

# ROSH HASHANAH & YOM KIPPUR CATERING MENU

## ROSH HASHANAH DINNER PACKAGE

CHICKEN MATZO BALL SOUP • CHOPPED LIVER  
CHOICE OF BRISKET or CHICKEN MARBELLA • RED WINE BRISKET GRAVY  
MASHED POTATOES • TZIMMES • ROASTED BRUSSELS SPROUTS  
CHALLAH ROLLS • HONEY APPLE CAKE | **SERVES FOUR 175**

## VEGAN DINNER PACKAGE

ROASTED FALL VEGETABLE SOUP • MUSHROOM AND WALNUT PÂTÉ  
VEGAN MEATBALLS WITH ZUCCHINI AND EGGPLANT AGRODOLCE  
HERB ROASTED POTATOES • TZIMMES • ROASTED BRUSSELS SPROUTS  
SOURDOUGH DINNER ROLLS • AGAVE APPLE CAKE | **SERVES TWO 95**

## ENTREES

|                                                                                                             |                     |
|-------------------------------------------------------------------------------------------------------------|---------------------|
| <b>BEEF BRISKET GF</b>                                                                                      | 34 per lb           |
| tender slices of braised beef<br>cooked in red wine and herbs                                               |                     |
| <b>RED WINE BRISKET GRAVY GF</b>                                                                            | 7.95 pt             |
| <b>WHOLE FREE-RANGE CHICKEN GF</b>                                                                          | 35                  |
| roasted with an apricot-honey glaze and<br>fall vegetables, portioned for serving                           |                     |
| <b>CHICKEN MARBELLA GF</b>                                                                                  | 35 whole<br>25 half |
| roasted chicken in white wine,<br>brown sugar glaze with capers, prunes,<br>dried apricots and green olives |                     |
| <b>GRILLED SALMON FILLET GF, DF</b>                                                                         | 17.50               |
| maple dijon glaze                                                                                           |                     |
| <b>ASHKENAZI STYLE<br/>BEEF MEATBALLS GF, DF</b>                                                            | 18 per lb           |
| baked in a sweet and sour tomato sauce                                                                      |                     |
| <b>VEGAN MEATBALLS V+</b>                                                                                   | 18 per lb           |
| with zucchini and eggplant agrodolce                                                                        |                     |

## YOM KIPPUR PLATTERS

**SERVES 4-6**

|                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>HUMMUS PLATE V+</b>                                                                                                                | 35 |
| vegetables, olives and pita bread                                                                                                     |    |
| <b>VEGGIE FRITTATA V, GF</b>                                                                                                          | 35 |
| broccoli, cheddar, bell peppers,<br>mushrooms, roasted tomatoes and onions                                                            |    |
| <b>LOX AND BAGELS</b>                                                                                                                 | 65 |
| sliced smoked salmon with all the fixings;<br>tomatoes, cucumbers, red onion, capers,<br>lemon, cream cheese and freshly baked bagels |    |
| <b>FRUIT TRAY V+, GF</b>                                                                                                              | 40 |
| fresh sliced seasonal fruit and berries                                                                                               |    |

**V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.



## SOUPS

|                                      |            |
|--------------------------------------|------------|
| <b>CHICKEN &amp; MATZO BALL</b>      | 8pt   16qt |
| pint: 2 matzo balls                  |            |
| quart: 4 matzo balls                 |            |
| extra matzo balls                    | 4 for 6    |
| <b>ROASTED FALL VEGETABLE V+, GF</b> | 7pt   13qt |
| SERVES: PINT 2   QUART 4             |            |

## APPETIZERS

|                                                                     |          |
|---------------------------------------------------------------------|----------|
| <b>GEFILTE FISH</b>                                                 | 7.50     |
| horseradish and beet purée                                          |          |
| <b>GODDESS CHOPPED CHICKEN LIVER GF</b>                             | 12       |
| garnished with chopped egg                                          |          |
| <b>MUSHROOM AND WALNUT PÂTÉ V+, GF</b>                              | 12       |
| cremini mushrooms, walnuts, miso, dijon, red onions and fresh herbs |          |
| <b>POTATO LATKES V</b>                                              | 6 for 21 |
| apple sauce and sour cream                                          |          |

## SALADS

SERVES 6-8

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| <b>CHOPPED SALAD V+, GF</b>                                                                                      | 35 |
| romaine lettuce, grape tomatoes, corn, bell peppers, cucumbers, radishes, avocado, broccoli and Goddess dressing |    |
| <b>JOAN NATHAN'S ROSH SALAD V</b>                                                                                | 45 |
| beets, figs, grapes, persian cucumbers, feta, farro, romaine, arugula and date-citrus vinaigrette                |    |

## SIDES

SERVES: SMALL 2-3 | LARGE 4-6

|                                                                                        |         |
|----------------------------------------------------------------------------------------|---------|
| <b>TZIMMES V, GF</b>                                                                   | 13   25 |
| carrots and sweet potatoes braised in orange juice with prunes, apples and local honey |         |
| <b>ROASTED ROOT VEGETABLES V+, GF</b>                                                  | 12   23 |
| potatoes, carrots, parsnips, shallots and fresh herbs                                  |         |
| <b>MASHED POTATOES GF</b>                                                              | 11   20 |
| velvety yukon golds with butter and cream                                              |         |
| <b>HERB ROASTED POTATOES V+, GF</b>                                                    | 11   20 |
| yukon gold potatoes with fresh herbs                                                   |         |
| <b>GRILLED ASPARAGUS V+, GF</b>                                                        | 16   30 |
| <b>ROASTED CARROTS V, GF</b>                                                           | 11   20 |
| mint and local honey                                                                   |         |
| <b>HARICOTS VERTS V+, GF</b>                                                           | 12   23 |
| dijon shallot vinaigrette                                                              |         |
| <b>ROUND CHALLAH BREAD V</b>                                                           | 14      |
| plain or raisin                                                                        |         |



## DESSERTS

SMALL 2-3 | WHOLE 8-10

|                                                                         |          |
|-------------------------------------------------------------------------|----------|
| <b>CHOCOLATE DECADENCE CAKE V, GF</b>                                   | 55       |
| rich flourless chocolate cake with raspberry coulis                     |          |
| <b>HONEY APPLE CAKE V</b>                                               | 55       |
| double layer with apples and walnuts                                    |          |
| <b>APPLE AND PLUM CRISP V</b>                                           | 50       |
| with cinnamon streusel                                                  |          |
| <b>HOLIDAY CUPCAKES V</b>                                               | 6 for 30 |
| white, chocolate, red velvet and honey-apple decorated in holiday theme |          |
| <b>TRADITIONAL NOODLE KUGEL V</b>                                       | 7   35   |
| with cottage cheese and raisins                                         |          |
| <b>GLUTEN FREE NOODLE KUGEL V, GF</b>                                   | 8   45   |
| with cottage cheese and raisins                                         |          |
| <b>AGAVE APPLE CUPCAKES (2) V+</b>                                      | 10       |
| with apples, walnuts and spiced vegan cream cheese frosting             |          |

# GUIDELINES

All Rosh Hashanah orders must be confirmed with payment by Monday, September 7th at 12:00 pm and Yom Kippur by Friday, September 18th by 12:00pm. We are not able to take any orders after this time. Alternatively, we will have a selection of savory and sweet menu items available for purchase in stores for the Rosh Hashanah holiday.

All menu items are fully cooked. Heating instructions will be included with your order, as well as available on our website. For a la carte items, as part of a full meal, our entrées generally serve 2–3 per pound, and our sides 3–4 per pound. Items listed as sold by the pound are a minimum of one pound. We accept Visa, Mastercard, Discover and American Express, and payment is required to finalize and process your order.

## HOLIDAY DELIVERIES

Delivery is available for orders of \$150 or more (before tax and delivery fee). Delivery fees start at \$30 and are based on location. We recommend placing your order as soon as possible to secure a delivery slot. We schedule deliveries in 3 hour delivery windows and cannot schedule exact time requests. You may select a window when ordering. Delivery windows will be as follows:

**9am – 12pm**

**12pm – 3pm**

**3pm – 5pm**

Rosh Hashanah Deliveries will take place on:

**Friday, September 11th – Saturday, September 12th between 9am – 5pm**

Only pick-ups are available on Sundays.

Yom Kippur Deliveries will take place during regular delivery and pick-up hours.

If no one is home at the time of delivery, your order will be redelivered at the end of the driver's route, and you may be charged an additional delivery fee for the return service.

## HOLIDAY PICKUPS

Orders of any size may be placed for pickup at any of our three locations:

**Bucktown: 1649 N Damen Ave 10am – 7pm**

**Fulton Market : 911 W Randolph 10am – 7pm**

**Gold Coast: 845 N State Street 10am – 7pm**

Holidays are extremely busy times at Goddess Central. We are unfortunately unable to take special orders, modify items/recipes, prepare foods from other menus or package foods in vessels or volumes other than those on the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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## ENTRÉES

All entrées are fully cooked and can be heated in the container they came in or moved to an oven-safe baking dish. Note: All items will be refrigerated and will require heating. Preheat your oven to 350 °F; all times are approximate.

### **Beef Brisket**

Remove from the fridge to bring to room temperature (at least 30 minutes). Place in oven, covered, for 15–30 minutes. The time will vary based on the amount of brisket in the pan.

### **Whole Amish Chicken**

Preheat oven to 375°F. Place in oven, covered, for 15 minutes. Then remove cover and bake for an additional 10 minutes to get crispy.

### **Chicken Marbella**

Place in oven, covered, for 20 minutes, or until heated through.

### **Grilled Salmon Fillet**

Place in oven, uncovered, on a sheet pan for 10 minutes.

### **Meatballs (Meat + Vegan) + Latkes**

Place in oven, covered, for 20 minutes until warmed through.

## SIDES

### **Tzimmes**

Place in oven, covered, for 15–20 minutes, or until heated through.

### **Mashed Potatoes**

Place in oven, covered, for 15–20 minutes, or until heated through. These can also be warmed on a medium low heat in a saucepan on the stove, stirring occasionally and gently for 5–10 minutes. Adjust consistency as desired.

### **Herb Roasted Potatoes**

Place in oven, uncovered, for 10–15 minutes, or until heated through and the outsides are crispy.

### **Grilled Asparagus + Roasted Carrots + Haricot Verts + Roasted Root Vegetables**

Place in oven, uncovered, for 7–10 minutes, or until heated through.

### **Kugels**

Place in oven, uncovered, for 20 minutes, or until heated through. Also enjoyed at room temperature.

### **Apple and Plum Crisp**

Heat in oven 20–25 minutes until warm and golden.