

## CATERING MENU

# KOSHER



### PASTA OPTIONS

- Rigatoni with Peas and a Spicy Tomato Sauce
- Baked French Onion Pasta
- Baked Tagliolini Pasta with Eggplant, Cheese and Fresh Herbs in a Light Cream Sauce.

### BEEF OPTIONS

- BBQ Brisket with a Mango Salsa, Braised Onions and Cheesy Zucchini
- Braison Top Sirloin with Brunoise of Celery, Carrot and Onions
- Beef Casserole with Carrots, Tomatoes, Potatoes and Thyme
- Sweet and Sour Beef Pot with Sweet Potatoes, Red Skin Potatoes and Cauliflower Puree.
- Baked Beef Tenderloin cooked with Kosher Salt Crust and served on a bed Garlic Spinach and Roasted Tomatoes. Served with a Short Rib Reduction.

### FISH OPTIONS

- Marinated Tuna Steak with Orange Juice, Soya Sauce and fresh Herbs. Served over roasted Asparagus
- Grilled Maple Salmon with Mushroom Risotto, Roasted Rosemary Potatoes and Garlic Green Beans.
- Baked Mediterranean Branzino cooked with a Kosher Salt Crust and served in a Lemon, Olive Oil and Herb Sauce. Served with Broccoli and Couscous Salad.
- Baked Halibut served with Egg Noodle Pudding.



University  
of Windsor

How to book your kosher event:

- All kosher events must be booked a minimum 10 days in advance
- Number of guests required at time of inquiry
- Pricing based on meal selection and number of guests
- Email [catering@uwindsor.ca](mailto:catering@uwindsor.ca) to inquire and book your event