



**Social Distance Kiddush-Lunch**

*Local Smoked Salmon Platter*

*Mixed Greens, Local Tomato, Tomato, Cucumber, Onion, Olives  
Cream Cheese and Vegetable Cream Cheese*

*Individual, Crustless Mediterranean Quiche Frittata  
Summer Squash, Mushrooms, Onion, Sundried Tomato,  
Red Pepper, Cheddar, Basil*

*Lemon Scented Albacore Tuna Salad, Celery and Carrots, Parsley*

*Assorted Bagels and Croissants*

*Fresh Fruit Platter*

*Melon, Pineapple, Kiwi, Berries*

*Homemade Buttery Cookies, Brownies*

*Cold Beverages: 1 Bottle on each table adult table  
Orange Juice and Sparkling Water*

**Teen and Children's Box**

*Fresh Bagel, Cream Cheese and Butter  
Or Sandwich*

*Macaroni and Vegetable Pasta Salad*

*Crudité Vegetables with our Signature Hummus  
(Bell peppers, baby carrots, celery, cucumber, grape tomatoes, haricot vert*

*Ms. Vicky's Potato Chips*

*Our Homemade Signature Cup Cake*



### **Additional Accompaniments**

*Tabbouleh and Quinoa, Cucumbers, Peppers, Mint  
Mediterranean Orzo Pasta, Sundried Tomatoes, Oregano  
Red Bliss and Yukon Gold Potato Salad, EVO, Capers, Pimiento, Scallions  
Italian Couscous, Roasted Vegetables, Basil, Olives, Artichokes  
Baby Spinach and Quinoa Salad with Citrus Segments and Fig Dressing  
Pearled Couscous with Roasted Summer Vegetable Casablanca  
Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette  
Quinoa Salad with Baby Spinach, Citrus Dressing, Julienne Vegetables  
Moroccan Couscous with Roasted Eggplant and Summer Squash  
Toasted Barley Salad with Mushrooms and Herbs  
Green Beans and Grape Tomatoes tossed in Champagne Vinaigrette  
Green Bean Salad with Toasted Pecan Vinaigrette  
Sugar Snap Peas and Bell Pepper with Sesame Seeds  
Tuscan Potato Salad with Chives and Sundried Tomatoes  
Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing*

### **Farmers Market, Dips & Spreads**

*Elaborate Raw Crudit  in Wicker Baskets Lined with Overflowing Kale,  
Beautifully Garnished with Flowering Vegetables and Homemade Dips*

### **International and/or Domestic Cheese Board**

*A selection of International & soft cheeses such as Brie, Chevre, Gouda,  
Local Cheddar, Port Salute, Grapes, Crackers & Flatbreads*

### **Baked Brie with Caramelized Apples**

*Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry*

*Arranged with Colorful Grapes, Crackers and Flatbreads*

### **Artichoke-Spinach Dip with Braised Leeks**

*Silver Spoon Vegetable Chips, Crackers, Sliced Baguette*

### **South of the Border**

*Heaping Platter of Tortilla Chips Smothered with a Blend of Cheeses topped with Guacamole,  
Sour Cream, Salsa, Bean Dip, Tomatoes, Olives, and Scallions.*

### **House Cured and Fish Smokehouse**

*Norwegian & Scottish Smoked Salmons, Gravlax, Smoked Sable,  
Capers, Herbed Cream Cheese, Chopped Red Onion, Artisan Breads*

### **Mediterranean Eastern Plate**

*Falafel Balls, Toasted Pita & Flatbreads, Roasted Garlic Hummus  
Baba Ghanoush, Tahina, Greek Olives*



## **Individual or Family Style Boxed Meals**

Sample Boxed lunch can contain:

Salad/Protein or Sandwich, 2 accompaniments Example: Pasta and Fruit  
Special Chips or Popcorn, Cupcake, Brownie or Cookie

## **Salad Options**

Mesclun and Baby Green Salad: Mandarin Oranges, Dried Cherries, Toasted Almonds,  
Hawaiian Sesame Vinaigrette

Greek Salad: Romaine, Radicchio, Feta, Kalamata Olives, Tomato, Pepperoncini,  
Fig Balsamic Dressing

Caesar Salad, Crisp Romaine, Garlic Croutons, Shredded Parmesan

Field Green Salad: Poached Pears, Goat Cheese, Cranberries, Candied Walnuts  
Dijon Champagne Vinaigrette

## **Protein for Salad Topping**

### **Salad Proteins and Toppings**

Select (4) that you would like your guests to pre-order.

Seared Salmon Medallion, Dilled Honey Mustard

Rainbow Vegetables in Rice Paper, Satay Style

Portabella Mushroom with Grilled Pesto Vegetables

Fancy Tuna and Egg Salads

## **Artisan Sandwich and/or Wrap Selections**

### **Katonah Guru**

Grilled Portabella Mushrooms, Roasted Peppers, Sun dried Tomato Tapenade, Focaccia

### **South Salem Smorg**

Herbed Roast Beef, Arugula, Tomatoes, Mayo Herb Dressing, Red Pepper Wrap

### **Mt. Kisco Queen**

Mozzarella with Fines Herbs, Grilled Mushrooms, Red Pepper Spread on Olive Bread

### **Scarsdale Swing**

Tuna fish or Egg Salad Wraps, Tomatoes, Lettuces, Red pepper and Spinach Wrap

### **Rye Catcher**

Hummus, Cucumbers, Roasted Eggplant, Brie Cheese, Kalamata Olives, Pita Bread

## **SILVER SPOON BUTTERY SWEET TRAY**

*Belgium Brownies*  
*Coconut Macaroons*  
*Tuxedo Strawberries/Pineapple*  
*Lemon Meringue Kisses*  
*Alpine Apple Crisp Diamonds*  
*Chocolate Mousse Phyllo Cups*  
*Mini-Mini Cupcakes*  
*Marble Cheesecake Cupcakes*  
*Chocolate Pretzel Knots and Rods*

**Bar Cookies**  
*Lemon Lime Bars*  
*Coffee Toffee Blondies*  
*Strawberry Streusel Squares*

**Shot Glass and Champagne Glass Desserts:**  
*Chocolate Mousse. Strawberry Shortcake, Red Velvet, Sabayon*

**Old Fashioned Homemade Pies**  
*A Selection of Hand Made Flakey Crust Pies beautifully displayed on tier stands & served with Vanilla Bean Ice Cream. Options; Local Apple, Peach, Berry, Key Lime, Coconut Cream, Pecan, or Old-Fashioned Cheesecake Pie with Sour Cream Topping*

**Classic Cookies**  
*Classic Cookies: Chocolate Chip, Oatmeal Cranberry, Orange Lace, Linzer Tart Cookies. Rugalach: Apricot/chocolate/strawberry*