



O'FISHEL KOSHER CATERERS

(443) 660-9132

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OFISHELKOSHER@GMAIL.COM

OFISHEL.COM

TABLE SETTINGS:

*Tablecloths*                      *Napkins*  
*China*                              *Glassware*                      *Silverware*

Reception

**Bar:**

*Alcohol and Bartenders Provided by In House Caterer*  
*TBD what needs to be provided by O'Fishel*

**Passed Hors D'oeuvres:**

**Choose 8**

*Stuffed Dates-Medjool dates stuffed with a Green and Black Olive Tapenade*

*Stuffed Mushroom Caps      Mini Meatballs      Pulled Beef Sliders*

*Amuse Bouche of Cremini Mushroom with Fresh Basil and Pearl Tomatoes with Basil Dipping Sauce*

*Roast Beef Slices on Skewer (With Horseradish Sauce)*

*Pate a Choux piped with a creamy Waldorf Chicken Salad*

*Toasted Crostini with Chutney (Bruschetta)*

*Beef Skewers with Ginger and Sesame Seed with Apricot Glaze*

*Smoked Salmon and Avocado Bites*

*Pecan Crusted Sweet Potato chips OR Oven baked Zucchini Sticks – With a Honey Garlic Aioli*

*Chicken Satay with a teriyaki Dipping Sauce*

*Moroccan Cigars      Pastrami wrapped Pineapples Bits*

*Kibbeh-Bulgar wheat stuffed with freshly ground beef*



Stations

Choose 2

Schwarma Station

Chicken and Lamb Schwarma Falafel Pita Israeli Salad  
Hummus Tahini Israeli Pickles

Quesadilla Station

Shredded Chicken or Beef Vegetables Corn Tortillas Pareve Cheese  
Black Beans Salsa Pareve Sour Cream

Grilling Station

Choose 2 items

Baby Hotdogs Baby Hamburgers Pastrami  
•Skewers •Ketchup •Mustard •Mayonnaise •Chopped Onions •Relish

Carving Station

Choose 2 meats

Turkey Pastrami Corned Beef London Broil Kielbasa  
•Ketchup •Mustard •Horseradish Sauce •Whole Berry Cranberry Sauce

Sushi Station

Vegetable Rolls Sashimi Nigiri Raw Fish Rolls Cooked Fish Rolls  
•Soy Sauce •Spicy Mayo •Nigiri •Ginger •Wasabi

Chicken and Beef Slider Station

Bbq Ribs Baby Sliders Baby Dijon Chicken  
•Ketchup •Mustard •Buns •Chopped Onions •Pickles •Tomatoes



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**Pre Set On Tables:**

*Ceremonial Challah (For Main Motzie)  
Warm Loaf of Bread on Cutting Board with Knife OR Fresh Crown Rolls  
Relish Platter of Pickles and Olives   Dips  
Salt and Pepper Shakers  
Ice Water*

**Pre Set First Course:**

*Fall Themed Salad with Roasted Winter Squash Seeds, Nuts, Fresh Blueberries and Grapes  
Presented in a Glass Martini Glass   Pistachio Encrusted Salmon  
Poppy Seed Dressing in a Chinese Spoon*

*\*\*\* Lemon Sorbet – Intermezzo \*\*\**

**Plated Main Course:**

**TBD**

**Chicken:** Pan Seared Chicken Marsala topped with Crispy Onions  
**Beef:** Chateaubriand topped with sautéed Onions OR Baby lamb Chops or Smoked/Braised Short Ribs  
**Fish:** Mango Chutney Salmon or Chilean Sea Bass  
**Vegetarian:** Mushroom Risotto served in a Large Portabella Mushroom or a Stuffed Pepper with Quinoa  
**Kids:** Chicken Fingers and Ketchup

**Side Dishes:**

*Squash or Mushroom Risotto OR Yukon and Sweet Potato Tower  
Glazed Carrot Bundle OR Haricot Verte Bundle OR Parsnip and Carrot Bundle OR Breaded Cauliflower*

**Dessert:**

*Host Provided Wedding Cake (Margies-creations.com)  
Gelato Station (Flavors TBD)      Fruit Cups Available*

**Coffee to Go Station**

*Regular      Decaf      Herbal Teas      Sugar      Splenda      Creamer  
To Go Cups & Lids      Fresh Chocolate Chip Cookies and Bags*