

DINNER PACKAGE



ZUCHTER BERK  
KOSHER

*Menu*





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## ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

T (416) 386 1086

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F (416) 386 1297

# EVENT DESIGN OPTIONS

(Ask our Account Executive for pricing information)

## LINENS & RENTALS

### SPECIALTY LINENS

Including floor length tablecloths and napkins  
(All patterns and colours)

### A FULL LINE OF SPECIALTY RENTALS

Including plates and serving pieces

## SPECIALTY CHAIR DECOR

### CHAIR COVERS

Including a full array of colours and fabrics

### CHIAVARI CHAIRS

Including silver, gold, black & mahogany

## DECOR & SPECIAL TOUCHES

Floral Arrangements  
Specialty Food Favours (i.e. Personalized Cookie Giveaways)  
Wine Recommendations  
Ice Sculptures

## DECOR & SPECIAL TOUCHES

Vodka Luge  
Martini Madness  
South Beach Mojito  
Niagara Icewine Tower

# **PRE DINNER RECEPTION**

LOBBY STATIONS

HORS D'OEUVRES - HOT SELECTIONS

HORS D'OEUVRES - COLD SELECTIONS

# LOBBY STATIONS

## HARVEST TABLE

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

**\$14.00 per person**

## SUSHI STATION

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.

**\$18.00 per person**

## SATAY STATION

Skewers of marinated beef, chicken breast and fresh mini vegetables presented with Asian, plum, soy and spicy peanut sauces for dipping, accompanied by an Asian noodle salad.

**\$13.95 per person**

## BEEF CARVERY STATION

Hand carved pickled Corn Beef, ZB's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced rye breads, mustards and Kosher dills, and Deli Style Coleslaw.

**\$17.00 per person**

## ZB'S GRAVADLOX STATION OR SMOKED SALMON

Hand carved homemade cured Atlantic salmon served on mini blinis, topped with Asian popcorn sprouts and creamed horseradish; accompaniments of chopped egg, capers, chopped red onion and lemon slices.

**\$14.50 per person**

## MASHED POTATO MARTINI BAR

Garlic mashed Yukon golds and sweet potato mash served with mushroom ragout, garlic pesto sauce or spicy chili sauce, toppings to include sautéed mushrooms, onions and chopped chives.

**\$11.00 per person**

## VODKA INFERNO STATION

Plates of flaming marinated thinly sliced salmon and fresh lake pickerel are presented to clients atop a visually stunning station of colourful glass & rocks

**\$14.50 per person**

## TAPAS TABLE

Traditional Spanish table set with assorted tapas favourites, marinated assorted olives, grilled spicy Merguez, and marinated artichokes. Assorted rustic style breads served with spreads of marinated grilled mushrooms, sun dried tomato & black olive, and roasted red pepper & fennel

**\$14.00 per person**

## PAD THAI STATION

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce, cooked to order in front of our guests and presented in small Asian takeout boxes with chopsticks

**\$14.00 per person**

# HORS D'OEUVRES

## HOT SELECTION

### GROUP A

Blackened chicken with pineapple jalapeno salsa  
Herb crusted beef sticks with red wine aioli  
Mini wieners in a blanket  
Mushroom and leek strudel  
Potato cup filled with a herbed meatloaf  
Potato latke with maple and pear compote  
Sesame chicken batons  
Spinach leek and roasted garlic triangles  
Vegetable spring rolls with plum sauce  
Chicken mango spring rolls with chili dip

### GROUP B

Beef satay with Thai dipping sauce  
Charred rare beef on a rice cake with caramelized orange compote  
Chicken satay with spicy peanut sauce  
Curried beef samosas with mango chutney  
Mini taco with shredded chicken and a tomato avocado corn relish  
Oven cured tomato, caramelized red onion toasted walnut on puff pastry rounds  
Steamed Oriental chicken parcels with orange zest served with hoisin sauce  
Sweet potato and caramelized onion phyllo triangles  
Sweet potato chips with apricot curry chicken salad  
Vegetarian beggars purse with hoisin sauce  
Mini Potato Latke with Smoked Rosette  
Twice baked mini potato skin filled with roasted garlic and wild mushroom ragout

### GROUP C

Charred rare tuna with peach and walnut salsa  
Duck confit on cornbread crouton with tomato relish  
Duck Thai basil & caramelized onion wonton with a chili wasabi aioli  
Mini beef Wellington with peppercorn dipping sauce  
Thai chicken sticks pickled ginger dip  
White fish lemongrass sticks with thyme infused honey dip  
Lamb kofta pick up sticks with black current chutney

# HORS D'OEUVRES

## COLD SELECTION

### GROUP A

California roll (sushi) with soya sauce and pickled ginger  
Curried chicken tartlets  
Lavender pizza crisp topped with balsamic infused oven dried tomato & black pepper  
Mini corn muffins filled with black bean and roasted corn salsa  
Mini grilled vegetable wraps  
Rosemary potato crisp with red onion marmalade & grilled eggplant  
Sweet potato corn fritters with pineapple chili dipping sauce  
Vegetable Frittata with hummus & black olive spear  
Vegetable roll with soya sauce & pickled ginger  
Wild Mushroom ragout on a garlic crostini topped with roasted red pepper  
Tomato Basil Tartlet

### GROUP B

Black olive tapenade with smoked chicken en croute  
Charred rare beef croustade with rosemary and olive mash  
Crostini with black olive artichoke tapenade  
Cucumber sake cup filled with smoked salmon mousse and mango papaya chutney  
Gravlax and Asian sprouts on chive blini  
Lemongrass infused rare beef on honey risotto cake with crisp fried leeks  
Merlot soaked crostini with basil infused beef and a roasted garlic squeeze  
Mushroom and roasted red pepper crostini  
Red and yellow grape tomato and purple basil salad on a Garlic Crostini  
Salmon pastrami on blini with sour cream and Asian sprouts  
Smoked salmon with avocado corn salsa in crispy potato nest  
Thai salad rolls with sweet chili dipping sauce  
Waldorf chicken and apple barkette

### GROUP C

Green tea infused duck breast on wonton chip with lemongrass & pickled ginger relish  
Hoi sin BBQ duck and caramelized shallots  
Plantain chip with smoked salmon mousse  
Smoked chicken and black olive salad on a rosemary potato cake

# **DINNER OFFERINGS**

SILVER DINNER OFFERINGS  
GOLD DINNER OFFERINGS  
PLATINUM DINNER OFFERINGS  
DIAMOND DINNER OFFERINGS  
AFTER DINNER SELECTION



# SILVER DINNER OFFERINGS

*Each of our dinner selections comes complete with...*

ZB's Bar Service, Relish Trays with Hummus,  
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)  
Late night Sweet Table available at an additional charge

## OFFERING A

\$88.00 per person

Choice of 4 Hors D'oeuvres from Group A  
ZB Caesar Salad with Creamy Garlic Dressing & Sweet Chili Croutons  
Mushroom Chicken Supreme with Assorted Mushrooms, served with a Red Wine Mushroom Demi Glaze  
Vanilla and Parsnip Yukon Potato Mash  
Chef's Jump up Vegetable Medley  
Strawberry & Apple Crisp with Vanilla Crème Anglais  
Coffee & Tea

## OFFERING B

\$88.00 per person

Choice of 4 Hors D'oeuvres from Group A  
Hearty Salad – Mixed Greens, Roasted Pears, Grilled Fennel, Carrot Curls & Cherry Tomatoes with Lemon Herb Vinaigrette  
Basil Chicken Supreme with a Bell Pepper Chutney  
Garlic Potato Mash  
Chef's Seasonal Vegetable Medley  
Lemon Brulee Tart with burnt sugar crisp & berry coulis  
Coffee & Tea

## OFFERING C

\$88.00 per person

Choice of 4 Hors D'oeuvres from Group A  
ZB Caesar Salad with Creamy Garlic Dressing & Sweet Chili Croutons  
Chicken Roulade stuffed with Arugula, Sun Dried Tomatoes & Olives served with Smoked Tomato Jus  
Vanilla and Parsnip Yukon Potato Mash  
Chef's Jump up Vegetable Medley  
Strawberry & Apple Crisp with Vanilla Crème Anglais  
Coffee & Tea

## OFFERING D – Vegetarian Option

\$88.00 per person

Choice of 4 Hors D'oeuvres from Group A  
Hearty Salad – Mixed Greens, Roasted Pears, Grilled Fennel, Carrot Curls & Cherry Tomatoes with Lemon Herb Vinaigrette  
Eggplant Involtini – Rolled Grilled Eggplant filled with Quinoa, Julienne Vegetables, Tofu & served with Roasted Tomato Sauce  
Garlic Potato Mash  
Chef's Seasonal Vegetable Medley  
Lemon Brulee Tart with burnt sugar crisp & berry coulis  
Coffee & Tea

# GOLD DINNER OFFERINGS

*Each of our dinner selections comes complete with...*

ZB's Bar Service, Relish Trays with Hummus,  
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)  
Also included is our late night Sweet Table

## **OFFERING E**

\$94.00 per person

Choice of Four Hors D'oeuvres from Group A  
Mandarins, Greens & Spiced Pecans with Honey Dijon Dressing  
Mustard & Tarragon Chicken Breast with a Mustard Tarragon Jus  
Chef's Seasonal Vegetable selection  
Herbed Roasted Red Skin Potato  
Trio of Sorbets in a Brandy Snap Basket  
Coffee & Tea

## **OFFERING F**

\$94.00 per person

Choice of Four Hors D'oeuvres from Group A  
Traditional Caesar Salad with Herbed Focaccia Croutons  
Chicken Cacciatore braised in a Traditional Italian sauce  
Chef's Seasonal Vegetable Selection  
Brown, Wild and Basmati Rice  
Marinated Strawberries  
With a Triple Sec Zabaglione and Chocolate Biscotti  
Coffee & Tea

## **OFFERING G**

\$94.00 per person

Choice of Four Hors D'oeuvres from Group A  
Mixed Greens, Grape Tomatoes, Cucumber, Sprouts and Carrot Threads  
with an Herb Vinaigrette  
Moroccan Chicken Ballotine filled with Apricots, Dates and Olives  
Served with a Thyme Jus  
Chef's Seasonal Vegetable Selection  
Roasted Garlic Mashed Potato Rosette  
Frozen Chocolate Mousse Cake with a Berry Coulis  
Coffee & Tea

**OFFERING H**

\$94.00 per person

Choice of Four Hors D'oeuvres from Group A  
Salad Lorraine — Greens, Snow Peas, Red Pepper, Mushrooms, Pine Nuts with  
a Creamy Garlic Dressing  
"Sticky Chicken" with Italian Herbs and Apricot Jam  
Chef's Seasonal Vegetable Selection  
Roasted Sweet, Red and Yukon Gold Potatoes tossed in Fresh Herbs and Olive Oil  
Frozen Lemon Cake on a chocolate pond  
Coffee & Tea

**OFFERING I**

\$94.00 per person

Choice of Four Hors D'oeuvres from Group A  
Butter Lettuce, Radicchio, Kiwi, Strawberries, Candied Almonds  
with a Poppyseed Vinaigrette  
Coq au Vin  
Braised Chicken in a Traditional Burgundy Wine & Mushroom Sauce  
Chef's Seasonal Vegetable Selection  
Roasted Garlic Infused Parsnip Mash  
Chocolate Mousse Dome  
With a Caramel Centre atop a Berry Coulis  
Coffee & Tea

# PLATINUM DINNER OFFERINGS

*Each of our dinner selections comes complete with...*

ZB's Bar Service, Relish Trays with Hummus,  
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)  
Also included is our late night Sweet Table

## **OFFERING J**

\$114.00 per person

Choice of Six Hors D'oeuvres Form Group A & B  
Poached Salmon Medallion on Young Greens and Sprouts  
Drizzled with a Maple Mustard Dressing  
Braised Beef Filet Bourguignon  
Chef's Seasonal Vegetable Selection  
Roasted Garlic Mashed Potato Rosette  
Lemon Crème Brule  
Coffee & Tea

## **OFFERING K**

\$114.00 per person

Choice of Six Hors D'oeuvres from Group A & B  
Salad and Soup Shooter  
Young Greens Cherry Tomato, Cucumber, and Carrot ribbons with a Red Wine Vinaigrette  
& Accompanied with a Soup Shooter  
Herb Crusted Supreme of Chicken  
With Caramelized Red Onion & Mandarin Orange Jam  
Chef's Seasonal Vegetable Selection  
Roasted Sweet & Yukon Gold Potatoes  
New York Style Parve Cheesecake  
Topped with a Warm Blueberry Compote  
Coffee & Tea

## **OFFERING L**

\$114.00 per person

Choice of Six Hors D'oeuvres from Group A & B  
Layered Pasta Bolognese with pesto & basil garnish  
Baby Spinach Salad, Roasted Pears, Spiced Nuts and Sprouts  
with a Poppyseed Dressing  
Basil Balsamic Chicken Breast with Mushrooms & Coloured Peppers  
Chef's Seasonal Vegetable Selection  
Roasted Red Skin Potatoes  
Chocolate Mousse Dome  
With a Caramel Centre atop over a Berry Coulis  
Coffee & Tea

**OFFERING M**

\$114.00 per person

Choice of Six Hors D'oeuvres from Group A & B  
Pan Seared Citrus Halibut on Butter Lettuce with Strawberry and Kiwi Slices  
with Honey Dijon Dressing  
Roasted Cornish Hen filled with Apricot & Sun Dried Cranberries  
Served with a Red Wine Reduction  
Chef's Seasonal Vegetable Selection  
Whipped Yukon Potato Rosette atop Sweet Potato Fritter  
Apple Crumble with Vanilla Bean Crème Anglaise  
Coffee & Tea

**OFFERING N**

\$114.00 per person

Choice of Six Hors D'oeuvres from Group A & B  
Spinach and Leek Angolotti with a Roasted Tomato Sauce  
Greens Marinated Artichoke, Portobello Mushrooms, Kalamata Olives  
with a Bruschetta Dressing  
Pistachio Crusted Chicken Supreme with a Chardonnay Sauce  
Chef's Seasonal Vegetable Selection  
Dual Medley Mash in a Potato Skin  
Flourless Chocolate Cake with an Orange Coulis  
Coffee & Tea

# DIAMOND DINNER OFFERINGS

*Each of our dinner selections comes complete with...*

ZB's Bar Service, Relish Trays with Hummus,  
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)  
Also included is our late night Sweet Table

## **OFFERING O**

\$126.00 per person

Choice of Six Hors D'oeuvres from Group A, B & C  
Maple Glazed Halibut with a Caramelized Apple and Balsamic Syrup  
Young Greens, Nappa Cabbage Slaw and a Mushroom Thai Salad Roll  
with a Toasted Poppyseed Vinaigrette  
Grainy Mustard & Horseradish Crusted Beef Filet  
Portobello Mushroom Red Wine Reduction  
Chefs Seasonal Vegetable Selection  
Garlic Mashed Rosette atop Sweet Potato Fritter  
Carolyn's Honey Brown Grilled Pears  
With Vanilla Ice Cream  
Coffee & Tea

## **OFFERING P**

\$126.00 per person

Choice of Six Hors D'oeuvres from Group A, B & C  
Pan Seared Sea Bass  
With tropical fruit salsa on orzo with dried cranberries  
Heirloom Red and Yellow Tomato, Baby Spinach  
With a Chive and Honey Vinaigrette  
Braised Beef Short Ribs  
With a Merlot Reduction  
Chefs Seasonal Vegetable Selection  
Roasted Sweet Potato, Red Potato, Yukon Gold Potato  
Strawberry Rhubarb Parcel with a Riesling Zabaglione  
Coffee & Tea

**OFFERING Q**

\$126.00 per person

Choice of Six Hors D'oeuvres from Group A, B & C  
Moroccan Tofu Wellington on top a split pea puree  
Asian Greens, Pan Seared Duck Breast & Pea Sprouts  
Drizzled with a Toasted Sesame Dressing  
Choice of Entrée Served Table Side  
Veal Marsala or Herbed Grilled Salmon  
With a Peach and Walnut Salsa  
Chefs Seasonal Vegetable Selection  
Garlic Mashed Rosette atop Sweet Potato Fritter  
Triple Berry and Lemon Mousse Tower  
Served with a strawberry coulis  
Coffee & Tea

**OFFERING R**

\$126.00 per person

Choice of Six Hors D'oeuvres from Group A, B & C  
Duo of Cornish Hen  
Cedar Plank cooked Breast and Confit of Leg on a bed of Roasted Spaghetti Squash  
Zuchter Berk's Gravadlox Plate  
Grilled First Cut Veal Chop with a Port Wine Reduction &  
Crisp Fried Onions Threads  
Chefs Seasonal Vegetable Selection  
Three Potato Pave  
Passion Fruit Mousse Tower  
Coffee & Tea

**All prices are subject to additional taxes and gratuity charges.**

# AFTER DINNER SELECTION

## SWEET TABLES

*ZB's Sweet Table is famous for our wonderful selection and variety.*

*It's the perfect end to a festive evening.*

*Our Sweet Tables consist of a selection from the following.*

### CAKES

Chocolate Truffle Cake, Fresh Fruit Tranche, Gateaux Saint Honore, Black Forest Cake Marble Cheese Cake, Carrot Cake, Wild Blueberry Mousse

### COOKIES

Raspberry Sandwich, Lemon Thumbprint, Checkerboard, Chocolate Chunk, Oatmeal Raisin, Lemon Poppyseed Shortbread, Assorted Biscotti, Tuiles

### MINI PASTRIES

Mini Mushroom Meringue, Filo Pouches, Mini Fruit Tarts, Mini Napoleons, Mini Butter Tarts, Lindzer Squares, Lemon Squares, Pecan Squares, Assorted Brownies, Baklava Squares, Assorted Truffles

### PICK UPS

Individual Vanilla Custard, Individual Mousses, Individual Peach Crumble, Individual Truffle Surprise, Individual Strawberry Shortcake

### FRESH CUT TROPICAL FRUIT PLATTER

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries, Grapes

## ADDITIONAL LATE NIGHT STATIONS

### CAPPUCCINO AND ESPRESSO BAR

Espresso, cappuccino and lattés all freshly brewed in front of guests with an authentic espresso machine

### CHOCOLATE FOUNTAIN

100 % warm Belgian chocolate cascading over skewers of strawberries, pineapple and other delectable dried and fresh fruits

### CREPE AND BELGIAN WAFFLE BAR

Selection of fruit crepes and Belgian Waffles finished at the station by uniformed chefs. Both made to order with a variety of toppings which include: Cinnamon Whipped Cream, Pure Maple Syrup, Strawberry and Blueberry Compote, Icing Sugar, Vanilla sauce

### CANDY MOUNTAIN

Candies, candies and more candies!

Candy selection may include Gummi Bears, Lolly Pops, Jelly Beans, Coffee Candy, Mini Mint Chocolates, Chocolate Truffle Candies, Chocolate Covered Almonds.

The perfect addition to your sweet table to give it something different...





Corporate Office

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