



HANUKKAH CATERING MENU



STARTERS

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

MUSHROOM AND BARLEY SOUP **V+** 7 pt | 14 qt
parsnip, zucchini and onions
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

YUKON GOLD MASHED POTATOES **V, GF** 18
butter, heavy cream and roasted garlic

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

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

BRAISED SHORT RIBS **GF** 32
balsamic and red wine reduction, potato and carrot garnish
serves 2-3

BUTTERNUT SQUASH RAVIOLI **V** 28
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

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 Star of David with
blue, white and yellow icing
9 cookies

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

DO-RITE DONUTS SUFGANIYOT **V** 4.50
individual jelly donut dusted with powdered sugar

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.

THE
GoddeSS
AND GROCER®

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 Tuesday, December 17th, 2024, whichever comes first. Hanukkah orders must be confirmed with finalized changes, additions and deletions by noon on Tuesday, December 17th, 2024, and all payments must be finalized by noon on Wednesday, December 18th, 2024.

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 24th: 9am–11am or 11am–3pm

December 25th: Closed - No Deliveries Available

December 26th: 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 24th: 10am–3pm

December 25th: Closed - No Pick Ups Available

December 26th: 10am–7pm

Bucktown: 1649 N Damen Ave | Fulton Market: 911 W Randolph | Gold Coast: 1127 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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HANUKKAH SAMEACH

May your candles burn bright this season!

Debbie, Chef Hilda, Chef AJ, Chef Alysha, Tiffany, Bri and Team Goddess

Preheat your oven to 350°F. Times are approximate, and all items should be heated to an internal temperature of 165°F.

MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Latkes		350°F	Uncovered	20 minutes
Butternut Squash Risotto Cakes		350°F	Covered	5–10 minutes
Chicken Marbella	First	350°F	Covered	15–20 minutes
	Then	350°F	Uncovered	5 minutes
Braised Short Ribs		350°F	Covered	20–25 minutes
Butternut Squash Ravioli	First	350°F	Covered	15–20 minutes
	Then	350°F	Uncovered	5 minutes
Roasted Free Range Chicken Breast		350°F	Covered	5–10 minutes
Maple Glazed Salmon		350°F	Uncovered	5–8 minutes
Cider Roasted Brussels Sprouts		350°F	Uncovered	15–20 minutes
Green Beans Almondine		350°F	Uncovered	5–10 minutes
Potatoes Au Gratin	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Yukon Gold Mashed Potatoes		350°F	Covered	15–20 minutes
Roasted Carrots and Parsnips	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Noodle Kugel		350°F	Covered	15 minutes
Soups	Stovetop	Simmer	Covered	5–10 minutes