



Catering By Andrew
 402 Harvard Street, Brookline, MA 02446
 Tel: 617) 731-6585 | Fax: (617) 232-3788
 Email: info@cateringbyandrew.com

*****ORDER DEADLINE: 4:00 PM TUESDAY**

TEMPLE EMANUEL SHABBAT DINNER – November 6th

PICK UP AT TEMPLE EMANUEL OR HOME DELIVERY

CHALLAH - All [P]	PRICE	QUANTITY
Hand Braided Challah	\$5.50 / ea	_____
Everything Spice Challah	\$5.50 / ea	_____
Kiddush Challah (Hand Braided)	\$6.00 / 2 pk	_____
Challah Rolls [½ dozen]	\$4.75 / ½ dz	_____

APPETIZERS	PRICE	QUANTITY
Gefilte Fish Loaf [serves 4-5] [P]	\$14.75 / ea	_____
Beef Knish [cocktail size] [M]	\$17.00 / dz	_____
Potato Knish [cocktail size] [P]	\$14.00 / dz	_____
Potato Latkes [cocktail size] – GF [P]	\$14.00 / dz	_____
Sweet Potato Latkes [cocktail size] - GF [P]	\$14.00 / dz	_____
Mushrooms Stuffed w/ Spinach & Pine nuts – N[P]	\$16.00 / dz	_____
Moroccan Beef Cigar, Roasted Red Pepper Sauce [M]	\$18.00 / ½ dz	_____
Teriyaki Beef Skewers, Pineapple Salsa	\$16.00 / ½ dz	_____
Salmon Croquettes, Lemon Saffron Aioli [P] (6 pk)	\$16.50 / ½ dz	_____

SOUPS– 1 quart serves 2-3	PRICE	QUANTITY
Chicken Soup with Noodles [M]	\$9.50 / qt	_____
Matzo Balls [M]	\$8.00 / ½ dz	_____
Roasted Pumpkin & Apple Bisque - GF (V) [P]	\$8.95 / qt	_____
Minestrone Soup - (V) [P]	\$8.75 / qt	_____
Portobello Mushroom Red Lentil Soup - GF (V) [P]	\$9.00 / qt	_____

SIDES & SALADS – Parve [P] unless noted	PRICE	QUANTITY
Egg Salad - GF	\$5.00 / ½ lb	_____
Tuna Salad - GF	\$6.00 / ½ lb	_____
Chicken Salad w/ Grapes & Toasted Almonds – GF[M]	\$10.00 / ½ lb	_____
Szechuan Tofu with Pea pods – GF (V)	\$12.50 / lb	_____
Quinoa Salad w/ Chickpeas & Artichokes GF (V)	\$9.75 / lb	_____
Golden & Crimson Beet Salad – GF (V)	\$9.75/ lb	_____
Roasted Butternut Squash w/ Smoked Paprika & Turmeric– GF (V)	\$9.50/lb	_____
Vegetable Medley – GF (V)	\$9.50 / lb	_____
Confetti Rice Pilaf - GF (V)	\$9.50 / lb	_____
Lemon-Parsley Baby Potatoes – GF (V)	\$9.50 / lb	_____
Cauliflower Kugel – <i>srvs approx. 4-5</i>	\$14.00 / ea	_____
Potato Kugel – GF – individual <i>srvs approx. 2-3</i>	\$7.00 / ea	_____
Noodle Kugel – <i>small srvs approx. 8-10</i>	\$14.00 / ea	_____

ENTREES – Meat [M] unless specified Parve [P]	PRICE	QUANTITY
Honey Glazed Roasted Chicken – GF <i>Serves 4-5</i>	\$18.00 / ea	_____
Sesame Chicken Schnitzel, Honey Mustard	\$20.75 / 4 pc	_____
Chicken Marsala - <i>srvs 3-4</i>	\$21.00 / lb	_____
Chicken Pot Pie (white & dark meat)- <i>srvs 3-4</i>	\$20.00 / ea	_____
Honey BBQ Chicken - GF (1.5 broilers)	\$28.00/ 6 pk	_____
Turkey Sweet Potatoes Shepherd’s Pie [M] <i>srvs 4-6</i>	\$24.00 / ea	_____
Jack Daniel’s London Broil, Chipotle Jus	\$22.50 / lb	_____
Orange-Ginger Salmon -GF [P]	\$20.00 / 4-4oz pcs	_____
Quinoa Stuffed Eggplant, Pomodoro Sauce –GF (V) [P]	\$20.00/4 pcs	_____
Farro & Cranberry Stuffed Acorn Squash – (V) [P]	\$8.50 / ea	_____
Shabbos Dinner Package – SVRS 6 <i>Includes - 2 Kiddush Challahs</i>	\$118.00 / ea	_____

ENTRÉE: Honey BBQ Chicken
 Vegetable Medley & Lemon-Parsley Baby Potatoes

DESSERT – Chocolate Bourbon Bread Pudding

Choice of the following:

APPETIZER: Gefilte Fish, Beef Knish **or** Potato Latkes

SOUP: Chicken Soup with Noodles **or** Minestrone

DAIRY & OTHER	PRICE
[D] Quiche – Spinach, Tomato & Feta	\$19.25 / ea
[D] Lasagna – Cheese	\$26.00 / ea
[D] Cheese Blintz, Berry Compote	\$15.00 / ½ dz
(M) Deli Roll w/ Corned Beef, Pastrami & Turkey	\$35.00 / ea
House Caesar Salad Dressing (P)	\$6.00 / pint
Herbed Croutons (P)	\$8.00 / ½ Gal
Fresh Haddock (P)	*\$9.95 / lb
Fresh Sushi Grade Salmon (P)	*\$11.65 / lb

DESSERT/FRUIT – All [P]	PRICE
Pear-Cranberry Crisp	\$18.00 / ea
Chocolate Bourbon Bread Pudding	\$18.00 / ea
Chocolate Chip Cookies	\$7.50 / dz
Double Chocolate Chunk Cookies	\$7.50 / dz
Oatmeal Raisin Cookies	\$7.50 / dz
Sugar Cookies	\$7.50 / dz
Chef’s Select Assorted Cookies	\$8.00 / dz
Assorted Rugelach [chocolate, vanilla & cinnamon]	\$12.00 / dz
Chocolate Mousse – GF <i>serves 8</i>	\$13.75 / qt

*May fluctuate due to Market Price

N contains nuts / GF gluten free (V) vegan
 [P] parve / [M] meat [D] dairy

Certain food items may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Catering By Andrew does not operate a nut- free, gluten-free or dairy-free Commissary. Please inform your event planner or server if a person in your party has any food restrictions or food allergies

SELECT ONE – Friday, November 6th		
___ Temple Emanuel Pick up OR ___ DELIVERY 9:00 -Noon (added fee)		
NAME:		
ADDRESS:		
CITY, STATE, ZIP:		
PHONE:		
EMAIL:		
NAME ON CREDIT CARD:		
CREDIT CARD #:		
EXP DATE:	SECURITY CODE:	ZIPCODE: