

ROSH HASHANAH

● ● ● MENU 2017



1700 BATHURST STREET | TORONTO, ONTARIO | M5P 3K3
416.628.9198

PICK UPS + INFORMATION



Last Day to Order

Friday September 8th, 2017 @ 12 PM

Pick Up Date

Wednesday September 20th, 2017

Pick Up Time

Between 10 AM and 2 PM

Pick Up Location

Between 10 AM and 2 PM



CHALLAH APPETIZERS



CHALLAH

CROWN CHALLAH \$18.00

APPETIZERS

SPINACH + WILD MUSHROOM CREPES \$6.00
Chardonnay Cream Sauce

CARAMELIZED ORANGE + TOASTED
CINNAMON CARROT TZIMMES \$8.00
Honey Candied Prune per 16 oz.

OLD COUNTRY CHOPPED LIVER \$13.00
WITH FRIZZLED LEEKS per 16 oz.
Garlic Pita Toast + Crostini

ROASTED DATE + SWEET POTATO
CANNELLONI \$8.00
Sweet Pea Pesto, Spiced Maple Crumbs

SOUP SALAD



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SOUP (1 LITRE)

CLASSIC CHICKEN SOUP Matzah Balls (2.5")	\$18.00 \$3.00/pc
APPLAUSE FOREST MUSHROOM SOUP	\$20.00
HONEY ROASTED ROOT VEGETABLE SOUP	\$16.00
DATE + BUTTERNUT SQUASH SOUP	\$15.00

SALAD (PER PERSON)

APPLE, ALMOND + ARUGULA SALAD Baby Arugula, Toasted Almond, Green Apples, Red Wine Vinaigrette	\$7.00
SWEET HERITAGE GREENS SALAD Mixed Greens, Julienne Mango, Sweet Peppers, Spicy Croutons, Reduced Balsamic Vinaigrette	\$7.00
FATTOUSH SALAD Cucumber, Cherry Tomato, Bermuda Onion, Parsley, Garlic Bagel Chips, Lemon Thyme Vinaigrette	\$7.00
BABY SPINACH SALAD Baby Spinach, Orange Filet, Pomegranate, Candied Walnut, Burnt Orange + Honey Drizzle	\$7.00
ROASTED SWEET POTATO + CHICKPEA SALAD Orange + White Sweet Potato, Chickpeas, Golden Sultana Raisins, Mesclun Greens, Reduced Honey Wine Vinaigrette	\$7.00

ENTREES



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POULTRY (PER PERSON)

MISSION FIG + DATE CHICKEN SUPREME \$22.00
Caramelized Fig Stuffing, Macerated Dates,
Rosemary Scented Jus

TUSCAN CHICKEN SUPREME \$22.00
Sundried Tomato, Rosemary + Spinach, Arborio Rice
Stuffing

ROCK CORNISH HEN \$20.00
Lemongrass, Shallot, Kaffir Lime + Mint Stuffing,
Sweet Raisin + Vidalia Onion Jus

HONEY ROASTED CHICKEN \$22.00
Cremini Mushroom, Bulgur Wheat, Prune, Cippolini
Onion, Reduced Port Demi

BEEF (PER PERSON)

SEARED SKIRT STEAK \$13.00
Herb + Garlic Crust, Herbal Chimmichurri

APPLAUSE 10 HR MONTREAL SMOKED BRISKET \$18.00
Natural Beef Jus

BOURBON BBQ GLAZED SHORT RIB \$21.00
Kentucky BBQ Demi

SLOW ROAST RIBEYE STEAK \$23.00
Herb + Garlic Crust, Orange + Green Peppercorn Jus

FISH (PER PERSON)

HONEY DIJON GLAZED ATLANTIC SALMON \$19.00
Grilled Pineapple + Mango Chutney

MAPLE APRICOT ROASTED SALMON \$19.00
Jicama + Red Papaya Salsa

PAN SEARED BC HALIBUT \$26.00
Heirloom Tomato, Lemon + Garlic Salsa

ROASTED BC HALIBUT \$26.00
Basil Pesto, Sundried Tomato, Olive, Olive Oil

STARCH (4 OZ.)

OVEN ROASTED ROSEMARY POTATO Lemon Garlic Oil	\$4.00
SMASHED FINGERLING POTATO Crushed Potatoes, Fine Olive Oil, Chiffonade Scallions	\$6.00
HONEY GLAZED ORANGE + WHITE SWEET POTATO Wild Blossom Honey, Apricots, Sultana Raisins	\$6.00
HERB + LEMON BULGUR PILAF Apricot, Ginger, Turmeric, Red Onion, Sweet Pepper, Toasted Walnuts	\$5.00
YUKON POTATO LATKE Apple Sauce + Pareve Sour Cream	\$4.00
ISRAELI COUS COUS SALAD Basil, Grilled Eggplant, Apricot, Toasted Pistachio	\$5.00

VEGETARIAN (4 OZ.)

LATE SUMMER VEGETABLE SAUTE Heirloom Carrot, Heirloom Tomato, Squash, Cauliflower, Turnip, Spinach	\$6.00
MAPLE PARSNIP + FRENCH GREEN BEAN ALMANDINE Sweet + Savoury Parsnip, Tender Pea Sprouts, Dates, Toasted Almonds	\$5.00
GRILLED VEGETABLE BOARD (SMALL/LARGE) Asian Eggplant, Green Zucchini, Marinated Mushrooms, White Sweet Potato, Red Pepper	\$60.00 \$85.00

SIDE DISHES



DESSERT



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DESSERT

CARROT + APPLE STRUDEL Tahitian Vanilla Sauce	\$9.00
BOSC FRANGIPANE TART	\$45.00
DATE + HONEY WALNUT CAKE	\$44.00
VALRHONA CHOCOLATE CAKE	\$57.00
APPLE CRUMBLE TART	\$3.00
APPLAUSE BISCOTTI Assorted Flavours	\$3.00
FRESH FRUIT + BERRY DISPLAY (SMALL/LARGE)	\$55.00 \$85.00





**FOR FURTHER INFORMATION
PLEASE CONTACT US**



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