SOUP, SALAD & STARTERS

Chicken Soup, $6.95 per pint
Matzo Balls, $2.75 each

Butterleaf, Spinach, Shredded Cabbage, Pistachio Nuts, Crisp Green Apples, Dried Cranberries, Crumbled Goat Cheese and Maple Vinaigrette, $7.95 per serving

Mixed Greens with Mustard Vinaigrette, $6.95 per serving

Caesar Salad, $6.95 per serving

Bite Size Corn Fritters with Salsa Aioli, $17.95 per dozen

Marinated Eggplant with Sweet Peppers, Extra Virgin Olive Oil and Basil, $14.95 per pound

Old Fashioned Chopped Liver, $14.95 per pound

Mock Chopped Liver, $13.95 per pound

White Beans with Scallions, Celery and Parsley, $9.95 per pound

Farmer’s Cottage Cheese with Cucumber, Tomato, Dill, Chives and Parsley, $9.95 per pound

Gefilte Fish with Natural Jelly and Carrots, $6.95 each

Fresh Grated Horseradish, $6.95 per half pint

ENTREES

Traditional Braised Beef Brisket with Carrots, Onions and Celery, $16.95 per pound

Matzo and Vegetable stuffed Chicken Breast with wing tip attached, bones removed, Natural Brown Chicken Jus, $10.95 each
Garlic and Thyme Roasted Beef Tenderloin with Mustard Horseradish Sauce, $39.95 per pound

Michigan Whitefish with Creamed Spinach and Stewed Tomatoes, $26.95 per pound

Rosemary, Garlic and Lemon Roasted Chicken, pieces $14.95 per pound served with Homemade Cranberry Orange Relish

Poached Atlantic Salmon with Dill Mustard Sauce, $29.95 per pound, Marinated Cucumbers, $13.95 per pound

Spice Braised Lamb with Carrots, Spinach and Haroseth, $16.95 per pound

Vegetarian Strudel with Sweet Potatoes, Carrots, Sweet Onion and White Potato $8.95 each

SIDE DISHES

Tzimmes with Sweet Potatoes, Carrots, Prunes and Onion, $12.95 per pound

Sweet Noodle Kugel with Golden Raisins and Crushed Cornflake Topping, $11.95 per pound

Potato Kugel with Fresh Herbs, Mushrooms and Onions, $11.95 per pound

Potato Pancakes, $3.95 each

Homemade Applesauce, $12.95 per pound

Mashed Potatoes, Plain or Garlic, $7.95 per pound

Honey Ginger Roasted Baby Mixed Color Carrots, $14.95 per pound

Spinach Flans, $6.95 each

Steamed Vegetables- Broccoli, Cauliflower, Asparagus, Sugar Peas, Carrots, Zucchini and Sweet Peppers with Dill, $12.95 per pound

Sautéed French Green Beans with Shallots, $14.95 per pound

Whole Peeled Roasted Plum Tomatoes with Thyme and Garlic, $14.95 per pound
DESSERTS

Pavlova Meringue with Yogurt Cream and Fresh Fruits, 10 inch, $52.00
Chocolate Sponge Roll with Sweetened Whipped Cream and Raspberries, 8 inch $30.00
Fresh Michigan Apple Crisp, $10.95 per pound or $49.95 for a large pan feeding 10-15
   Whipped Cream, $5.95 per pint, Vanilla Sauce, $4.95 per half pint
Our Walnut Crusted Sour Cream Topped Cheesecakes, 8 inch $38.00, 10 inch $46.00
Hummingbird Cake with Cream Cheese Icing and Chopped Pecans, 8 inch $34.00 each
   Majestic Honey Cake, 9 inch tube, $19.95 each
Chocolate Glazed Flourless Cake, 8 inch $32.00, 10 inch $46.00
Old Fashioned Streusel Topped Sour Cream Coffee Cake, 9 inch tube $22.00 each
   Black and White Brownies, Lemon Bars or Rocky Road Bars, $1.75 each
   Fresh Fruit Trays, small $49.95 each, large $79.95 each
BREAK THE FAST 2015

Peter’s Palate Pleaser
1087 W. Long Lake Rd.
Bloomfield Hills, MI 48302
248-540-2266
www.peterspalatepleaser.com

MENU

Chopped Chicken Liver or Vegetarian Chopped Liver, $11.95 per pound

Gefilte Fish with Fresh Horseradish, $6.95 each

Poached Atlantic Salmon with Dill Mustard Sauce, $29.95 per pound

Egg Salad, $11.95 per pound /// White Albacore Tuna Salad, $13.95 per pound

Chicken Salad with Broccoli, Grapes and Walnuts, $14.95 per pound

Marinated Cucumbers with Dill, $12.95 per pound

Israeli Salad of Cucumber, Red Onion and Tomato with Mint and Parsley with Israeli Cous Cous, $13.95 per pound

Old Fashioned Red Skin Potato Salad with Egg, $12.95 per pound

Sweet and Sour Cole Slaw, $11.95 per pound

White Bean Salad with Celery, Scallions and Parsley, $10.95 per pound

Farmer’s Chopped Suey with Tomato, Cucumber and Herbs, $11.95 per pound

Vegetable Nicoise Salad with Potatoes, French Green Beans, Nice Olives, Tomatoes and Parsley Vinaigrette, $12.95 per pound, with White Albacore Tuna, $14.95 per pound

Crispy Potato Pancakes, $3.50 each

Homemade Applesauce, $12.95 per pound

Fresh Fruit Salad, $12.95 per pound- Fresh Fruit Trays, small $38.95, large $79.95

EGGS

Buckckwheat Crepes filled with Scrambled Eggs and Gruyere Cheese, Crème Fraiche on the side $4.95 each
Tomato and Cheese Pie with Fresh Basil, 8 inch $22.50 each, 12 inch $36.50 each

Smoked Salmon, Caramelized Onion and Cream Cheese Frittata, 8 inch round (serves 6), $16.95, 14 inch round $36.95 (serves 12)

Spinach and Cheese Strata with Mushrooms and Sweet Peppers, baked in clients dish, $4.95 per serving

BLINTZES AND KUGELS

Cheese filled Blintzes with Fresh Berry Compote, $2.95 each

Noodle Pudding with Golden Raisins and Crunchy Cornflake Topping, $9.95 per pound

Apple Matzoh Kugel, $11.95 per pound

Potato Kugel with Mushrooms, Onions and Herbs, $9.95 per pound

DESSERTS

Homemade Rugelach with Walnuts, Cinnamon and Apricot Preserves, $14.95 per dozen

Caramel Pecan Schnecken, $1.75 each

Fresh Plum Butter Upside Down Cake, 8 inch round, $26.00 each

Streusel topped Sour Cream Coffee Cake, 8-inch tube pan, $12.95 each

Our Walnut Crusted Sour Cream topped Cheesecake, 8 inch, $36.00 each

Spiced Apple Cake, 10 inch $36.00

Mandel Bread with Chocolate Chips, $1.50 per slice

Cookie and Bar Tray- with Black and White Brownies, Lemon Squares, Rocky Road Bars, Oatmeal Cherry Cookies, Peanut Butter Chip Cookies and Chocolate Chip Cookies (30 pieces) garnished with Fresh Strawberries and Lemon Leaves $69.95 each