

HIGH HOLIDAYS A LA CARTE



APPETIZERS

STARTERS

- Gefilte Fish: Made from FRESH FISH ONLY!
 Sweet _____ pcs. Salt & Pepper _____ pcs.
 Chopped Liver _____ lbs.
 Crepes: Spinach _____ pcs. Mushroom _____ pcs.
 Eggplant Spread _____ lbs.
 Smoked White Fish Salad _____ lbs.
 Our Famous Hummus _____ lbs.
 Babaganoush _____ lbs.
 Bagel Crisps _____ pkgs.
House-Smoked Salmon _____ lbs.

SOUPS

- Chicken Soup _____ ltrs.
 Matzoh Balls _____ pcs.
 Chapman's Soft Egg Noodles _____ pkgs.
 House-Made Kreplach _____ doz.

SALAD

- Coleslaw _____ lbs.
 Beet Salad _____ lbs.
 Deluxe Mixed Green _____ ptns.
 Caesar Salad with Multi-Grain Croutons _____ ptns.
Baby Spinach Salad with Candied Pecans, Mushrooms,
 Slivered Purple Onions, Fresh Mandarin Oranges _____ ptns.
Palm Spring Salad with Romaine Hearts, Baby Greens,
 Mango, Slivered Almonds, Raspberry Vinaigrette _____ ptns.
Israeli Salad _____ ptns.

DRESSINGS / SAUCES

- Raspberry Vinaigrette _____ 250 ml Herb Vinaigrette _____ 250 ml
 Honey-Lemon-Dill _____ 250 ml Balsamic Vinaigrette _____ 250 ml
 Caesar _____ 250 ml

MAIN COURSES

POULTRY

- Chicken Breast Supremes** Stuffed with:
Cremini Mushrooms _____ pcs.
Cranberry Wild Rice _____ pcs.
 Chicken Breast with Caramelized Onions _____ pcs.
 Baked Chicken Fingers with Honey Plum Sauce _____ pcs.
 Grilled Chicken Breast with Mushroom Sauce _____ pcs.
 Honey BBQ Chicken Wings _____ pcs.
 Crispy-Coated Turkey Cutlet _____ pcs.
 Sweet and Sour Turkey Meatballs _____ doz.
Roast Turkey with Sauce:
Whole _____ lbs.
Carved _____ lbs.
Breast: Sliced _____ lbs.
 Crisp-Roasted **Cornish Hen:**
Butterflied: _____ pcs.
Stuffed: Traditional Bread _____ Cran-Wild Rice _____ pcs.
Herb-Roasted Chicken _____ Whole _____ Cut

MEAT

- Naturally Raised Beef Tenderloin with a Red Wine Sauce _____ lbs.
Beef Brisket with Sauce: **Trimmed & Sliced** for easy serving:
 Lean _____ lbs. Reg _____ lbs.
 Naturally Raised **Ontario** Herb-Crusted **Rack of Lamb** _____ ptns.
Veal Roast with Cremini Mushroom Sauce - sliced _____ lbs.

FISH

- Crispy-Coated Orange Roughy _____ ptns.
Teriyaki Salmon _____ ptns.
 Grilled **Maple-Glazed Salmon** with Dill Sauce _____ ptns.
 Herb-Crusted Tilapia with Lemon Sauce _____ ptns.
 Pan-Seared Halibut with Julienne Vegetables _____ ptns.

SIDE DISHES

POTATOES

- Sweet and New Roasted _____ ptns.
 Mashed Yukon Gold _____ ptns.
 Kasha & Bows with Caramelized Onions _____ ptns.
 Herb-Roasted Yukon Gold Wedges _____ ptns.
Potato Croquettes _____ pcs.
 Latkes Reg _____ ea. Ve _____ doz. Mini _____ doz.

PUDDINGS

- Zucchini _____ lrg. _____ xlg.
 Potato _____ lrg. _____ xlg.
 S&P Veg. Noodle _____ lrg. _____ xlg.
 Sweet Noodle _____ lrg. _____ xlg.

VEGETABLES

- Steamed Green Beans and Almonds _____ ptns.
 Chapman's Signature Grilled Vegetables _____ ptns.
 Asparagus with Oven-Roasted Tomatoes _____ ptns.
 Carrots and Pineapple _____ ptns.
 Quinoa with Caramelized Onions & Cranberries _____ ptns.
 Roasted Root Vegetables _____ ptns.
 Olive Oil Roasted Brussel Sprouts _____ ptns.

FIXINGS

- Bagels _____ doz.
 Holiday Challah: _____ plain _____ raisin
 Crown Challah: _____ plain _____ raisin
 Horseradish:
 Red: _____ sm. _____ lrg. White: _____ sm. _____ lrg.
 Cranberry Sauce _____ sm. _____ lrg.
 Apple Sauce _____ lb. containers

➔ **ATTENTION:** See our DAIRY MENU for a complete list of all your luncheon and "Breaking The Fast" suggestions.

Steve's Choice ➔

DESSERTS

CAKES

Lemon Mousse Torte	_____ med.	_____ lrg.
Chocolate Mousse Torte	_____ med.	_____ lrg.
Super Chocolate Layer Cake	_____ med.	_____ lrg.
Frozen lemon Torte	_____	_____ ea.
Caramel Meringue Crunch	_____ med.	_____ lrg.
Honey Cake	_____	_____ loaf
Lil's Classic Sour Cream Coffee Cake	_____	_____ ea.
New York Cheesecake: Plain	_____ med.	_____ lrg.
Cherry	___ med.	___ lrg. Blueberry _____ med. _____ lrg.
Heavenly Apple Cinnamon Cake	_____ med.	_____ lrg.
Chocolate Bubka	_____	_____ ea.

COOKIES & BITES

Mandelbroit	_____ /lbs.
Mini Chocolate Chip	_____ /lbs.
Biscotti: ___ Cinnamon ___ Chocolate ___ Cranberry-Orange /dz.	
Ruggalah: ___ Chocolate Chip ___ Raspberry ___ Apricot /dz.	
Belgian Chocolate Brownies	_____ pcs.

SUGAR FREE SWEETS

Mandelbroit	_____ /lbs.
Chocolate Layer Cake	_____ med. _____ sm.

HOLIDAY HOURS

Monday:	9-6
Tuesday:	9-6
Wednesday:	9-6
Thursday:	9-6
Friday:	9-7
Saturday:	9-6
Sunday:	9-4

WINNING HOLIDAY COMBINATIONS

Taste of the Holidays - 1

APPETIZER

Gefilte Fish with Horseradish

SOUP

Chicken Soup with Matzon Balls & Celestine Noodles

SALAD

Palm Spring - Romaine Hearts, Baby Greens, Mango, Almonds, Rasp. Vinaigrette.

MAIN COURSE

Naturally Raised Beef Tenderloin with Red Wine Sauce

OR

Crisp-roasted Cornish Hen with White Wine Sauce

SIDE DISHES

Your Choice of Potatoes OR Cran-Wild Rice Pilaf with Saute Green Beans & Mushrooms

DESSERT

Sweets of Your Choice from Our Dessert Selections

Taste of the Holidays - 2

APPETIZER

Gefilte Fish with Horseradish

SOUP

Chicken Soup with Matzoh Balls

SALAD

Deluxe Mixed Green Salad.

MAIN COURSE

Pan-Roasted Chicken with Caramelized Onions

OR

Sliced Beef Brisket with Chapman's Special Sauce

SIDE DISHES

Garlic Mashed Potatoes with Grilled Vegetables

DESSERT

Sweets of your choice from our dessert selections

Minimum 8 portions for dinner packages.

Selection #1: \$69.95 per person - Selection #2: \$79.95 per person

High Holidays



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CHAPMAN'S
ESSENTIAL FOODS

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Please submit orders by:

- Rosh Hashona - Saturday, 17 September
 Yom Kippur - Wednesday, 28 September

416-444.4477

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3-1875 Leslie St. (just above York Mills Rd.)