

# CATERING BY TEVYA

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WWW.LEVINESKOSHERMKT.COM



BE A GUEST AT YOUR OWN PARTY!

PLEASE FEEL FREE TO CONTACT US FOR ALL OF  
YOUR CATERING NEEDS:

- BAR/BAT MITZVAHS
    - BRISSES
  - BABY NAMINGS
  - HOUSE PARTIES
  - SHABBAT DINNERS
    - WEDDINGS
    - KIDDUSHIM
- SYNAGOGUE FUNCTIONS

PLEASE CONTACT TODD LEVINE FOR ALL YOUR  
QUESTIONS. WE LOOK FORWARD TO SERVING  
YOU!

UNDER THE SUPERVISION OF THE ORTHODOX RABBINICAL  
COUNCIL OF BOSTON.

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Catering by Tevya  
Todd Levine  
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Thank you for inquiring information on our catering services for your simcha. I've enclosed a sample menu that describes what we can do. We have an excellent reputation for quality and service and we can help make your simcha a special occasion.

We are continually updating our menus and enjoy meeting with our clients to personally design a menu especially to meet your needs for your special day.

If I could be of further assistance to you please do not hesitate to contact me .  
I look forward to hearing from you.

Sincerely,

Todd Levine

We are under the supervision of the Orthodox Rabbinical Council of Boston

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### Hot Hors D'oeuvres

Cocktail Franks in Puff Pastry  
Chicken Fingers with a Honey Mustard Sauce  
Mini Potato Pancakes with Apple Sauce  
Buffalo or Cajun Chicken Wings  
Cocktail Meatballs  
Pastrami Wrapped Pineapple  
Barbecue Beef Tips  
Potato Knishes  
Beef Teriyaki  
Sesame Chicken  
Oriental Egg Rolls served with a Duck or Hoisin Sauce  
Spinach Wrapped in Flaky Phyllo Dough  
Tempura Vegetables  
Israeli Falafel Balls with Tahini Dip  
Mini Kabobs: Beef or Chicken  
Vegetable Pot Stickers with Hoisin Sauce  
Beef Kreplach  
Fried Wontons  
Coconut Chicken  
Stuffed Mushrooms  
Chicken Teriyaki  
Meat Knish  
Sweet Potato Knish



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### Cold Hors D'Oeuvres

Fresh Fruit Artistically Cut and Displayed  
Crudités Arrangements of Hand Carved Fresh Vegetables with Assorted Dips  
Antipasto Displays  
Grape Leaves with Lemon Sauce  
Displays of Chopped Liver  
Displays of Whitefish Salad  
Sliced Smoked Nova Salmon with Capers & Onions  
Display of Herring salad

### Buffet Selections

Oriental Beef Pepper Steak  
Sweet and Sour Meatballs  
Oriental Stir Fry Vegetables  
Stir Fried Beef or Chicken  
Chicken Teriyaki  
Kabobs: Beef, Chicken or Vegetable  
Rolled Stuffed Cabbage  
Pasta Station: Penne, Tri-Colored Rotini, Fusilli or Tortellini with Pesto, Garlic, Primavera or Tomato Basil Sauces  
6 Foot Submarine Sandwich  
Chicken Ziti Broccoli



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### Potatoes, Rice, etc.

Oven Roasted Potatoes  
Sweet Potatoes  
Garlic Mashed Potatoes  
Potato Kugel  
Noodle Kugel  
Kasha Varnishkes  
Fruited Rice Pilaf  
Moroccan Couscous  
Duchess Potatoes  
Egg Barley with Sauté Mushrooms

### Carving Stations

Hot Glazed Corned Beef with Sweet Mustard Sauce  
Glazed Roast Turkey Breast  
Marinated London Broil



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### Soups

Garden Vegetable  
Chicken Matzo Ball or Kreplach  
Cabbage Soup

### Salads

Garden Tossed Salad  
Caesar Salad  
Tropical Mandarin Salad  
Spinach Salad

### Vegetables

Mélange of Grilled Vegetables  
Sugar Snap Peas  
Garlic String beans  
Fresh Steamed Broccoli  
Glazed Baby Carrots  
Butternut Squash  
Carrot Tzimmes  
Grilled Asparagus



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### Entrees

- Filet of Poached Salmon served with Dill Sauce.
- Double Boneless Capon Breast Filled with a Variety of Stuffings
- Whole Baby rock Cornish Hen Served with a Honey Ginger Glaze
- Chicken Breast Florentine Served with a White Wine & Mushroom Sauce
- Chicken Piccata: butterfly Breast of Chicken Served with Sautéed Mushrooms, Lemon and Wine Sauce
- Chicken Marsala Boneless Breast of Chicken Served with Sautéed Mushrooms and Marsala Wine Sauce
- Hawaiian Chicken: Boneless Breast of Chicken Served with Sweet Sauce with Pineapple and Cherries
- Prime Ribs of Beef au Jus
- Roast Beef Brisket with Gravy



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### Desserts

Strawberry Shortcake  
Chocolate Mousse Cake  
Black Forest Cake  
Carrot Cake  
Apple Strudel  
Assorted Fruit Tarts  
Chocolate Éclairs  
Napoleons  
Boston cream pie  
Lemon Meringue Pie  
Banana Chocolate Cake  
Brownie Fudge Cake  
German Chocolate Cake  
Peanut Butter Cake  
Pistachio Cake  
Chocolate Rum Truffle  
Gateau St. Honore  
Lemonade Cake  
Hazelnut Praline Torte  
Grand Marnier Cake  
Open Apple Torte  
French Apple Tart  
Mud Cake  
Cappuccino Apricot  
Peach Cobbler  
Fresh Fruit Tree



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### Deli Platters

Corned Beef  
Roast Beef  
Turkey Breast  
Tongue  
Turkey Pastrami  
Salami

Potato Salad  
Cole Slaw  
½ Sour Pickles  
½ Sour Tomatoes  
Rye Bread  
Assorted Rolls

### Side Salads

Cole Slaw  
Health Salad  
Potato Salad  
Red Bliss Potato Salad  
Macaroni Salad  
Vegetable Pasta Salad  
Mushroom Salad

### Smoked Fish Platter

Hand Cut Lox  
Whitefish  
Sable Fish  
Garnish with Tomato,  
cukes & red onion  
Assorted Bagels  
Assorted Cream Cheese



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### Dairy Kiddush

Kiddush Chale

Tuna Salad

Egg Salad

Whitefish Salad

Nova Smoked Salmon

Herring in Cream Sauce

Noodle Kugel

Assorted Cream Cheese

Assorted Bagels

Fresh Fruit

Assorted Pastries

Coffee/Tea/Juices



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### Shabbat Dinner

Kiddush Chale

Garden Salad

Meat Knish

Chicken Soup with Matzo Ball

Roast Chicken

Or

Roast Brisket

Choice of Potato

Choice of Vegetable

Choice of Dessert

Coffee/Tea/Soda