

ROSH HASHANAH 2023

ORDER BY THURSDAY, SEPTEMBER 7 TH

ALL DELIVERIES & PICK UPS WILL BE MADE ON
FRIDAY, SEPTEMBER 15TH & SATURDAY, SEPTEMBER 16TH
BETWEEN 10am – 2pm



Prices Subject to Sales Tax

Delivery Available for Orders over \$100.00
Additional Fee of \$40.00 for Delivery

To place an order
Call: 301 984 4411

Email: service@cateringbyprovisions.com

YOM KIPPUR 2023

ORDER BY

MONDAY, SEPTEMBER 18TH

Prices Subject to Sales Tax

Delivery Available for Orders over \$100.00
Additional Fee of \$40.00 for Delivery

ALL DELIVERIES & PICK UPS WILL BE MADE ON
SUNDAY, SEPTEMBER 24TH &
MONDAY, SEPTEMBER 25TH
BETWEEN 10am – 2pm



Traditional Rosh Hashanah Dinner for 6 or 12

*Dinner packages include your choice of entrée served with soup, 2 sides, 1 dessert and challah.
Packages are available either in servings of 6 or 12. No substitutions.*

ENTREE (Select 1)

Roast Brisket of Beef with Gravy **for 6 \$240.00, for 12 \$480.00**
Apple Cider Glazed Chicken Breast **for 6 \$210.00, for 12 \$420.00**

SERVED WITH:

Traditional Chicken Soup with Matzo Balls
Assorted Roasted Potatoes
Glazed Carrots
Up-Side Down Caramelized Apple Honey Cake
Traditional Plain Round Challah

Allergy Information

*Please be advised that food prepared in our kitchen may contain or have come in contact with:
milk, eggs, wheat, soy, honey, peanuts, tree nuts and/or shellfish.*

STARTERS

Starters are ordered a la carte.

Chopped Liver \$10.75 per pint
Pint/ 1lb

Vegetarian Chopped Liver \$10.95 per pint
Pint/ 1lb

Matzoh Balls \$12.00 per 6
Available in gluten free \$15.00 per 6

Chicken Soup \$20.00 per quart
4 servings/ quart

Mini Traditional Potato Pancakes
\$26.00 per dozen
Served with applesauce

Fall Salad
\$48.00 for 6, \$96.00 for 12
Arugula, apples, butternut squash, dried cranberries, sunflower seeds, goat cheese, apple cider vinaigrette

Fattoush Salad
\$48.00 for 6, \$96.00 for 12
Toasted pita bread, greens, tomatoes, cucumbers, peppers, mint, parsley, herb vinaigrette

Round Challah (Plain or Raisin) \$6.75 each

SIDES

Sides are ordered a la carte.

Unless noted otherwise, items come in servings for 6 and for 12.

Green Beans with Julienne Carrots
\$48.00 for 6, \$96.00 for 12

Grilled Asparagus
\$48.00 for 6, \$96.00 for 12

Glazed Carrots
\$48.00 for 6, \$96.00 for 12

Quinoa with Diced Vegetables
\$48.00 for 6, \$96.00 for 12

Assorted Roasted Potatoes
\$48.00 for 6, \$96.00 for 12

Dinner Size Potato Pancakes
\$48.00 for 6, \$96.00 for 12
Served with applesauce

Autumn Rice
Basmati rice, butternut squash, dried cranberries
\$48.00 for 6, \$96.00 for 12

ENTREES

Entrees are ordered a la carte.

Unless noted otherwise, items come in servings for 6 and for 12.

Roast Brisket of Beef
\$87.00 for 6, \$174.00 for 12
First cut, sliced with gravy, 6 serv/2lb

Apple Cider Glazed Chicken Breast
\$60.00 for 6, \$120.00 for 12
Chicken breast with wing tip intact

Grilled Tenderloin of Beef with Horseradish Cream
\$185.00 each* *Serves 10-12*

**7.95 carving fee*

Tobacco Onions \$9.00 for 6

Side of Grilled Pomegranate or Grilled Asian Salmon
\$120.00 each. *Serves 12-15*

Side of Salmon w. Sesame & Orange Ginger Relish
\$120.00 each. *Serves 12-15*

Veg/Vegan Artichoke Cake with Vegan Remoulade
\$14.95 each. *Minimum order of 4.*

Veg/Vegan Mushroom Stuffed with Ragu
\$14.95 each. *Minimum order of 4.*
Grilled Portobello mushroom filled with seasonal vegetable Ragu

Veg/Vegan Quinoa Cake with Tahini Sauce
\$14.95 each. *Minimum order of 4.*

SWEETS

Sweets are ordered a la carte.

Unless noted otherwise, items come by the package.

Up-Side Down Caramelized Apple Honey
Cake \$25.00/\$50.00
Small serves 6-8. Large serves 10-12

Apple Pie \$30.00/\$45.00
Small serves 6-8. Large serves 10-12

Salted Caramel Apple Pie Bars \$36.00 per dozen

Apple Cobbler \$54.00 each
Serves 10 – 12. Gluten Free @ \$56.00 each

Chocolate Chip Cookies \$24.00 per dozen
Gluten Free OR Vegan @ \$28.00 per dozen

Gluten Free Apple Crumble Bars \$36.00 per dozen

Apricot Rugelach \$36.00 per dozen

Vegan Chocolate Cake \$35.00/\$55.00
Small serves 6-8. Large serves 10-12

ROSH HASHANAH LUNCH & YOM KIPPUR BREAK-THE-FAST
PLATTERS

Unless noted otherwise,
 Platters start with servings of 12

Deluxe Bagel & Fish Platter

Assorted Bagels
 Plain & Vegetable Cream Cheese
 Muenster & Alpine Lace Cheese
 Sliced Tomatoes, Onions & cucumbers
 Sliced Nova Salmon
 White Fish Salad
\$264.00 for 12

Bagel Platter

Assorted Bagels
 Plain & Vegetable Cream Cheese
\$30.00 for 6, \$60.00 for 12

A LA CARTE ~ Whole Meal Salads

Unless noted otherwise, minimum order of 12 servings.

Chinese Chicken Salad

\$16.00 per serving
 Shredded chicken, shredded napa and romaine, julienne carrots and snow peas, sesame seeds, tossed in ginger lime vinaigrette

Grilled Pear with Chicken

\$18.00 per serving
 Mesclun greens, sliced grilled chicken, marinated and grilled pears, dried cranberries, pomegranate seeds, crispy rice noodles, goat cheese, balsamic vinaigrette

Tenderloin Beef Salad

\$28.00 per serving
 Marinated strips of beef tenderloin, mushrooms, cherry Tomatoes, yellow peppers, herb vinaigrette

Chopped Salad with Salmon or Chicken

\$18.00 per serving chicken, \$22.00 with salmon
 Lettuce, tomatoes, hearts of palm, cucumbers, artichokes, olives, hard-boiled egg, gorgonzola, Italian vinaigrette

A LA CARTE

Unless noted otherwise, minimum order of 12 servings.

Whole Poached Salmon with Mustard Dill sauce

\$240.00 each. Serves 24 - 30

Apricot Chicken Salad

\$10.00 per serving
 White meat chicken, apricots, rosemary & double mustard mayonnaise

Grilled Lemon Chicken Salad

\$10.00 per serving
 Strips of marinated & grilled chicken, sugar snap peas, red & yellow peppers, lemon juice, olive oil

A LA CARTE

Unless noted otherwise, items come in servings for 6 & for 12.

Spinach Quiche

\$36.00/\$60.00
 Small Serves 8. Large Serves 10-12

Caesar Salad

\$48.00 for 6, \$96.00 for 12
 Romaine hearts, herbed croutons, parmesan shards, & a garlicky Caesar dressing

Quinoa Crunch

\$48.00 for 6, \$96.00 for 12
 Quinoa, sunflower seeds, pistachios, peas, almonds, pumpkin seeds, olive oil & lemon juice

Tangier Couscous

\$48.00 for 6, \$96.00 for 12
 Couscous, currants, almonds, vegetables, citrus dressing

Sweet Noodle Kugel

\$48.00/\$96.00
 Small pan serves 6. Large pan serves 12-14

Egg Casserole with Corn Flake Crust

\$48.00/\$96.00
 Small pan serves 6. Large pan serves 12-14
 Eggs, mushrooms, spinach, caramelized onions, corn flake crust

Oven Baked Caramel French Toast

\$55.00 each
 Serves 10 - 12

Streusel Coffee Cake

\$28.00 each
 Serves 10 - 12

