\$5.99/ ½ pt**  
Chicken Soup with Matzo Balls **\$6.99/qt**  
Matzo Balls **\$1.75 ea**  
White Fish Salad **\$14.99/lb**

## Main Dishes

Herb Baked Chicken – Boneless, Skinless Chicken  
Baked with Herbs **\$10.99/lb**  
Braised Brisket of Beef – Braised in a Rich Glace, Carrots,  
Onions, & Potatoes **\$13.99/lb**  
Roasted Turkey Breast **\$10.99/lb**  
Apricot or Orange Glazed Rotisserie Chicken **\$10.49/ea**  
Whole Roasted Turkey **\$65.00/ea**  
Apricot Glazed Corned Beef **\$14.99/lb**  
Raspberry Chipotle or Herb Roasted Salmon **\$22.00/lb**  
Roasted Tenderloin of Beef **\$23.00/lb**  
Baked Chicken – marinated w/ red wine, herbs, onions,  
capers, olives, prunes, and artichokes **\$12.99/lb**  
Green Beans with Mushrooms & Almonds **\$6.99/lb**  
Fresh Steamed Asparagus **\$9.99/lb**  
Dairy or Non-Dairy Noodle Kugel – Passover Noodles w/ Eggs,  
Slivered Almonds, Raisins, and Applesauce **\$5.99/lb**  
Potato Pancakes with Shredded Potatoes, Onions and Spices **\$9.99/dz**  
Potato Kugel **\$5.99/lb**  
Matzo Kugel **\$5.99/lb**