Richter Caterers

TARNOPOL KASHRUS

** 04/05 → 04/09 **

Chol Hamoed & 2nd Days

The bundle comprises 10 gourmet lunch and dinner servings, along with 2 kiddushim, designed for a gathering of 5 guests.

- Breakfast not included -

PRICE: $1,850
per person

- Non Gebrochts -

RICHTERCATERERS.COM

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