



Hanukkah Menu



• LET THE LIGHT SHINE BRIGHT •
2025

Starters

Vladi's Special Albacore Tuna Salad GF	\$16.99 lb
Albacore Tuna Salad - No Eggs GF	\$15.99 lb
White Fish Salad GF	\$25.99 lb
Butternut Squash Soup	\$15.00 qt
Chicken Soup (no matzo balls) GF	\$11.99 qt
Large Matzo Balls	\$2.99 ea
Chopped Liver GF	\$16.99 lb
Traditional Deviled Eggs GF	\$22.00 dz

Sides & Extras

Cheese Blintzes w/ Sour Cream & Strawberry Preserves	\$4.50 ea
Mac & Cheese w/ Crunchy Topping	\$11.00 lb
Four Cheese Mac (no breadcrumbs)	\$10.00 lb
Squash Casserole	\$7.99 lb
Homemade Spinach Souffle w/ Mushrooms, Onions & Cheese	\$10.99 lb
Potato Latkes (2 dz minimum) w/ Potato, Onion, Seasoning, w/ Sour Cream & Apple Sauce	\$13.99 dz
Whipped Mashed Potatoes	\$8.99 lb
Au Gratin Potatoes	\$11.99 lb
Herb Roasted Baby Potatoes	\$8.99 lb
Brown Butter Rosemary Mashed Sweet Potatoes GF	\$8.99 lb
Broccoli with Pecans GF	\$10.99 lb
Balsamic Roasted Brussels Sprouts GF w/ Caramelized Onions	\$12.99 lb
Grilled Asparagus GF	\$16.99 lb
Glazed Baby Carrots GF	\$9.00 lb
Carrot Tzimmes w/ Carrots, Prunes, Orange & Sugar	\$10.99 lb
Carrot Kugel with Dried Fruit	\$7.99 lb
Sweet Noodle Kugel with Dried Fruit	\$10.99 lb
Couscous Salad w/ Figs, Dates, Parsley, Fresh Spinach, Feta Cheese & Light Lemon Dressing	\$11.99 lb
Wild Spring Mix Salad GF w/ Poached Pears, Sugar Pecans, Blueberries, Bleu Cheese & Blueberry Vinaigrette	\$16.99 lb
Dinner Rolls (white)	\$15.00 dz
Sheila Partin's Sweet Sourdough Rolls	\$17.95 15 pk

Main Course

Roasted Beef Tenderloin GF	\$350.00 ea
Demi Glaze: \$7.99 pt Creamed Horseradish: \$7.99 pt	
Braised Beef Short Ribs (avg. 6 per lb)	\$34.00 lb
Garnished w/ Carrots, Onion & Celery. GF w/o sauce	
Braised Beef Brisket GF	\$31.99 lb
w/ Natural Gravy. Extra Natural Gravy: \$8.99 qt	
Honey Mustard	
Glazed Corned Beef GF	\$32.99 lb
Extra Honey Mustard Glaze: \$8.99 pt	
Apricot Glazed Beef Bologna (avg. 3lbs) GF	\$85.00 ea
Oven Roasted Turkey Breast (avg. 3lbs) GF	\$65.00 ea
Stuffed Chicken Breast (avg. 1 piece per lb) GF	\$21.99 lb
w/ Mushrooms, Cheese & Spinach	
Marbella Chicken Breast (avg. 2 pcs per lb) GF	\$21.99 lb
Marinated w/ Red Wine, Fresh Herbs, Onions, Capers, Olives, Prunes & Artichokes	
Chicken Breast (avg. 2 pcs per lb) GF	\$18.99 lb
Select from Herb Grilled, Balsamic Grilled, Honey Orange or Apricot Glazed	
Marbella Whole Chicken GF	\$21.99 ea
Cut Into 8. Bone-In & Baked, Marinated w/ Red Wine, Fresh Herbs, Onions, Capers, Olives, Prunes & Artichokes	
Honey Orange or	
Apricot Glazed Whole Chicken GF	\$18.99 ea
Cut Into 8	
Fried Chicken Tenders	\$15.99 lb
w/ Honey Mustard & Ketchup	
Cedar Planked Salmon GF	\$200.00 ea
Select from Raspberry Chipotle Glaze, Asian Glaze or Mango Chutney Add a Garnished Tray: \$10.00	
Poached Salmon GF	\$235.00 ea
w/ fresh Dill Sauce on a Garnished Tray	

Desserts

Grandma's Apple Pie 10"	\$25.00 ea
Southern Pecan Pie 10"	\$25.00 ea
4" Decorated Holiday Sugar Cookies	\$4.50 ea or \$50.00 dz
Mixed Sweets SM: \$62.99 MD: \$84.99 LG: \$94.99	
Gourmet Cookies, Brownies, & Lemon Squares	



Chef Smirnov

Catering

Additional Items Available Upon Request

To Place Your Order Contact:

Dorothy Thraen

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Brittney Boyd

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Please Place Your Orders for the
First Night of Hanukkah By
Friday December 5th.

GF =Gluten Free

VISIT OUR WEBSITE WWW.CHEFSMIRNOV.COM