



CHEF FOR A NIGHT PRESENTS  
2019 ROSH HASHANAH

*LET US HELP YOU ENJOY TIME WITH FAMILY*

**appetizers**

chopped liver (\$16.00/pint)

smoked salmon tartare on cucumber slices (\$18.00/dozen)

tuna tartare on cucumber slices (\$18.00/dozen)

**sides: \$18.00/quart**

persian rice (dried fruits, nuts)

lemon/salt roasted potatoes

couscous with apricots and almonds

moroccan spice roasted vegetables

roasted green beans with lemon

roasted brussel sprouts and garlic

**salads: \$4.00/per person**

kale, roasted cauliflower, feta, raisin salad with lemon vinaigrette

roasted pear salad with sesame cashews, gorgonzola with maple vinaigrette

mixed greens, tomatoes, cukes, olives with balsamic vinaigrette

**the main event:**

brisket with matzo ball dumplings and gravy (\$20.00/lb)

roasted herb salmon with red onion/caper vinaigrette (\$20.00/lb)

roasted balsamic chicken pieces (\$15.00/lb)

middle eastern spiced turkey breast (15.00/lb)

orders due by 9/22/19

order must be picked up on 9/29/19 between 1- 3pm

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