

TRAY CATERING MENU



PLATTERS 10 person minimum

Salad Style Dairy \$18 per person
add lox for \$7 per person

tuna salad, egg salad, bagels & rolls, cream cheese & cheese, tomatoes, cucumbers, red onions, sour cream coffee cake, fresh fruit

Smoked Fish \$25 per person

nova scotia lox, smoked whitefish, honey glazed salmon, tuna salad, deviled eggs, bagels, cream cheese, sliced vegetables, pickles, olives, aioli, crackers, sour cream coffee cake, fresh fruit

Sandwiches \$16 per person

house salad with 2 dressings, fresh fruit
choice of challah, whole grain bread or wrap
gluten free bread available \$2

choose 3

- **Tuna-** lettuce, tomato
- **Egg Salad-** cucumber, greens
- **Mediterranean-** hummus, matbucha, grilled vegetable **V**
- **Cured Salmon-** lox, egg, cream cheese, red onion, tomato
- **Wild Mushroom-** tomato, pickled carrots, arugula, balsamic reduction **V**

Boxed Lunch \$17 per person

Choice of Sandwich above
Fresh Fruit
Pasta Salad
Chocolate Chip Cookie

Domestic Cheese \$12 per person

jams, mustards, seasonal crudité, nuts, fruit, crackers, grilled breads

GARDEN OR FRUIT

small serves 10 - 15 : \$50
large serves 25 - 30 : \$85

raw and grilled seasonal vegetables
choose 2 dips: hummus, matbucha, avocado or spinach dip

seasonal fruit selection

SALADS

small serves 5 - 7 : \$35
medium serves 10-12 : \$55
large serves 20 : \$75

3oz salmon (yakitori/balsamic/blackened) \$90 (dz)

Garden **V **GF****

tomato, pepper, carrot, cucumber, greens, green goddess

Grilled Vegetable **V **GF****

corn, zucchini, squash, peppers, red onion, pepita, greens, chive vinaigrette

Summer Fruit

strawberries, blueberries, peaches, crispy onions, spinach, feta, balsamic vinaigrette

Soul Fattoush **V**

cucumber, tomato, pepper, chickpea, kalamata olives, kohlrabi, crispy pita, greens, lemon vinaigrette

Ancient Grain **V **GF****

dates, caramelized onions, sweet potatoes, quinoa, seeds, green apples, greens, silan vinaigrette

A LA CARTE COLD SELECTIONS

price per bowl serves 8 - 10

Grilled Vegetable Quinoa V GF	\$35
Pasta/Potato Salad	\$30
Tuna Salad GF	\$50
Egg Salad GF	\$40
Pita and Hummus V	\$40
Chips, Salsa, Guacamole V GF	\$40
Dressings	1/2 Pint \$6.. Pint \$11

A LA CARTE HOT SELECTIONS

half-pan serves 8-10
full-pan serves 20

Seasonal Lasagna	\$50	\$95
Three Cheese Macaroni	\$50	\$95
Eggplant Parmesan	\$50	\$95
Rosé Pasta with Grilled Vegetables	\$50	\$95
Seasonal Frittata GF	\$50	\$95
Shakshuka, Dakota Bakery Challah GF	\$50	\$95
Sweet Noodle Kugel	\$50	\$95
3oz Grilled Salmon GF	\$90	(dz)
(Yakitori/Balsamic/Blackened)		
Blintzes with House Jam	\$45	(dz)
Soup du Jour (qt)	\$22	
Falafel (dz) and Green Tahini	\$25	
Deep Dish Cheese Pizza	\$25	

TRAY CATERING MENU



BARS 10 person minimum

Brunch \$22 per person

house granola yogurt parfait, fresh fruit, assorted breakfast pastries

choice of 2 dishes

- french toast bake
- pancakes with maple syrup
- potato gratin **GF**
- breakfast frittata **GF**, Dakota Bakery Challah
- shakshuka, Dakota Bakery Challah

Israeli \$24 per person

hummus, pita, mejadra, chickpea tagine, grilled vegetables, fattoush salad, house pickles (all items gluten free except for the pita)

choice of 2 dishes

- falafel **V** **GF**
- shakshuka **GF**
- herb tomato salmon **GF**

Taco **GF** \$23 per person

vegetable chili, black beans, spanish rice, pico de gallo, guacamole, corn tortilla, nacho chips, taco salad, blackened salmon

Italian \$24 per person

garlic bread, Italian arugula salad, grilled vegetables with balsamic syrup, antipasto platter

choose 2 dishes

- seasonal lasagna
- eggplant parmesan
- wild mushroom pasta



48 hour notice required

TO PLACE ORDERS:
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