

Mosaic

CATERING

TRADITIONAL HANUKKAH CELEBRATION

Starters

Pull Apart Challah

Sweet or savory

Harvest Salad

spring mix with roasted beets, roasted sweet potatoes and almonds with balsamic vinaigrette

Main

Traditional Brisket

Oven Fried Chicken

Lemon Dill Salmon

Sides

Classic Sweet Potatoes

served with apple sauce

Sweet Potato Latkes

served cinnamon applesauce

Garlic Roasted Green Beans

Desserts

Sufgonyot

chocolate ganache, jelly or custard

Babka Bites

chocolate or cinnamon

Rugelach

chocolate, cinnamon or fruit

ELEVATED HANUKKAH MENU

Starters

Potato and Onion Mini Knishes

Challah rolls

Chicken soup with Matzah balls

Main

Honey Garlic Glazed Salmon

Sweet and Sour Braised Short Ribs

Apricot Glazed Chicken

Sides

Parsnip- Potato Latkes

Beet and Carrot Latkes

Traditional Latkes

Balsamic Glazed Carrots

Garlic Roasted Broccoli

Desserts

Hanukkah Themed Mandelbrot

Lemon Meringues Sufgonyot

S'Mores Sufgonyot



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ISRAELI THEMED MENU

Starters

Hummus Trio

beet, roasted garlic and classic

Israeli Salad

Main

Moroccan Spiced Salmon

with citrus tahini sauce

Herb and Lemon Roasted Chicken

perserved lemon jus

Pomegranate and Honey Brisket

Stuffed Eggplant

with Quinoa, Tomato, and Pine Nuts

Sides

Sweet Potato & Harissa Latkes

Roasted Cauliflower with Tahini & Sumac

Traditional Latkes

Cumin-Roasted Carrots

with Pistachios & Mint

Couscous Pilaf

with Dried Fruit & Herbs

Desserts

Honey & Orange Babka

Poppyseed Babka

Sufganiyot Trio

rosewater custard, chocolate cardamom, and orange jelly

LATKE BAR

Latkes

Traditional Latkes (gf or v options)

Sweet Potato Latkes

Zucchini Fritters

Toppings

Sour cream

Chive Creme Fraiche

Homemade applesauce

Caramelized onions

Smoked salmon and capers

Fresh dill

Lemon Wedges

Spiced Honey

Sour cream

Cinnamon Apple Compote



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HEAVY APPS

Main

Pulled BBQ Brisket Sliders
with pickled red onions
Schnitzel Slider Sandwiches
with garlic mayo
Quinoa Cap Sliders

Small Bites

Mini Falafel Bites
with tahini sauce
Savory Rugelach Bites
mushroom, leek and herbs
Stuffed Eggplant
with Quinoa, Tomato, and Pine Nuts
Shawarma Skewers
Mini Potato Knishes
Muhammara Crostini
Zucchini & Herb Fritters

Desserts

Babka Bites
Blue and White Cookies
Sufganiyot Bites
Hanukkah Bark

LATKE BAR

Latkes

Traditional Latkes (gf or v options)
Sweet Potato Latkes
Zucchini Fritters

Toppings

Sour cream
Chive Creme Fraiche
Homemade applesauce
Caramelized onions
Smoked salmon and capers
Fresh dill
Lemon Wedges
Spiced Honey
Sour cream
Cinnamon Apple Compote
Caviar

