



STARTERS

CHICKEN MATZO BALL SOUP 8 pt | 16 qt
pint: 2 matzo balls | quart: 4 matzo balls | extra matzo ball +2.50

VEGGIE MATZO BALL SOUP **V** 8 pt | 16 qt
house made vegetable broth, carrots, celery, onions and saffron
pint: 2 matzo balls | quart: 4 matzo balls | extra matzo ball +2.50

MUSHROOM AND BARLEY SOUP **V+** 7 pt | 14 qt
carrots, onions, and parsley
pint serves 2 | quart serves 3-4

GODDESS KALE SALAD **V, GF** 35
roasted tomatoes, parmesan, almonds, golden raisins
and white balsamic vinaigrette
serves 4-6

POTATO LATKES **V** 18
apple sauce and sour cream
6 latkes

BUTTERNUT SQUASH RISOTTO CAKES **V** 30
with crispy sage
12 bite-sized cakes



SIDES

2 LBS SERVES 4-6

CIDER ROASTED BRUSSELS SPROUTS **V+, GF** 19
thyme, garlic and apple cider

GREEN BEANS ALMONDINE **V+, GF** 19
almonds and olive oil

POTATOES AU GRATIN **V, GF** 24
sliced potatoes layered with cream, sharp cheddar,
parmesan and thyme

OLIVE OIL MASHED POTATOES **V+, GF** 18

ROASTED CARROTS AND PARSNIPS **V+, GF** 19
garlic, olive oil, thyme, parsley and rosemary

CLASSIC NOODLE KUGEL **V** 16

GLUTEN FREE NOODLE KUGEL **V, GF** 18

BRAIDED CHALLAH **V** 14

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN 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.

ENTRÉES

CHICKEN MARBELLA **GF** 35
whole roasted chicken with prunes, dried apricots,
red onions and olives in a white wine and brown sugar glaze
serves 3-4

HORSERADISH CRUSTED BEEF BRISKET 42
balsamic and red wine reduction, potato and carrot garnish
serves 2-3

BUTTERNUT SQUASH RAVIOLI **V** 32
crispy sage, brown butter, spiced walnuts and goat cheese
serves 2-3

ROASTED FREE RANGE CHICKEN BREAST **GF** 13.50
lemon and rosemary
serves 1

MAPLE GLAZED SALMON FILLET **GF** 17.50
pomegranate salsa
serves 1

CHICKEN SCHNITZEL 16
thin chicken cutlet, breaded and lightly fried, fresh lemons
serves 1

GARDENER'S PIE **V+** 15
a delightful savory pie filled with roasted mushrooms,
kale, carrots and beans topped with flaky vegan pastry
serves 1

DESSERTS

CHOCOLATE DECADENCE CAKE **V, GF** 55
rich flourless chocolate cake with raspberry coulis
serves 8-10

HANUKKAH CUPCAKES **V** 30
chocolate, vanilla and seasonal flavors
6 cupcakes

HANUKKAH COOKIES **V** 36
hand rolled and decorated iced shortbread
6 cookies

COOKIE DECORATING KIT **V** 35
dreidels, menorahs and Stars of David
with blue, white and yellow icing
9 cookies

RUGELACH **V** 15
walnut-raisin, raspberry and apricot
6 pieces

BEACON DOUGHNUTS SUFGANIYOT **V+** 4.50
individual jelly donut dusted with powdered sugar



HANUKKAH ORDERING GUIDELINES

All dishes will arrive fully cooked and refrigerated, to be heated for serving. Heating instructions will be included with every order and can also be found on the website at goddessandgrocer.com/hanukkah.

We accept Visa, Mastercard, Discover and American Express, and payment is required to finalize and process your order.

IMPORTANT DATES & TIMES

We recommend placing orders as early as possible, as we will stop taking orders when we reach our production capacity, or at noon on Monday, December 8th, 2025, whichever comes first. Hanukkah orders must be confirmed with finalized changes, additions and deletions by noon on Monday, December 8th, 2025, and all payments must be finalized by noon on Tuesday, December 9th, 2025.

DELIVERY DETAILS

Delivery is available for orders of \$100 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 we are unable to accommodate special time frame requests, due to the volume of orders we deliver. You may select a delivery window when ordering.

Delivery windows will be:

December 13th: 9am–11am or 11am–3pm

December 14th: 9am–11am or 11am–3pm

December 15th: 9am–11am or 11am–3pm

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.

PICKUP ORDER DETAILS

Orders of any size may be placed for pickup at any of our three locations, during the hours listed below:

December 13th: 10am–7pm

December 14th: 10am–7pm

December 15th: 10am–7pm

Bucktown: 1649 N Damen Ave | Fulton Market: 911 W Randolph | Gold Coast: 845 N State Street

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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