Richter Caterers

** 03/31 → 04/09 **

The Whole Holiday

The bundle comprises 19 gourmet lunch and dinner servings, along with 5 kiddushim, designed for a gathering of 5 guests.

- Breakfast not included -

PRICE: $3,200
per person

- Non Gebrochts -

BBQ Dinner

OFF THE GRILL

Beef Burgers
Juicy beef patties grilled to perfection

BBQ Spare Back Ribs
Tender cooked and brushed with barbecue glaze

Chicken Poppers
Crisp golden bites made from tender meat

Grilled BBQ Chicken Kebobs
Skewered and grilled with barbecue glaze

Hot Dogs
Classic grilled franks tucked into fresh buns

ACCOMPANIMENTS

Roasted Broccoli With Garlic
Roasted and lightly tossed with garlic

Roasted Yukon Crispy Potatoes
Slow-roasted for a crisp golden bite

DESSERT

Chocolate Chip Cookies
Golden-baked cookies filled with chocolate chips

Green Apple Sorbet
Smooth and refreshing with green apple notes

Velvety Chocolate Mousse
Rich chocolate blended into a smooth mousse

Erev Pesach

DAIRY LUNCH

Broccoli Cheese Calzone
Crisp baked crust filled with broccoli and cheese

Scalloped Potatoes
Slow-baked potatoes layered in rich cream

Mini Cheese Pizzas
Warm baked pizzas topped with cheese

Macaroni and Cheese
Classic pasta baked with creamy cheese

Roasted Branzino with Lemon
Gently roasted with bright lemon notes

Fudge Brownie
Rich chocolate baked to a fudgy finish

Erev Pesach

SEDER A

SEDER PLATE

Includes: Boiled Eggs, Boiled Potatoes, Charoses, Hand Shmura Matzoh, Romaine Lettuce, Shank Bone.

APPETIZER

Moroccan Salmon

Wild-caught salmon cooked Tagine style

Traditional Gefilte Fish

Classic homestyle fish gently seasoned and sliced

Stuffed Cabbage

Tender cabbage wrapped around seasoned meat

SOUP

Chicken Consommé

Traditional clear broth, gently simmered

Matzoh Ball With Noodle Beltlach

Light matzoh dumplings with delicate egg noodles

Yemenite Beef Soup

Slow-simmered beef broth with flanken bites & middle eastern spices

ENTREE

Beef Pasta Bolognese

Tender pasta topped with a rich, slow-braised beef sauce (kid-friendly)

Chicken Fricassee

Braised chicken in a light savory sauce

Herb & Garlic Braised Short Ribs

Tender ribs slow cooked with herbs

ACCOMPANIMENTS

Potato Kugel

Fresh potatoes baked golden with light seasoning

Honey-Roasted Beets & Carrots

Sweet roasted root vegetables with natural glaze

Yukon Garlic Mashed Potato

Creamy Yukon potatoes blended with roasted garlic

DESSERT

Assorted Cookies

Selection of house-baked cookies

Strawberry Shortcake

Light cake layered with strawberries & cream

Sugar Free Baked Apples

Oven-baked apples, lightly spiced

First Day

KIDDUSH

Cake
Classic cake, rich and satisfying

Herring
Delicately prepared, traditionally seasoned

Jerky
Carefully cured for a savory bite

Kichel
Golden baked with a light sweet finish

LUNCH

APPETIZER

Chimichurri Steak Pizza
Topped with steak and chimichurri

Gnocchi With Pastrami Hash
Tossed with delicately seasoned pastrami hash

ENTREE

Chicken Schnitzel
Golden fried with delicate seasoning (kid-friendly)

Cranberry French Roast
Rich roast finished with subtle cranberry

ACCOMPANIMENTS

Carrot Muffins
Moist baked muffins with fresh carrot

Ratatouille
Tender vegetables cooked in traditional style

Spiced Cauliflower Burgers
Seasoned and pan-seared until golden. (*buns included)

DESSERT

Chocolate Souffle
Baked until airy with a rich chocolate center

Vanilla Ice Cream
Classic vanilla, smooth and creamy

First Day

SEDER B

SEDER PLATE

Includes: Boiled Eggs, Boiled Potatoes, Charoses, Hand Shmura Matzoh, Romaine Lettuce, Shank Bone.

APPETIZER

Honey Orange Salmon Fillet

Glazed with honey and fresh orange

Traditional Gefilte Fish

Classic homestyle fish gently seasoned and sliced

Stuffed Cabbage

Tender cabbage wrapped around seasoned meat

SOUP

Chicken Consommé

Traditional clear broth, gently simmered

Matzoh Ball With Noodle Beltlach

Light matzoh dumplings with delicate egg noodles

Roasted Cauliflower Soup

Slow-roasted and finished as a velvety soup

ENTREE

Chicken Marsala

Pan-seared and finished in a rich Marsala wine sauce

Balsamic And Honey Braised Short Ribs

Slow-cooked and finished with balsamic and honey

ACCOMPANIMENTS

Apple Crisp

Warm baked apples finished with crisp topping

Honey Ginger Roasted Veggies

Slow-roasted and finished with honey and ginger

Potato Chremsel

Crisp potato fritters lightly seasoned

DESSERT

Pecan Pie

Toasted pecans set in a smooth caramel filling

Velvety Chocolate Mousse

Rich chocolate blended into a smooth mousse

Second Day

KIDDUSH

Cake
Classic cake, rich and satisfying

Herring
Delicately prepared, traditionally seasoned

Jerky
Carefully cured for a savory bite

Kichel
Golden baked with a light sweet finish

LUNCH

APPETIZER

Grilled BBQ Baby Chicken Kebobs
Skewered & finished with barbecue sauce

Smoked Chicken, Mushrooms & Peppers
Slow-smoked, paired with sautéed mushrooms & peppers

ENTREE

Papaya Citrus Cilantro Spatchcock Chicken
Marinated in papaya, citrus, and cilantro

Sweet & Sour Pineapple Pepper Steak
Tossed with pineapple and peppers in sweet-sour glaze

ACCOMPANIMENTS

Almond Crusted Zucchini Fries
Golden baked with a delicate almond crust

Broccoli Kugel
Tender broccoli and delicate seasoning

DESSERT

Lemon Crinkle Cookies
Zesty lemon cookies with delicate crinkle

Tiramisu Parfait Cups
Layered with espresso-soaked cake and cream

Second Day

DINNER

DIPS

Cilantro Jalapeno Aioli
Aioli with bright cilantro & jalapeño notes

Honey Dill
Blended smooth with honey & fresh dill

Matbucha Sweet Onion
Sweet onions with gentle spice

Roasted Garlic Olive
Roasted garlic blended with rich olive oil

APPETIZER

Ginger Pineapple & Herb Salmon Fillet
Glazed with ginger, pineapple, & herb notes

Traditional Gefilte Fish
Classic homestyle fish gently seasoned and sliced

SOUP

Chicken Consommé
Traditional clear broth, gently simmered

Matzoh Ball With Noodle Beltlach
Light matzoh dumplings with delicate egg noodles

Zucchini Garlic Bisque
Slow-cooked and pureed with subtle garlic

ENTREE

Apricot Balsamic Cornish Hen
Glazed with apricot and balsamic notes

Prime Rib With Demi Glace
Roasted and finished with demi-glace

Sweet & Sour Meatballs
Glazed with a balanced sweet and sour finish

ACCOMPANIMENTS

Butternut Squash Muffins
Warm baked muffins with butternut squash

Grilled Asparagus & Balsamic Cilantro
Grilled and finished with balsamic & cilantro

DESSERT

Apple Pie
Classic baked apples wrapped in flaky crust

Sprinkle Cookies
Soft baked with colorful sprinkles

Chol Hamoed 1

KIDDUSH

Cake
Classic cake, rich and satisfying

Herring
Delicately prepared, traditionally seasoned

Jerky
Carefully cured for a savory bite

Kichel
Golden baked with a light sweet finish

LUNCH

APPETIZER

Lemon Dill Salmon Sliders
Topped with lemon and delicate dill notes

Sautéed Chicken Livers
Pan-sautéed until tender and rich

ENTREE

Grilled Chicken Steak
Char-grilled to a tender, savory finish

Hungarian Heimishe Cholent
Traditional slow-cooked with rich depth

Kishka
Slow-cooked with savory seasoning

Pastrami Roast
Gently roasted for a rich, savory finish

Smoked Turkey Breast
Slow-smoked to a tender, savory finish

ACCOMPANIMENTS

Roasted Portobello Mushrooms
Roasted to a rich, meaty finish

Yabtzig
Tender meat & potatoes, slow-cooked to perfection

Yerushalmi Kugel
Traditional baked noodles with caramelized finish

DESSERT

Green Apple Sorbet
Cool and refreshing with tart apple finish

Raspberry Jam Bars
Layered with sweet raspberry filling

Chol Hamoed 1

DAIRY DINNER

Cappuccino Cheese Cups
Creamy cheese infused with cappuccino notes

Cheesy Cauliflower Gratin
Baked until tender with rich melted cheese

Chocolate Chip Cookies
Golden baked with generous chocolate chips

Mango Lime Chili Salmon Fillet
Glazed with mango, lime, and gentle chili heat

Mushroom & Onion Cauli Rice
Sautéed with mushrooms and sweet onions

Roasted Eggplant Tomato Frittata
Finished with eggplant, tomato, and roasted garlic

Chol Hamoed 2

DAIRY LUNCH

Cheese Blintzes
Soft crepes wrapped around creamy cheese

Broccoli Burgers
Served on soft buns with seasoned broccoli patties

Eggplant Parmesan
Layered with tomato sauce and melted cheese

Vegetable Cheese Quiche
Baked with garden vegetables and melted cheese

Fudge Brownies
Rich chocolate dessert baked to a fudgy finish

Sprinkle Cookies
Soft baked and topped with colorful sprinkles

Chol Hamoed 2

DINNER

OFF THE GRILL

Beef Burgers
Juicy beef patties grilled and served on a bun

Smoked BBQ Back Ribs
Tender cooked and brushed with barbecue glaze

Reserve Cut Prime Rib
Slow-roasted to a rich, tender finish

Grilled BBQ Chicken Kebobs
Skewered and grilled with barbecue glaze

Hot Dogs
Classic grilled franks tucked into fresh buns

ACCOMPANIMENTS

General Tso Cauliflower
Crisp battered florets tossed in sweet heat

Grilled Vegetables
Grilled until lightly charred and tender

Roasted Portobello Mushrooms
Roasted to a rich, meaty finish

DESSERT

Lemon Squares
Bright lemon filling set on tender crust

Urban Pops
Handcrafted frozen pops with fresh fruit flavor

Chol Hamoed 3

DAIRY LUNCH

Almond Crusted Zucchini Fries
Golden baked with a delicate almond crust

Eggplant Parmesan
Baked in rich tomato sauce with cheese

Fried Flounder
Golden fried with classic seasoning

Spinach Riccota Lemon Bianca Pizza
Topped with ricotta, spinach, and fresh lemon zest

Chocolate Cheese Muffins
Soft baked muffins with rich chocolate & cheese

Caramel Cheese Cake
Classic cheesecake topped with golden caramel

Chol Hamoed 3

DINNER

APPETIZER

Lamb & Turkey Shawarma Pizza

Topped with seasoned lamb and turkey shawarma

Lollipop Chicken Drumettes

Tender drumettes prepared lollipop style

SOUP

Mushroom Barley With Flanken Soup

Slow-simmered barley and mushrooms with flanken

ENTREE

Chicken Fajita Sweet Potatoes

Roasted sweet potatoes topped with seasoned chicken

Chicken Poppers

Bite-sized pieces lightly breaded and fried

Smoked Brisket

Slow-smoked to a tender, savory finish

ACCOMPANIMENTS

Lemon Mint Balsamic Grilled Eggplant

Char-grilled with bright lemon mint balsamic

Skillet Sweet and Savory Squash

Pan-seared to a sweet and savory finish

Spaghetti Squash Kugel

Gently baked to a soft, savory finish

DESSERT

Raspberry Jam Bars

Layered with sweet raspberry filling

S'mores Pie

Layered with chocolate and lightly toasted marshmallow

Chol Hamoed 4

DAIRY LUNCH

Almond Raisin Portobello Couscous
Lightly seasoned with almonds, raisins, and portobello

Baked Ziti
Oven-baked with a savory cheese finish

Maple Ginger Salmon
Finished with warm maple and ginger

Spinach Gnocchi with Roasted Garlic Alfredo
Tossed with creamy roasted garlic Alfredo

Chocolate Cheese Muffins
Soft baked muffins with rich chocolate & cheese

Lemon Cheese Cake
Smooth and rich with a fresh lemon finish

Chol Hamoed 4

DINNER

APPETIZER

Lemon Honey Glazed Salmon

Glazed with fresh lemon & smooth honey

Pastrami Cabbage, Crêpes

Filled with pastrami and gently cooked cabbage

SOUP

French Onion

Slow-simmered with caramelized onions

Minestrone with Veal Balls

Slow-simmered with tender veal meatballs

ENTREE

Apple & Honey French Roast

Slow-roasted with apple and honey notes

Honey Balsamic Chicken Thighs

Glazed with honey and balsamic

Stuffed Capon With Mushroom Risotto

Filled and served with creamy mushroom risotto

ACCOMPANIMENTS

Apple Crisp

Oven-baked apple crisp

Glazed Charred Sweet Potatoes

Grilled until caramelized with gentle glaze

DESSERT

Velvety Chocolate Mousse

Whipped smooth with rich chocolate depth

Kokosh Cake

Chocolate cake layered with coconut filling

Seventh Day

KIDDUSH

Cake
Classic cake, rich and satisfying

Herring
Delicately prepared, traditionally seasoned

Jerky
Carefully cured for a savory bite

Kichel
Golden baked with a light sweet finish

LUNCH

APPETIZER

Carne Asada Steak Herbs & Garlic
Served taco-style with herbs and garlic

Portobello Mushroom Fries
Golden fried with a tender bite

ENTREE

Bbq Veal Spare Ribs
Tender cooked with classic barbecue finish

Chicken Poppers
Bite-sized pieces lightly breaded and fried

Harissa Honey Grilled Baby Chicken
Grilled and glazed with harissa and honey

ACCOMPANIMENTS

Moist Zucchini Muffins
Soft baked with fresh zucchini

Potato Kugel
Fresh potatoes baked golden with light seasoning

Spinach Eggplant Roll Ups
Rolled with spinach and tender eggplant

DESSERT

Chocolate Souffle
Baked until airy with a rich chocolate center

Lemon Crinkle Cookies
Zesty lemon cookies with delicate crinkle

Seventh Day

DINNER

APPETIZER

Traditional Gefilte Fish

Classic homestyle fish gently seasoned and sliced

Morrocan Salmon

Wild-caught salmon cooked Tagine style

Stuffed Cabbage

Tender cabbage wrapped around seasoned meat

SOUP

Cream of Mushroom

Blended smooth with rich mushroom flavor

Mushroom Barley with Flanken

Slow-simmered with barley, mushrooms, and flanken

ENTREE

Red Wine Shallot Braised Brisket

Slow-braised with red wine and shallots

Succulent Braised Lamb Roast

Braised until soft with deep, savory flavor

ACCOMPANIMENTS

Cauliflower Kugel

Baked with tender cauliflower and creamy filling

Herb & Garlic Fingerling Potatoes

Roasted with fresh herbs and garlic

Roasted Brussels Sprouts with Cranberry

Oven-roasted with tart cranberry notes

DESSERT

Festive Carrot Cake

Soft carrot cake with warm spices

Pecan Pie

Toasted pecans set in a smooth caramel filling

Eighth Day

KIDDUSH

Cake
Classic cake, rich and satisfying

Herring
Delicately prepared, traditionally seasoned

Jerky
Carefully cured for a savory bite

Kichel
Golden baked with a light sweet finish

LUNCH

APPETIZER

Chicken Fajita Tacos
Taco-style with grilled fajita chicken

Eggplant Beef Rollatini
Filled with savory beef and baked eggplant

ENTREE

Fried Chicken Steak
Breaded and fried until golden and tender

Stuffed Veal Pocket
Stuffed and slow-cooked until tender

ACCOMPANIMENTS

Broccoli Poppers
Bite-sized florets lightly breaded and crisped

Pastrami Lokshen Kugelettes
Fresh pastrami and tender noodles

DESSERT

Urban Pops
Handcrafted frozen pops with fresh fruit flavor

Velvety Chocolate Mousse
Rich chocolate blended into a smooth mousse

Eighth Day

DAIRY DINNER

Cheesy Broccoli Gratin
Baked with tender broccoli and rich melted cheese

French Toast
Classic griddled bread with a soft center

Fried Flounder
Lightly battered and fried until golden

Lemon Pistachio Israeli Couscous
Finished with lemon and toasted pistachio

Mini Cauliflower Mushroom Quiche
Baked with cauliflower and mushrooms in delicate custard

Green Apple Sorbet
Cool and refreshing with tart apple finish

Items Included

BEVERAGES

Assorted Soda

Grape Juice

Seltzer

Water

MATZAH

Hand Shmurah Matzah

PAPER SERVEWARE

Cups

Bowls

Plates

Utensils