

CYPRESS KOSHER
CATERING
at Branches



Kosher Enhancements

GLATT ~ PARVE ~ DAIRY



PRICES INCLUDE SERVICE CHARGE, BUT EXCLUDE SALES TAX
SUBJECT TO CHANGE

Kosher Enhancement Selections

SELECT THE ITEMS OF INTEREST TO YOU & WE WILL CUSTOMIZE A PACKAGE PRICE.

BEIT YOSEF, CHOLON, PAT YISROEL, CHOLOV YISROEL

ADDITIONAL CHARGE, WILL BE QUOTED

Glatt

ONE SELECTION \$5 PER PERSON, PLUS \$2.50 PER ADDITIONAL SELECTION

TAMARIND DUCK *with coriander en filo*
BEEF SEMBUSAK
LAMB CHOPS *(will be quoted)*
KIBBEH *with chopped meat*
SEMBUSAK *with chopped meat (will be quoted)*
LAHAMAGINE *(meat and tamarind pizza)*
DELI ROLLS *with pastrami, turkey and corned beef*

Parve

ONE SELECTION \$3 PER PERSON, PLUS \$2 PER ADDITIONAL SELECTION

SWEET POTATO KNISHES
AVOCADO EGG ROLLS
ARTICHOKE SEMBUSAK *(will be quoted)*
SPINACH TART
MUSHROOM TART
VEGETABLE KIBBEH
SEARED AHI TUNA *with Wasabi Cream*
MUSHROOM KIBBEH
VEGETARIAN CIGARS

Dairy

ONE SELECTION \$5 PER PERSON, PLUS \$2.50 PER ADDITIONAL SELECTION

BRUSCHETTA *with mozzarella & basil*
MINI QUESADILLAS
FILO & ARTICHOKE TARTLETES *with Goat Cheese*
PORCINI MUSHROOM TARTS *topped Goat Cheese and Sun-dried tomato*
CHEESE SEMBUSAK *(will be quoted)*

Mezze ~ Parve

\$15 PER PERSON

VEGETARIAN AND BEEF KIBBEH
FIRE-ROASTED EGGPLANT
BABA GANOUSH (*Roasted eggplant, tehina, garlic, lemon*) with pita chips
MARINATED MUSHROOMS
GRILLED EGGPLANT
MARINATED TOMATOES
PITAS AND ASSORTED BROOKLYN BREADS *with infused olive oil*
CUCUMBER AND MINT IN 'YOGHURT'
TABOULEH (*Bulgur wheat, lemon, tomato, mint*)
ISRAELI PICKLES
TEHINA
VEGETABLE CRUDITÉS
ITALIAN BRUSCHETTA
HUMMUS (*garbanzo Bean, oil, garlic, spices*) with Pita Bread
AN ASSORTMENT OF GREEK AND SPANISH OLIVES AND HOT PEPPERS
HEARTS OF PALM SALAD *with blood oranges*
SPANISH EGGPLANT
FRESH FRUIT
KIBBEH
GRILLED VEGETABLES *with balsamic glaze*
SMOKED SALMON AND WHITEFISH FISH DISPLAY



ATTENDED STATIONS ~ ONE HOUR

Glatt

CARVING STATION *served with miniature rye rounds and silver dollar buns*
TENDER BEEF (*Marinated and sliced, or au Poivre*)
ROAST TURKEY *with orange-cranberry relish*
LEG OF LAMB, *sauce naturel*
RIB-EYE OF BEEF *with wild mushroom sauce*
ROAST BRISKET OF BEEF *with Apple Cider Sauce*
PASTRAMI *with honey-mustard glaze*
CORNED BEEF BRISKET *orange-tomato glaze*

\$7 PER PERSON FOR ONE SELECTION

\$9 PER PERSON FOR TWO SELECTIONS

\$12 PER PERSON FOR THREE SELECTIONS

WOK STATION ~ \$7 PER PERSON

Beef and chicken strips, Bok Choy, water chestnuts, mushrooms, cabbage, carrots. sautéed in a ginger-teriyaki sauce and served over lo mein in Chinese to-go boxes with Chop Sticks

SATAY STATION ~ \$7 PER PERSON

*Skewered beef and chicken with pineapple.
Brushed with sweet and sour garlic glaze and served on sesame-scented rice with chili sauce*

DIM SUM STATION ~ \$7 PER PERSON

An array of crispy and steamed chicken and beef dumplings, presented in bamboo steamer baskets with Shumai and Ponzu Dipping sauces

CALIFORNIA GRILLE STATION ~ \$7 PER PERSON

Split hot dogs on soft potato rolls, Hamburger “sliders” with lettuce and tomato, sweet potato fries and french fries. Barbeque, pesto and condiments.

MOO SHU PANCAKE STATION ~ \$7 PER PERSON

*Thin oriental pancake filled with chicken, beef, Asian vegetables.
Cooked on a skillet and served with an orange-hoisin sauce*

PAN-ASIAN CHICKEN AND BEEF STIR-FRY ~ \$7 PER PERSON

Wok-fried Rice with fried egg and scallion, pineapple, vegetables and your choice of ingredients. Ginger-Sesame sauce.

NEW YORK DELI STATION ~ \$9 PER PERSON

*Hot Corned beef, Pastrami and Turkey with on rye, cole slaw
Whole grain mustard, horseradish-mustard, thousand island dressing. Warm Sauerkraut.*

Parve

MASHED POTATO BAR ~ \$7 PER PERSON

Rich, homemade blend of Yukon Gold potatoes And Sweet Potatoes Condiments include parve sour cream, margarine, diced scallions, sautéed mushrooms, salsa, chives, sautéed peppers

SUSHI & MAKI STATION ~ \$12 PER PERSON, with sushi attendant. Please inquire.

*An assortment of sushi (flavored rice wrapped around special ingredients),
and maki (long rolls in seaweed wrapper)*

SALAD STATION ~ \$7 PER PERSON

*CAESAR: Crisp romaine tossed with homemade dressing, Croutons and shaved Romano Cheese
FLORIDA: Romaine, grapefruit and orange segments, sugar-toasted pecans, honey-pomegranate dressing*

ISRAELI CHOPPED SALAD

Cucumber, tomato, onion, peppers, lemon, Israeli spices

Dairy

MASHED POTATO BAR ~ \$7 PER PERSON

*Rich, homemade blend of Yukon Gold potatoes and Sweet Potatoes
Condiments include sour cream, butter, cheddar cheese, diced scallions,
sautéed mushrooms, salsa, chives, sautéed peppers*

PASTA STATION ~ \$7 PER PERSON

*Penne pasta tossed with ingredients sautéed in olive oil (garlic, mushrooms, tomatoes, onion, peppers,
artichoke hearts), then finished with your choice of sauce and topped with freshly-grated cheese.*

Select two sauces:

Marinara, Alfredo, garlic and oil, or Vodka Sauce

RISOTTO STATION ~ \$7 PER PERSON

*Risotto made to order with peas, chef's vegetables and wild mushrooms,
grated Pecorino-Romano Gorgonzola, and Asiago Cheese.*

TUSCAN TAVOLA ITALIA ANTIPASTO ~ \$8 PER PERSON

*Roasted garlic bulbs, Imported sharp Provolone, fresh mozzarella, green & black olives, marinated
mushrooms, marinated artichoke hearts, roasted red peppers, grilled marinated vegetables and
Portobello, oranges with olive oil and black pepper; Tuscan breads with herb-infused
extra-virgin Olive oil and assorted dipping spreads*

QUESADILLA STATION ~ \$5 PER PERSON

*Flour tortillas rolled with cheddar cheese, tomato, lettuce, olives, jalapeno, guacamole,
sour cream and salsa*

CHEF'S TABLE ~ SILVER CHAFING DISHES

MINIMUM 75 GUESTS

Dairy

PENNE PRIMAVERA *with vegetables, garlic, herbs, white wine and Romano Cheese*

CLASSIC PENNE ALLA VODKA SAUCE

ALFREDO (*rich cream sauce with cheese*)

EGGPLANT ROLLATINNI *with melted mozzarella*

Parve

PENNE *with mushrooms, roasted red peppers, garlic, white wine and aromatics*

TEMPURA VEGETABLES

SWEET POTATO FRIES *with assorted dipping sauces*

GRILLED PORTABELLO MUSHROOMS *with lemon and fresh herbs*

SPRING ROLLS *with Ponzu (citrus-soy) Sauce*

COUSCOUS *with raisins, olives and lemon zest*

STEAMED VEGETABLES *with Tarragon Aioli*

Glatt

MEATBALLS *in marinara sauce or Swedish style*

GINGERED BEEF STIR-FRY, *Asian style*

CHINESE VEGETABLE & CHICKEN STIR-FRY

MEDALLIONS OF CHICKEN MARSALA OR PICCATA

CHICKEN SCHWARMA ON-A-STICK



ONE SELECTION FROM ABOVE FOR ONE-HOUR COCKTAIL HOUR
\$6 PER PERSON ~ \$4 PER PERSON, FOR EACH ADDITIONAL HALF-HOUR

TWO SELECTIONS FROM ABOVE
\$10 FOR ONE HOUR ~ \$3 ADDITIONAL HALF-HOUR

THREE SELECTIONS FROM ABOVE
\$15 FOR ONE HOUR ~ \$3 ADDITIONAL HALF-HOUR

FOUR SELECTIONS FROM ABOVE
\$18 ONE HOUR ~ \$3 ADDITIONAL HALF-HOUR

FIVE SELECTIONS FROM ABOVE
\$20 ONE HOUR ~ \$3 ADDITIONAL HALF-HOUR

Plated Desserts ~ Dairy

PARVE DESSERTS ALSO AVAILABLE

INDIVIDUAL DESSERTS, ELEGANTLY PRESENTED ON AN OVERSIZED PLATE
garnished with vanilla-laced whipped cream and fruit coulis ~ \$7 EACH

MOLTEN CHOCOLATE SOUFFLÉ ~ *Rich chocolate cake with warm molten center*
VANILLA AND CHOCOLATE CHIP SOUFFLÉ ~ *Rich cake dotted inside with melted chocolate chips*

RASPBERRY CHEESECAKE
CHOCOLATE MOUSSE CHEESECAKE
NY STYLE CHEESECAKE
KEY LIME CHEESECAKE

MINI VIENNESE PLATTER ~ SERVED TABLESIDE

PARVE ITEMS: *Rainbow and pignoli cookies, biscotti, cannoli, chocolate-dipped pineapple and strawberries in season, assorted Syrian mini desserts, mini warm apple and cherry turnovers*

DAIRY ITEMS: *Gourmet chocolate chip cookies, macadamia nut white chocolate chip cookies, coconut macaroons*

\$7 PER PERSON

ATTENDED VIENNESE TABLE

A DELICIOUS VARIETY OF PICK-UP DESSERTS AND TORTES SELECTED BY OUR CHEF.

Sample choices include Coconut Macaroons, Mini Cannolis, Cheesecake, Fresh Chocolate Chip and Macadamia - White Chocolate Chip Cookies dipped in chocolate, Carrot Cake, Chocolate Mousse, Assorted Cakes and Tortes

\$10 PER PERSON

ATTENDED BANANAS FOSTER STATION

Sliced bananas sautéed with butter (or margarine) and brown sugar, flamed with rum and banana liqueur and served over vanilla (parve or dairy) ice cream

\$5 PER PERSON

FLAVORED COFFEE BAR (ATTENDED)

Offering regular and double-strength coffees

Elegantly enhanced with Tahitian-Vanilla whipped cream (Dairy), shaved chocolate, cinnamon and an assortment of flavored non-alcoholic syrups

\$4 PER PERSON

INTERNATIONAL COFFEE BAR

Flavored Coffee bar above with after-dinner liqueurs

\$6 PER PERSON WITH BRANDY & LIQUORS



123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764
T (732) 542-5050 | F (732) 542-5149 | WWW.BRANCHESCATERING.COM