



Chicken Quarter Dinners

Classic Baked Chicken

Salt, Pepper, Garlic, Paprika

Fishman's Marinated Baked Chicken

Garlic, Onion, Cumin, Paprika, Black Pepper, Soy Sauce

Baked Citrus Glazed Chicken

Orange, Lemon and a hint of Rosemary

Tournament BBQ Chicken

Flame Grilled with Chef Ron's BBQ Rub and Sauce

Jamaican Grilled Chicken

Marinated in spicy jerk seasoning, grilled and glazed

Southern Fried Chicken

Crisp outside & juicy inside with right blend of herbs and spices

Mediterranean Chicken

Date, Apricots, Fresh Herbs and Garlic

Moroccan Chicken

Tomatoes, Olives, Onion, Garlic Herbs & Spices

Chicken Cacciatore

Braised Chicken with tomatoes, onions, garlic, olives and a splash of wine.

Turkey or Chicken Sausage Lasagna Roll Up

Baked Chicken with a Potato and Herb Crust.

Chicken Cutlet Dinners

Chicken Breast Stuffed with Wild Rice Stuffing

Chicken Breast Sautéed with Marcella wine and mushrooms

Breaded Sesame Chicken Schnitzel

Chicken Breast Sauté and finished with savory mushroom sauce

South American Chicken Breast with Fresh Tomato Salsa

www.fishmanskosher.com

Catering Email fishmanschef@gmail.com



Beef and Veal Dinners

Veal or Beef & Stroganoff with Mushrooms

Sweet and Sour Beef Brisket

Beef Brisket Braised in its natural juices with onion & garlic and sweet tomato

Braised Mock Filet with Mushrooms

Beef Hong Kong, Flank Steak Stuffed with bell peppers, mushrooms and onions

Beef Shoulder slow roasted to an ideal medium – medium rare.

Beef Rib Eye Steak, Boneless (Best if cooked and served right away)

BBQ Meaty Beef Short Ribs

Cabbage Rolls stuffed with ground beef and rice

Beef Rib Eye Roast, boneless (When the occasion calls for the very best)

BBQ Texas Split Rack Beef Ribs (Finger licking good)

Italian Meat Balls in red sauce

Braised Beef Chuck Roast, melt in your mouth pure savory goodness.

Yankee Pot Roast, braised with potatoes, carrots and onions

Turkey Dinner

Oven Roasted Turkey with apple sage dressing

Turkey Tetrazzini chunks of turkey in Italian white mushroom sauce with Pasta



Fish Dinners

Pan Seared Citrus Marinated Salmon, Served dill sauce and lemon

Baked Walleye Pike Almondine. Served with tarter sauce and lemon

Vegetarian Dinners

Vegetable Lasagna

Egg Plant Schnitzel with Marinara Sauce

Oriental Vegetable and Tofu Low mien

Stir fried Spicy Tofu and Vegetable Kung Po with Peanuts

Yellow Corn Polenta with Ratatouille

Sheppard's Pie

Savory Vegetable Stew Topped with Mashed Potatoes and Baked

Vegetable Lasagna Full Pan

Layers of pasta with summer squash, Bell peppers, onions, spinach and mushrooms with fresh basil and garlic tomato sauce

Falafel Platter

Falafel Balls (packed to re-heat), hummus, Israeli Salad, Lettuce and Tahini, Served with pita bread.

Penne Pasta Bake

Italian red sauce, green pepper, mushroom, onions, topped with garlic crumb crust

Baked Spaghetti with Italian red sauce

Asian Stir Fry of Tofu, Egg Plant, Black Bean and Red Pepper

Stuffed Pasta Shells with Spinach and Mushrooms Tofutti Cream Cheese



Hot Breakfast

Broccoli Eggs Strata

Broccoli, Red Pepper and Mushroom baked on whole wheat bread crust

Spinach Eggs Strata

Spinach, Mushroom and Caramelized Onion baked on whole wheat bread crust

Scramble Eggs

We can also prepare them with salami or salmon lox.

Spinach Quiche

Light pastry crust with sweet onions, spinach and mushrooms and eggs.

Broccoli Quiche

Light pastry crust filled with, broccoli, roasted red peppers and onions.

French Toast

Our Famous Challah prepared with egg custard and cinnamon.

Potatoes Pancakes (Latkes)

Served with apple sauce and tofutti sour cream

Home Fried Potatoes

Diced potatoes cooked up with bell peppers, onions and garlic.

Apple Kugel

Noodle kugel with apples, raisins and cinnamon

Country Hash browns

Shredded potatoes with mushrooms, bell peppers, green onions, and garlic

Grilled All Beef Salami

Deli Beef Hash

A savory blend of corned beef, roasted beef, pastrami, Potatoes, onions and garlic

Cherry Cream Blintz

Strawberry Cream Blintz

Maple Cinnamon Apple Cream Blintz



Traditional Shabbos Starters

Humus

Chopped Chicken Livers

Gefilte Fish with Beet Horseradish

Majtis Herring

Egg Salad

Poached Salmon Filet with Dill Mustard Sauce

Smoked Fish

Salmon Nova Lox

Salmon Scottish Lox

Pickles & Olives

Mixed Fresh Olives

Fresh Vegetable with Dip

Relish Platter

Pickles, olives, radishes, carrot sticks and celery sticks



Soup Selection

Chicken Noodle
Chicken Vegetable with Noodles
Chicken Matzo Ball
Chicken Minestrone
Chicken Corn Chowder
Tomato, Rice and Roasted Red Pepper
Chicken Vegetable with Rice
Jamaican Black Bean Soup

Andouille Sausage and Chicken Gumbo with Rice
Bavarian Lentil Soup
Navy Bean and Pastrami
Beef & Vegetable Borscht
Italian Sausage & Potato
Steak, Potato and Mushroom
French Onions
Mediterranean Lamb Meat Ball
Coney Island Tomato Chowder
Wong Ton Soup

Farmer's Market Vegetable (Vegetarian)
Pumpkin Curry (Vegetarian)
Mushroom Wild Rice (Vegetarian)
Tomato, Rice and Roasted Red Pepper (Vegetarian)
Barley and Mushroom (Vegetarian)

Salmon Chowder
Manhattan Fish Chowder

Turkey Wild Rice
Split Pea with Smoked Turkey



Hot Starches

Rice Pilaf with Orzo
Oven Roasted Red Potatoes with Garlic and Rosemary
Potato Knish
Wild Rice Pilaf
Roasted Garlic Mashed Potatoes and Gravy
Mashed Potatoes with Gravy
Boiled Potatoes with Parsley and Garlic
Potatoes O'Brien (Bell Pepper and Onions)
Stuffed baked Potato, pareve sour cream, Scallion and Bell Pepper
Baked Potato with Smart Blend Margarine
Oven Roasted Crosspatch Potato rubbed with spices and garlic.
Risi Bisi, Rice with green peas, mushrooms and roasted red peppers
Cous Cous with Roasted Red Pepper, Mushrooms and Scallions

Kugels

Sweet Pineapple Raisin Kugel
Sweet Apple Raisin Kugel
Potato Kugel
Salt & Pepper Kugel
Yerushalayim Kugel

Hot Vegetables

Green Bean with Carrots
Green Beans with Onions and Mushrooms
Green Beans with Toasted Almonds
Sautéed Garden Vegetables
Carrots and Yams Zimmes
Baked Acorn Squash with brown sugar & margin
Corn Mexican green and red bell peppers with onion
Roasted Carrots and Parsnips with maple glaze
Sautéed Zucchini with Onions, Tomatoes, Fresh garlic & Basil
Green Peas with Mushrooms
Baton Vegetables Green Beans, Yellow Beans and Carrots

FISHMAN'S
DELICATESSEN • BAKERY • CATERING
Tableware

** China with stainless flatware \$6.75 per person

** Faux china disposables with stainless flatware \$6.00 per person

Faux china disposables with reflection flatware \$5.25

Clear Disposable Plates with Reflection Faux Flatware \$2.25 per person

Light duty black plastic plates, light duty flatware and white paper napkin \$1.00 per person

Serving Tongs & Spoons \$1.00 each

Plastic Table Covering \$2.50

Disposable Dinner Napkins \$0.15 each

Linen Table Covering & Linen Napkin, Call us for a Quote

Disposable Buffet Warmer with Two Heat Fuels \$22.00

** On premise kosher supervisor is needed with this rental