

## DESSERTS

### HANUKKAH CUPCAKES ✓

decorated for the holidays

12 mini 35.00 | 6 large 30.00

### FLOURLESS CHOCOLATE ✓ | GF CAKE

8" cake with raspberry coulis

45.00 serves 8-12

### RUGELACH ✓

walnut-raisin, raspberry and apricot

6/12.00

### COOKIE DECORATING KIT ✓

dreidels, menorahs and a star of David  
with blue, white and yellow icing

37.00



### HANUKKAH COOKIES (6) ✓

iced and decorated

30.00

### DO RITE DONUT'S SUFGANIYOT ✓

traditional jelly donut with powdered sugar

3.95 ea (limited availability)

## SOMMELIER SELECTIONS



### SPARKLING

Santome di Treviso Prosecco, Veneto, IT 22.00

Canard Duchene Champagne Brut, Champagne, FR 56.00

### WHITE

Rain Sauvignon Blanc, Marlborough, NZ 19.00

Luli Chardonnay, Santa Lucia Highlands, CA 34.00

### RED

Pavette Pinot Noir, Napa Valley, CA 18.00

Paysan Cabernet Sauvignon, Central Coast, CA 34.00

The Wonderland Project Two Kings Pinot Noir, Sonoma, CA 38.00

Clos du Val Cabernet Sauvignon, Napa Valley, CA 78.00

### TO ORDER PLEASE VISIT [GODDESSANDGROCER.COM](http://GODDESSANDGROCER.COM)

WE RECOMMEND PLACING YOUR ORDERS EARLY, AS WE WILL CLOSE THE WINDOW WHEN WE REACH OUR  
MAXIMUM PRODUCTION CAPACITY, OR ON DECEMBER 1ST AT NOON, WHICHEVER COMES SOONER

A CREDIT CARD IS REQUIRED TO SECURE ALL ORDERS

DELIVERY IS AVAILABLE FOR AN ADDITIONAL CHARGE WITH A THREE HOUR DROP OFF WINDOW

ALL DISHES WILL BE FULLY COOKED, BUT WILL NEED TO BE HEATED FOR SERVING

HEATING INSTRUCTIONS WILL BE INCLUDED WITH YOUR ORDER AND CAN ALSO BE FOUND ON OUR WEBSITE

THE  
*Goddess*  
AND GROCER®

# HANUKKAH CATERING MENU



## STARTERS

pint = serves 2 ppl | quart = serves 4 ppl

**CHICKEN MATZO BALL SOUP** DF  
homemade chicken broth

**7.00** pt | 2 matzo balls

**14.00** qt | 4 matzo balls

**1.50 EA** extra matzo balls

**ROASTED BUTTERNUT  
SQUASH SOUP** V | GF

**7.00** pt | **14.00** qt

**GODDESS KALE SALAD** V | GF

roasted tomatoes, parmesan,  
almonds, golden raisins,  
white balsamic vinaigrette

**30.00** serves 4-6

**ROASTED BEET + FETA SALAD** V | GF

orange segments, red onions  
and red wine vinaigrette

**30.00** serves 4-6

## ENTREES

**ROASTED AMISH  
CHICKEN BREAST** GF | DF

lemon and rosemary

**12.50** ea

**MAPLE GLAZED SALMON** GF | DF

pomegranate salsa

**14.50** ea

**BRAISED SHORT RIBS** GF | DF

balsamic and red wine reduction,  
garnished with potatoes and carrots

**32.00** lb serves 2-3



**BITE SIZED POTATO  
LATKES (12)** **36.00**

smoked salmon, sour cream  
and caviar

**POTATO LATKES (6)** V **18.00**  
apple sauce and sour cream

**BITE SIZED BUTTERNUT SQUASH  
RISOTTO CAKES (12)** V  
**30.00**

**CHICKEN MARBELLA** GF | DF

whole roasted chicken with prunes,  
dried apricots, red onions and olives  
in red wine and brown sugar glaze

**35.00** serves 3-4

**ROASTED BUTTERNUT  
SQUASH RAVIOLI** V

spiced walnuts, crispy sage  
and goat cheese

**25.00** serves 2-3

## SIDES sides by the lb serve 2-3 people

**CLASSIC NOODLE KUGEL** V

**9.00** lb | **16.00** 2 lb

**GLUTEN FREE NOODLE KUGEL** V | GF

**10.00** lb | **18.00** 2 lb

**GREEN BEANS ALMONDINE** V+ | GF | DF

shallots, almonds, olive oil

**13.00** lb | **24.00** 2 lb

**BRUSSELS SPROUTS** V+ | GF | DF

caramelized shallots, rosemary,  
apple cider vinegar

**10.00** lb | **19.00** 2 lb

**POTATOES AU GRATIN** V | GF

sliced potatoes layered with cream,  
sharp cheddar and thyme

**12.00** lb | **23.00** 2 lb

**ROASTED CARROTS** V+ | GF | DF  
**WITH ZA'ATAR**

**9.00** lb | **17.00** 2 lb

**ROASTED ROOT  
VEGETABLES** V+ | GF | DF

potatoes, shallots, fennel, carrots,  
parsnips and fresh herbs

**10.00** lb | **19.00** 2 lb



**GOLDEN MAC AND CHEESE** V

cavatappi, sharp cheddar and breadcrumbs

**10.00** lb | **19.00** 2 lb

**GARLIC AND PARSLEY  
MASHED POTATOES** V | GF

**10.00** lb | **19.00** 2 lb

## BREAD

**ASSORTED DINNER ROLLS (4)** V

with butter

**3.95**

**BRAIDED CHALLAH** V

**12.00** ea



V = vegetarian | V+ = vegan | GF = gluten free | DF = dairy free