

HOTEL MENU



SANDWICHES

*Served with lettuce, tomato, onion & pickles
Choice Of: White | Rye | Whole Wheat | Baguette*

EGG SALAD	\$12
TUNA SALAD	\$14
CHOPPED LIVER	\$18
CORNED BEEF	\$16
ROAST BEEF	\$20
PASTRAMI	\$16
SALAMI	\$14
TURKEY: SMOKED OVEN ROASTED PASTRAMI MEXICAN	\$15
ADD: AVOCADO SAUTEED MUSHROOMS SAUTEED ONIONS	\$3 ea

SHABBAT LUNCHEON

Comes with challah rolls, a small grape juice & a choice of 4 salads: coleslaw, potato, macaroni, Israeli cucumber & garden salad

COLD CUTS, SALADS & CHALLAH ROLLS	\$28
COLD ROAST BBQ CHICKEN	
POACHED SALMON	
PAN SEARED SALMON	
SMOKED SALMON, NON DAIRY CREAM CHEESE & SALADS	

BREAKFAST

WESTERN OMELET <i>mushrooms, bell peppers, zucchini & onions</i>	\$20
SPINACH OMELET	\$20
MEAT OMELET <i>with cold cuts</i>	\$22
BAGEL WITH SMOKED SALMON & NON DAIRY CREAM CHEESE	\$20
YOGURT, FRUIT, PASTRY, BAGEL & NON DAIRY CREAM CHEESE	\$20

VEGETABLES

\$9

GLAZED CARROTS
SPINACH <i>sauteed with olive oil, shallots & onions</i>
BUTTERNUT <i>roasted with brown sugar & margarine</i>
GREEN BEANS <i>sauteed with shallots</i>
SAUTEED MUSHROOMS <i>sauteed with shallots</i>
BROCCOLI <i>sauteed with shallots</i>
ASSORTED ROASTED VEGETABLES

SIDES

\$9

POTATOES: MASHED ROASTED BAKED
RICE: WHITE BROWN WILD
COUSCOUS
KUGEL: SWEET NOODLE POTATO

DESSERT

\$12

CHOCOLATE MOUSSE
TIRAMISU
ASSORTED PASTRIES
FRUIT SALAD
OREO COOKIES & CREAM

All meals are conveniently delivered double wrapped



Under supervision of the RCOO
Glatt Kosher chasidische shechita

APPETIZERS

CHICKEN TENDERS 5 chicken tenders with choice of BBQ or pareve ranch dipping sauce	\$14
4 EGG ROLLS & 4 MOROCCAN CIGARS sweet & sour sauce	\$14
GEFILTE FISH slowly roasted with asian sweet sauce & served with horseraddish	\$14

SOUP

CHICKEN MATZO BALL traditional homemade matzo balls	
CHICKEN chicken broth with carrots, potato, celery & noodles	\$10
VEGETABLE carrots, boccoli, celery, tomato, potato & string bean	
PEA	
MINISTRONE	
THAI BUTTERNUT	
CABBAGE	
TOMATO BISQUE	

SALAD

Dressing: Thousand Island / Italian / Raspberry Vinigrette / Balsamic Vinigrette / Honey Mustard / OC House	
Add avocado	\$3
TUNA house salad, boiled egg & tuna	\$16
GRILLED CHICKEN BREAST lightly grilled & served on a fresh house salad	\$19
CHINESE CABBAGE	\$14
HOUSE lettuce, tomatoes, cucumbers, onions, peppers & carrots	\$12
ISRAELI tomatoes, onions, cucumbers, peppers & mint	\$8
COLESLAW cabbage, carrots & creamy dressing	\$8
SPINACH spinach, cucumbers, craisins & candied walnuts	\$14
CAESAR	\$8
CUCUMBER	\$8
POTATO	\$8

FISH

Vegetables & sides sold seperately	
SALMON poached with a tangy cilantro dressing	\$17
SALMON pan seared with teriyaki sauce	\$17
SALMON pan seared & lightly seasoned	\$17
TILAPIA pan seared & lightly seasoned / baked with breadcrumbs & margarine	\$15

CHICKEN

Vegetables & sides sold seperately	
GRILLED BREAST lemon & herb / moroccan	\$17
ROASTED seasoned & slowly roasted on a rotisserie	\$17
SCHNITZEL	\$17
ASIAN STYLE WINGS 10 wings in a glazed soy sauce	\$17
BUFFALO WINGS 10 wings: BBQ / hot & spicy / sweet & sour / ranch	\$17
KEBAB	\$19

MEAT

Vegetables & sides sold seperately	
RIBEYE STEAK (12 oz) seasoned & flame broiled	\$35
ROAST BEEF served with a red wine reduction sauce	\$30
BRISKET sweet & sour / BBQ / fruit chutney / oc sauce	\$30
BBQ SHORT RIBS	\$30
BEEF KEBAB	\$30

HOUSE DISHES

BEEF STIR FRY served with rice, stir fried veg & teriyaki sauce	\$35
BEEF STEW slowly braised with carrots, roast potato & celery, rice	\$35
MONGOLIAN BEEF served with rice & veg	\$40
LAMB STEW slowly braised with carrots, roast potato & celery, rice	\$40
CHICKEN MARSALA pan seared breast with mushroom marsala wine sauce & pasta	\$35
CHICKEN STIR FRY served with rice, stir fried veg & teriyaki	\$28
SPAGHETTI & MEATBALLS marinara sauce	\$30
SPAGHETTI BOLOGNAISE	\$22