

Izenberg's

Event Catering Menu



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Izenberg's

Appetizers

page 2

Most items require a minimum of 12 persons



Sweet & Sour Meatballs

Fred's famous cocktail sized meatballs in his delicious tangy sauce (dinner also available, page 7)



Pinwheels

Assorted meats and/or vegetables and cheese spreads, rolled into colorful wraps and cut into wheels



Caramelized Onion & Cheese Strudel

A delicious concoction of sweet & savory caramelized onions with bleu cheese crumbles in flaky pastry cups or whole strudel loaf slices



Chopped Liver Pate

Fresh and delicious, chopped chicken liver, served on toasts with garnish



Quesadillas

Mild or spicy hot
Cheese, chicken, beef or shrimp



Miniature Knishes

Each bite is a heavenly delight. Potato, vegetable, spinach or sweet cheese



Bruschetta

Tomato, basil, garlic & olive oil topped Italian bread toasts
Traditional or shrimp



Spinach in Filo

Traditional pastry triangles filled with spinach & cheese



Tea Sandwiches

Goat cheese & apricot preserves
Whitefish salad, onion & cream cheese
Tuna or Egg salad with cucumber
Nova with cucumber & chives spread



Roasted Tomatoes

Topped with parmesan, olive oil & fresh basil



Fig & Kalamata Olive Tapenade

This sweet tapenade is served over a creamy goat cheese, and spread on Italian bread toasts



Mini Egg Rolls

with paired dipping sauce
Chicken, beef, shrimp, vegetable, Philly beef & cheese or Philly chickensteak and cheese



Steamed Dumplings

Vegetable or chicken, served in Chinese soup spoons



Seasonal Soup in Demitasse

Served with mini grilled cheese sandwiches!

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Appetizers

page 3

Most items require a minimum of 12 persons

Miniature Cheese Blintzes

Our famous blintzes in miniature form. Served with cherries or blueberries



Miniature Latkes

Fresh vegetable, sweet potato or the classic potato
Tasty with crème fraiche & caviar!



Petite Filet of Beef Sandwiches

Cooked to perfect medium-rare, topped with sauteed onions, creamy horseradish & mixed greens



Salmon Satay

with cilantro chili lime dipping sauce



Burger Sliders

Choose beef, turkey and/or veggie burgers. With or without cheese. Dressing on the side



Shrimp Cocktail Shots

Seasoned, chilled and refreshing



Mini Crab Cakes

Fresh, top quality lump crab cakes with tartar & cocktail sauces



Caviar & Blinis

Fine caviar and crème fraiche on potato blinis



Miniature Quiche Bites

Choose traditional fillings such as cheese, veggie or ham and cheese, or make one up!



Nova on Mini Bagels

Fresh nova lox with cream cheese and fresh dill on miniature bagels



Chicken or Beef Satay

Choice of dipping sauces in spicy or mild



Crudite Bread Cups

Fresh crudite sticks in bread cups with ranch



Meatball Sliders

For the Italian lover in all of us!



Caesar Salads

in edible bite-sized parmesan cheese cups



Crudite Display

Fresh, seasonal vegetables with assorted dips & spreads



Artisan Cheese Board

Features a variety of cheeses and olives from around the world



Breakfast, Brunch, Salads & Smoked Fish

Most items require a minimum of 12 persons



The Continental Breakfast

Fresh assortment of bagels, muffins, and pastries with fruit and spreads



The Omelet Bar

Chef prepared omelets to order with choice of fillings



Full Hot Breakfast Buffet

Eggs, bacon, sausage, home fries, toast, butters & jellies.



The Griddle Station

Belgian waffles, buttermilk pancakes and/or challah french toast



Smoked Fish Platter

Only the freshest smoked fish is hand-selected for this beautiful platter. Bagels, black bread, cream cheese, sliced cheeses and vegetable garnish included



Quiche

Traditional assortment or custom ingredients



The Spinach Salad

with egg, bacon, tomato and goat cheese with balsamic vinaigrette



The Caesar Salad

Traditional romaine salad with caesar dressing, parmesan and croutons



The Milan Salad

Jumbo shrimp in Russian with egg, tomato & bacon



The Kippered Salmon Salad

Fresh torn pieces of kippered salmon with red potatoes, egg and creamy horseradish dressing



The Mixed Greens Salad

The perfect side to any brunch. With dressing choice



The Presidents' Salad

Mixed greens with cucumbers, dried cranberries, goat cheese, toasted pine nuts and raspberry vinaigrette



Rainbow Veggie Salad

Mixed greens with a fresh buffet of colorful grilled vegetables and balsamic vinaigrette dressing



Poached Salmon

Served chilled with fresh dill and creamy horseradish sauce



Deviled Eggs with Shrimp

Other deviled egg variations available upon request

Cold Sandwich, Hoagie & Wrap Platters

Most items require a minimum of 12 persons

Pickles, condiments and two sides included;

Cole Slaw, potato, pasta, macaroni, garden salad, tomato-cucumber salad or fruit salad



Sandwich choices:

On rolls and rye breads; turkey, corned beef, roast beef, ham & cheese, veggie, tuna salad, chicken salad or egg salad

Wrap choices:

On assorted wraps with lettuce & tomato; turkey, corned beef, roast beef, ham & cheese, veggie, tuna salad, chicken salad, egg salad, chicken caesar, buffalo chicken

Hoagie choices:

Turkey, corned beef, roast beef, ham & cheese, veggie, tuna salad, chicken salad, egg salad, Italian, Jewish

Gourmet Sandwich Choices:

Grilled chicken breast with baby spinach, goat cheese, fresh tomatoes & balsamic vinaigrette on a kaiser roll

Filet of beef with cheddar, fried onions and mayo-horseradish on a challah roll

Turkey breast with asparagus, roasted red peppers & dill-mayo on foccacia bread

Mandarin chicken salad with baby spinach, cashews & carrots on a croissant

Baked ham, sliced eggs, muenster cheese, asparagus, tomatoes & honey-mustard on a croissant

Flaked tuna (no mayo), bacon, marinated artichoke hearts, swiss & olives on a challah roll

Sesame chicken salad, broccoli, tomatoes & snap peas on a kaiser roll

Thai peanut chicken salad, red cabbage, carrots, tomatoes & peanuts in spicy dressing on a challah roll

Special Gourmet Sandwich Choices:

Jumbo lump crab salad, toasted pinenuts, cucumbers & tomatoes on a kaiser roll

Milan shrimp (jumbo shrimp, sweet dressing, bacon, egg & tomato) with romaine on a croissant

Shrimp salad (jumbo shrimp & mayo - celery & onion optional), mixed greens & tomatoes on challah

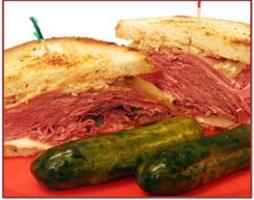
Shrimp and Lump crab salad on foccacia with tomatoes, baby spinach and bacon with sweet dressing

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Casual Buffets

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Most items require a minimum of 12 persons. Side choices on page 10



The Reuben Buffet

Turkey, corned beef or pastrami reubens in pans ready for chafing frames or oven warmth



Chicken Fingers

Hot in pans ready for chafing frames or oven warmth



Hot Roasted Beef or Turkey in Gravy with rolls

Hot in pans ready for chafing frames or oven warmth



Lasagna

Choose half or full pans hot and ready for chafing frames or oven warmth. Beef, cheese, artichoke or vegetable. Alfredo or marinara sauces.



Pasta by the pan

Choose from a variety of pastas; penne, gnocchi, bowtie, spaghetti, ziti, etc. Sauces include marinara, arrabiata, alfredo, garlic with olive oil & basil, meat sauce and more. Meats also available



Chili by the pan

Beef, Chicken or Vegetarian ready for chafing frames or oven warmth



The Hot Dog Bonanza

Cart Rental by request
Several hot dog varieties and condiments - actual cart may vary from photo



The Burger Buffet

Beef, turkey or veggie in pans ready for chafing frames or oven warmth. Toppings on the side



The Pasta Bar

Chef prepared plates of pasta (pasta choices prepared upon request) with sauces, meats & cheeses to top



Macaroni & Cheese

Hearty and cheesy, hot and ready full or half pans for chafing frames or oven warmth



Mac and Beef

Just like Mom's! Hot and ready full or half pans for chafing frames or oven warmth



Cheesesteak Buffet

Beef or chicken steaks, with rolls, onions, peppers and cheeses on the side

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Hot Lunch & Dinner Entrees

Minimum orders for at least 12 people if entrees aren't featured at the time of preparation.

(While many can be prepared with a few hours' notice, we ask for at least 24-48 hours' notice if possible - thanks!)

BEEF & VEGETARIAN

Brisket of Beef:



Slow roasted au jus,
served with gravy

Sweet & Sour Meatballs



Fred's famous recipe: delicious
either as an appetizer (smaller
meatballs) or an entrée

Comed Beef:



Tender and juicy, fall-
apart goodness

Pot Roast:



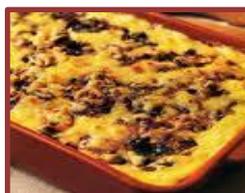
Traditional New England
style, slow cooked roast
of beef

Quiche:



Baked with your
choice of fresh ingredients
One pie serves 4-6

Grilled Vegetable Polenta:



Fresh corn polenta made with
(or without for vegans) cheese
and vegetables, then grilled

Stir-fried Tofu & Vegetables:



A fresh array of colorful
vegetables and seasoned
tofu in a sweet marinade

Stuffed Shells:



Cooked al dente and topped
with our zesty marinara
sauce

Eggplant Parmesan:



Breaded eggplant, topped
with melted mozzarella and
our zesty marinara sauce

Lasagna:



Beef, cheese, artichoke or
vegetable.
Alfredo or marinara sauces.

Hot Lunch & Dinner Entrees

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CHICKEN & TURKEY

Chicken Piccata:



Sauteed in white wine and lemon juice with capers (optional) (breaded or "naked")

Chicken Kiev:



Breaded and baked: filled with butter, garlic & herbs

Chicken Marsala:



Sauteed in marsala wine and fresh mushrooms

Chicken Parmesan:



Grilled, baked or fried: topped with marinara and mozzarella

Glazed Chicken:



Choose BBQ, Apricot, Garlic & Herb or Honey-Dijon

Chicken Cordon Bleu:



Breaded and baked: filled with imported ham and Swiss: topped with creamy wine sauce

Turkey London Broil:



Sweet marinated turkey breast tenders, grilled to perfection

Roasted Chicken:



Tender, juicy chicken: one serves 2 - 3 persons. Glazed by request

Whole Turkey Roast:



72 hours' notice required

Open-Faced Turkey:



Hot sliced turkey breast with gravy

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Hot Lunch & Dinner Entrees

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PORK & SEAFOOD

Shrimp Scampi:



Sautéed in white wine and lemon juice with garlic & herbs

Broiled Flounder:



Breaded and baked: filled with butter, garlic & herbs

Poached Salmon:



Serve warm or chilled: topped with a creamy dill sauce

Baked Tilapia:



Served with your choice of sweet or savory salsa, or an herbed butter

Flounder Florentine:



Baked with fresh sautéed spinach, butter & herbs, and topped with parmesan

Crab Cakes:



Homemade with jumbo lump crab meat and fresh herbs
With tartar or cocktail sauce

Burgundy Pork Tenderloin:



Tender and juicy, topped with sautéed onions and a savory burgundy glaze

BBQ Pork Ribs:



Tender, juicy, fall off the bone ribs

Pulled Pork:



Smothered in sweet BBQ sauce and fresh onions (optional)

Asian Pork Chops:



Tender pork chops, marinated in a sweet teriyaki glaze

Hot Lunch & Dinner Entrees

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Other soups and sides available upon request

SOUPS & SIDES

Matzo Ball Soup:



with or without vegetables
and/or noodles

Mushroom Barley Soup:



Sweet & Sour Cabbage Soup:



Italian Wedding Soup:



Gazpacho:



Vegan and fat free!

Split Pea Soup:



with or without ham

Hot Side Choices (carbs):

- Creamy mashed potatoes
- Roasted potato wedges
- Potatoes au Gratin
- Whipped Sweet Potatoes
- Long Grain & Wild Rice
- Rice Pilaf
- Wild Mushroom Risotto
- Buttered Baby Lima Beans
- Roasted Corn on or off the Cob
- Pasta with Butter, Olive Oil and/or Marinara

Hot Side Choices :

- String Beans Amandine
- Grilled Mixed Vegetables
- Steamed Broccoli
- Roasted Root Vegetables
- Buttered Carrots with Cinnamon & Raisins
- Steamed Asparagus with Hollandaise
- Brussel Sprouts with Bacon
- Roasted Cauliflower with Cheddar
- Grilled Squash & Summer Vegetables
- Stir-fried Mixed Vegetables

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(We ask for at least 24-48 hours' notice if possible - thanks!)

DESSERTS

Oreo Truffles:



Sold by the dozen
(2 dozen minimum)

Lemon Glazed Pound Cake:



Bundt, mini rounds or loaf

White Chocolate Raspberry Mousse



Sold by the pound
(4 pound minimum)
Chocolate, lemon and
white chocolate also available

Chocolate Ganache Chocolate Cake



Bundt, mini rounds, or loaf

Assorted Cheesecakes



Jewish Apple Cake



Fruit Tarte



Pumpkin Pie



Apple Pie



Chocolate Fclairs



Full size or miniature
Various fillings available

Assorted Crème Puffs



Traditional crème puffs,
or chocolate drizzled

Pastry Platters



Assorted cookies,
brownies, danish,
eclairs, crème puffs,
mini cakes available