

Glatt Kosher Menu

Main Dishes

Fish Dishes

Fresh Atlantic Salmon Filet Meuniere
Red Snapper Filet Cajun Style
Rainbow Trout Filet Almandine
Fried Filet Of Sol- Tartar Sauce
Salmon Wellington in Red Caviar Sauce

Chicken Dishes

Chicken Breast with Honey Garlic Sauce
Chicken Breast In Lemon Sauce
Chicken Royal stuffed with Rice and Mushrooms
Chicken Schnitzel Breaded and Fried with Lemon Twist
Stuffed Cornish Hen with Wild Rice
Half Roast Chicken Breast with red wine Sauce
Chicken Supreme with Julian Sauce
Chicken Picate Lemon and Caper Sauce
Chicken Shish Kabob with Barbeque Sauce

Veal Dishes

Veal Scaloppini with Mushroom Sauce
Veal Marsala in Red Marsala Wine
Veal Schnitzel Breaded Garnish with Lemon
Veal Royal Primavera in Wine Sauce with Julienne of Vegetable

Beef Dishes

Shoulder Steak Grilled to Perfection
Roast Prime Rib Eye of Beef Bordelaise
Roast Brisket Of Beef with Mushroom Sauce
Roast Beef Royal Primavera Sauce
Marinated Beef Kabob Served on Basmati Rice with Dry Fruit
Beef Scaloppini in Teriyaki Sauce
Spencer Steak with peppercorn Sauce
Ground Beef Kabob with Barbeque Sauce
Beef Wellington in Herb Sauce



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Lamb Dishes

Second Cut Lamb Shops Spiced to Perfection
Rack of Lamb with Fresh Herb Sauce
Lamb Shish Kabob

Side Dishes

Whole Green Beans
Zucchini Fried or Sautéed
Sweet Glazed Baby Carrots
Stir Fried Vegetable
Green Beans a la François

Potato

Parisian Potato
Mini Red Potato
Baked Potato
Sweet Potato
Chateau Potato
Roasted Herb Potato
Roasted Garlic Mashed Potato

