



A Taste of Foremost
June Edition

Always Fresh – Never Frozen

Shabbat in a Box

The Traditional Shabbat Box

Serves Four- \$180.00 Per Box

Chicken Consommé

Julienne Zucchini & Carrot

Fine Egg Noodles & Pulled Chicken

-OR-

Wild Mushroom Bisque

Shiitake Mushroom Crisps

Classic Gefilte Fish, Beet Horseradish

European Cucumber & Roasted Pepper Salad

Spit Roasted Chicken With Herb Farce

Home Style Potato Kugel

Haricot Vert & Heirloom Baby Carrots

Basmati Rice Laced With Golden Raisins, Currants & Orange Rind

Chocolate Bobka

Black & White Cookies

Seasonal Melons & Strawberries

Box Includes Twin Challot And Grape Juice



The Summer Shabbat Box

Serves Four- \$180.00 Per Box

Watermelon Gazpacho

-OR-

Carrot Ginger Bisque

Cucumber Peach & Fennel Salad

Tricolor Salad

Yellow Tomatoes and Balsamic Vinaigrette

Herb & Garlic Rubbed Spatchcock Chicken

Thyme Jus

Pesto Orzo Laced With Zucchini & Charred Corn

Balsamic Glazed Sweet Baby Peppers

Grilled Japanese Eggplants With Honey & Soy

Blueberry Nectarine Crisp

Cinnamon Oat Crust

Chocolate Brownie Bites

Lemon Squares

Box Includes Twin Challot And Grape Juice



Starter Courses & Main Courses

► Starter Courses

► Zucchini Soup with Mint Pesto

► Basil Gazpacho

► Seared Norwegian Salmon

Ponzu Sauce

Daikon Threads & Pickled Onion

► Baby Kale Salad

Watermelon Radish

Grilled Peaches & Plums

Heirloom Tomatoes and Basil Vinaigrette

► *Grilled London Broil

Summer Dijon Potato Salad



► Main Courses

- Tamarind Glazed Bass
Coconut Scallion Rice
- *Passion Fruit Glazed Duck Confit
Rosemary Sweet Potato Wedges
- Roasted Spatchcock Cornish Hen
Flavored With Fresh Garlic, Shallots And Fresh Herbs
Heirloom Carrots, Peanut Potatoes, Thyme Jus
- *Overnight Barbecued Beef Ribs Fall Off The Bones Tender
Balsamic BBQ Glaze
Black Bean and Corn Relish

► One Starter & One Main Course \$35.00 Per Person

*\$5.00 Per Person Surcharges Apply

Starter Courses - Norwegian Salmon & Grilled London Broil Salad

Main Courses - Passion Fruit Duck Confit & BBQ Beef Ribs



Side Selections (Feeds 4 Guests)

- ▶ Braised Heirloom Red Beets with Confit of Navel Orange
- ▶ Forbidden Rice with Tomato, Hearts of Palm, Black Olives, Extra Virgin Olive Oil, Sprinkled with Sea Salt
- ▶ Tabouli Salad of Bulghar Wheat with Tomatoes, Spring Onions, Mint & Parsley Flavored with Lemon Aioli
- ▶ Grilled Vegetable Napoleon with Pesto Essence
- ▶ Sugar Snap Peas & Roasted Heirloom Tomato Confit

- ▶ **\$22.00 Per Order**



Family Style Options

(Feeds 4 People)

- ▶ **Brochette of Beef**
Red Pepper, Onion & Mushroom
Sauce Bordelaise
- ▶ **Chicken Française**
Lemon Caper Sauce
- ▶ **Pretzel Crusted Chicken Strips**
Honey Mustard
- ▶ **Orecchiette Pasta**
Blistered Red & Yellow Tomatoes
Sweet Corn & Zucchini with Pesto
- ▶ **Wild Mushroom Spring Rolls**
Hoisin Sauce
- ▶ **Chicken Meatballs, Persian Style (Gondi)**
- ▶ **Beef Kufta Patty**
Sauce Tamarind
- ▶ **\$50.00 Per Item**



Dessert

- ▶ Black & White Cookies
- ▶ Mini Cinnamon Raisin Bobka
- ▶ Blueberry Tartlets

- ▶ **\$15.00 To Feed 4 People**
- ▶ **\$25.00 To Feed 8 People**



Delivery Charge Pending Location
Plus All Applicable Sales Tax

