

YOM TOV
MENU

COURSE	FIRST NIGHT	FIRST DAY	SECOND NIGHT	SECOND DAY
APPETIZER	<ul style="list-style-type: none"> • Side of Salmon 	<ul style="list-style-type: none"> • Sushi Salad "Towers" 	<ul style="list-style-type: none"> • Wonton Wrappers with dipping sauce 	<ul style="list-style-type: none"> • Pulled Beef Spring Rolls or Tacos,
	<ul style="list-style-type: none"> • Israeli Salad • Individual Lettuce Salad with Teriyaki Mushrooms in Wine Glasses 			
INTERMEZZO	<ul style="list-style-type: none"> • Mushroom Barley Soup 	<ul style="list-style-type: none"> • Yemenite Soup 	<ul style="list-style-type: none"> • Mushroom Barley Soup 	<ul style="list-style-type: none"> • Asparagus Soup
	<p>Plated:</p> <ul style="list-style-type: none"> • Beef Milanese • Mashed Potatoes • Sweet Chili Green Beans <p>Middle of Table:</p> <ul style="list-style-type: none"> • Charcuterie Board 	<ul style="list-style-type: none"> • Standing Rib Roast with Onion Crisps • Exotic Red Cabbage Salad • Smoky Red Potatoes 	<ul style="list-style-type: none"> • Brisket • Cabbage & Noodles • Mango Salad 	<ul style="list-style-type: none"> • Club Roast with Bearnaise Sauce • Roasted Portobello Mushroom and Asparagus Salad • Rice with sauteed onions and carrots
DESSERT	<ul style="list-style-type: none"> • Passion Fruit Cups • Cut Up Fruit • Nuts and Popcorn 	<ul style="list-style-type: none"> • Ice Cream Cones 	<ul style="list-style-type: none"> • Plum Crisp 	<ul style="list-style-type: none"> • Apple Crumble Sundaes