

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

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

YOM KIPPUR PLATTERS

SERVES 4-6

HUMMUS PLATE V+	35
vegetables, olives and pita bread	
VEGGIE FRITTATA V, GF	35
broccoli, cheddar, bell peppers, mushrooms, roasted tomatoes and onions	
LOX AND BAGELS	65
sliced smoked salmon with all the fixings; tomatoes, cucumbers, red onion, capers, lemon, cream cheese and freshly baked bagels	
FRUIT TRAY V+, GF	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

CHICKEN & MATZO BALL	8pt 16qt
pint: 2 matzo balls	
quart: 4 matzo balls	
extra matzo balls	4 for 6
ROASTED FALL VEGETABLE V+, GF	7pt 13qt
SERVES: PINT 2 QUART 4	

APPETIZERS

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

SALADS

SERVES 6-8

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

SIDES

SERVES: SMALL 2-3 | LARGE 4-6

TZIMMES V, GF	13 25
carrots and sweet potatoes braised in orange juice with prunes, apples and local honey	
ROASTED ROOT VEGETABLES V+, GF	12 23
potatoes, carrots, parsnips, shallots and fresh herbs	
MASHED POTATOES GF	11 20
velvety yukon golds with butter and cream	
HERB ROASTED POTATOES V+, GF	11 20
yukon gold potatoes with fresh herbs	
GRILLED ASPARAGUS V+, GF	16 30
ROASTED CARROTS V, GF	11 20
mint and local honey	
HARICOTS VERTS V+, GF	12 23
dijon shallot vinaigrette	
ROUND CHALLAH BREAD V	9
plain or raisin	



DESSERTS

SMALL 2-3 | WHOLE 8-10

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

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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.