

Catering Menu



Appetizers

1. Asparagus baked and wrapped with puff pastry (Asparagus En Croute)
2. Beef Steak Teriyaki
3. Bourekas: potato, mushroom, cheese, spinach and pizza
4. Broccoli Presents
5. Bruschetta Pesto with julienne sun dried tomato
6. Bruschetta Pita stuffed with avocado with cherry tomato
7. Cherry Tomatoes filled with vegetable couscous
8. Chicken fingers with Honey Glazed and Sesame
9. Chicken Kabobs Sweet And Sour
10. Chicken Mini Wellingtons With Red And Yellow Peppers
11. Chicken Shnitzel on a stick
12. Chicken Tandori Ribbons With Peanut Sauce
13. Cocktail Franks En Brioche With Mustard
14. Crepalach
15. Egg rolls vegetarian served with duck sauce
16. Felafel balls with dip
17. Gefilta fish
18. Hot Dogs in a Blanket served with mustard
19. Kabanos in a blanket (similar to mini hot dog, but better!)
20. Kibbeh: veggie or mushroom
21. Knish: homemade with meat or potato
22. Latkes: Potato Homemade with Apple Chutney
23. Latkes: Sweet Potato homemade with Honey Mustard Sauce
24. Meatballs: Swedish
25. Meatballs: Sweet And Sour
26. Mediterranean Petite pastry puffs: cheese, potato, cheese & olives
27. Moroccan Cigars: veggie or potato w/ tehina dip
28. Mushroom Forest Cups
29. Mushrooms Caps with celery Stuffing
30. Pastrami Club Roll-Ups
31. Pastry cups filled with beef mushroom sauce
32. Pita wedges stuffed (Babaganoush, guacamole and garnished)
33. Potato Pastels
34. Rumaki; Water Chestnuts Wrapped In Smoked Beef With A Brown Sugar Sauce
35. Salmon Club Roll-Ups
36. Salmon: Mini Dill pancakes with cream cheese and lox

37. Scallion Pancakes With Hoisen Sauce
38. Spinach And Leeks In Phyllo
39. Spring Rolls With Duck sauce*
40. Veal And Scallion Kreplach*
41. Veal Sweet Sausage Skewers With Onions and Peppers
42. Vegetable Eggrolls With Ducksauce
43. Vegetable Tempura With Cocktail Sauce
44. Zucchini Puffs

Israeli Salads & More

1. Babaganoush
2. Beet Salad with chopped parsley
3. Carrots - sliced with garlic, parsley and cumin
4. Cherry Tomato Salad with Basil. Red oil with Olive oil, salt and pepper.
5. Coleslaw
6. Corn salad - mixed with pickles, red peppers and dill
7. Cucumber - sliced thin with onions, parsley in olive oil and lemon.
8. Egg salad
9. Eggplant- fried eggplant cubes with roasted red peppers
10. Endives and Oranges
11. French Mushroom - in mayonnaise
12. Greek salad
13. Humus
14. Israeli - finely chopped tomatoes, cucumbers, peppers in Israeli dressing
15. Kasha Varnekes
16. Matbucha - Moroccan picante salsa salad
17. Mixed spring salad
18. Mushroom - in red sauce
19. Pasta salad
20. Potato salad
21. Red Cabbage
22. Sesame noodles
23. Shredded carrot salad with raisin and pineapple with orange juice
24. Snow Pea Salad with brown rice, baby corn, scallions and red pepper
25. Spanish Eggplant - fried eggplant in red sauce
26. Spinach Salad with eggplant and sauted red onions with almonds, sesame and dressing
27. Tabbouleh
28. Tahini
29. Tomato - cut in quarters with basil, red onion and Italian dressing
30. Tuna salad
31. Turkish - peppers, onion and parsley in picante red sauce
32. Veggie Chopped liver
33. Waldorf
34. White fish

Kugels (parve or dairy)

1. Broccoli
2. Jerusalem
3. Potato
4. Spinach
5. Squash : Yosi's original
6. Sweet Noodle

Side Dishes

1. Couscous - plain or with pine nuts, grilled onions and carrots
2. Green Beans in special house sauce
3. Green beans with sesame seeds and almonds
4. Grilled Vegetables - a favorite!
5. Latkes
6. Majadra - Persian rice with lentils
7. Mashed Potato
8. Okra - with meat or veggie
9. Orzo
10. Peas & Carrots
11. Potatoes: Roasted and sliced in varieties (inquire)
12. Potatoes: Whole Red or White Roasted small potatoes
13. Rice - plain or with Carrots or Almonds
14. Spinach with mushrooms

Entrees

1. Beef Yemenite Kabob - with special middle eastern spices
2. Beef: Brisket
3. Beef: Prime Rib Of Beef Au Jus*
4. Beef: Roast Beef
5. Cabbage filled with sauteed Meats
6. Carving Stations: Lamb, Roast Beef or Turkey Breast
7. Chicken Breast Stuffed with Choice Sauce
8. Chicken breast with variety of fillings
9. Chicken Cutlets (Israeli schnitzel)
10. Chicken Kabob - on a stick
11. Chicken Kabobs
12. Chicken Schnitzel Style with Choice Sauces; Cranberry Apple, White Wine, Sherry With Pearled Onion, Lemon, Or Mushroom
13. Chicken Wellington*
14. Chicken: Roasted in many varieties (honey; Mediterranean; lemon, orange, plums, and more)
15. Cornish Hens*
16. Couscous with Chicken or vegetable soup on top.
17. Crepes Of Beef Or Chicken With Vegetables*
18. Mafrum - meat slowly cooked inside potatoes (from Lybia)
19. Peppers filled with sauteed Meats
20. Squash filled with sauteed Meats

21. Tomatoes filled with sauteed Meats
22. Turkey Shawarma - thinly sliced turkey in grilled in middle eastern spices
23. Veal

Fish

1. Baked Salmon in Dill sauce, Moroccan Red Sauce or Moroccan style with Chic Peas
2. Gefilte fish
3. Halibut Steaks with Tomato Chutney
4. Harayme - Salmon cooked Moroccan style in red sauce
5. Herring
6. Salmon Poached with Button Mushrooms
7. Salmon Teriyaki
8. Salmon Wellington*
9. Yemenite Fish - cooked in Yemenite spices

Dairy Dishes

1. Cheese Blintzes
2. Cream Cheese: plain, veggie, scallion
3. Lasagna
4. Macaroni & Cheese
5. Manicotti stuffed with vegetables and tomato sauce
6. Pasta variety
7. Stuffed Shells in Ricotta cheese and red sauce

Vegetarian Dishes

1. Burritos filled with Spanish rice and salsa or black bean and corn
2. Garlic tofu stir fry
3. Stuffed Cabbage in sweet and sour tomato sauce
4. Stuffed Pepper with couscous
5. Stuffed Pepper with rice, raisins and nuts
6. Stuffed portabella mushroom
7. Sweet and Sour Tofu stir fry
8. Vegetable stew served with mashed potato
9. Vegetarian Chili (meatless tofu hamburger)

Salad Entrees

1. Apricot Hoisin Glazed Chicken with Pineapple Salsa, Served Over Chopped Green Salad and Oriental Rice Salad with a Crusty Roll and Chefs Choice Dessert
2. Chicken thighs (boneless) with Asparagus, Chic Peas and Red Onions dressed with a balsamic vinegar dressing
3. Chili Lime Marinated Chicken with Avocado Chutney, Served with Chopped Green Salad, Southwest Pasta Salad, Crusty Roll and Chefs Choice Dessert
4. Curried Tofu with Vegetables, Served with Spinach Salad and Rice Pilaf, Crusty Roll and Chefs Choice Dessert
5. Herb Marinated Chicken with Chimichurri Sauce, Served Over Mixed Greens and Red Lentil and Rice Salad with Focaccia Bread and Chefs Choice Dessert

6. Lemon Herb Marinated Breast of Chicken with Cucumber Mint Salsa, Served over Mixed Greens and Pasta Salad with Tomatoes, Basil and Roasted Corn, Crusty Roll and Chefs Choice Dessert
7. Middle Eastern Vegetarian Dinner - Hummus, Tabouli and Grape Leaves with Tomato, Cucumber and Olive Salad, with Pita Triangles and Chefs Choice Dessert
8. Or (see booklet)
9. Raspberry Herb Marinated Chicken Breast with Watermelon Salsa, Served with Arugula Salad and Orzo Salad with Vegetables, Crusty Roll and Chefs Choice Dessert
10. Roasted Vegetable and Tofu Napoleon Served with Arugula Salad and Israeli Couscous Salad, Crusty Roll and Chefs Choice Dessert
11. Thai Chicken Salad Served Over Oriental Noodle Salad with Focaccia Bread and Chefs Choice Dessert
12. Yosi's Spinach and Eggplant Salad with sautéed red onions and almonds with marinated chicken

Breads

1. Bagels or Bagels: Mini
2. Baguette
3. Challah Loaf
4. Challah Rolls
5. Dinner Rolls
6. Pita or Pita Minis
7. Pita Flat (Lafa)

Soups

1. Chicken
2. Lentil
3. Matzo Ball
4. Minestrone
5. Mixed Beans
6. Mushroom Barley
7. Onion
8. Pea
9. Squash
10. Tomato
11. Yemenite Chicken

Dessert

1. Apple turn-over cake
2. Baklava
3. Chocolate Covered pretzels
4. Cookies: Home Made Cookies (sugars, chanakauh cut outs)
5. Custard-jello icecream (Ofir)
6. Danishes: Assorted Platters
7. Dounuts: chanakuah
8. Fresh fruit platters
9. Fruit filled jello
10. Fruit Salad

11. Gourmet cakes
12. Home Made Specialty Cakes
13. Ice Cream
14. Malawach station
15. Moroccan cookies – assorted
16. Mousse
17. Pastries Assorted Platters
18. Pies: Assorted Homemade
19. Rolada Cakes Assorted
20. Ruggelach
21. Trifles

Kids Meals

1. Chicken fingers
2. Maccaroni & Cheese
3. Pizza Bourekas
4. Pizza Pita
5. Spaghetti & meatballs

Thank you for considering Yosi Kosher Catering!

Glatt Kosher under HKC Supervision

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