

# ✧ **Jewish Food Festival & Treasure Market Menu** ✧

## February 28, 2016

### MAIN COURSES

HOT PLATE.....	\$12.00
Beef brisket with carrots, Quajado (spinach, egg and cheese) and Challah bread	
DELI PLATE .....	\$10.00
Corned beef sandwich on rye bread, homemade slaw, chips and dill pickle	
VEGGIE PLATE.....	\$9.00
Quajado, Kugel, Latke, slaw and Challah roll	

### SIDE ITEMS

HOT DOG.....	\$3.00
STUFFED CABBAGE (ground beef rolled into cabbage leaves, sweet & sour) per piece .....	
	\$3.00
KUGEL (noodle and egg casserole; this version is sweet with sugar and raisins) .....	
	\$3.00
LATKES (2) (fried potato pancake served with apple sauce and/or sour cream) .....	
	\$3.00
MATZAH BALL SOUP (homemade chicken broth with matzah balls) <i>Carry out only</i> .....	
	\$6.00/Pint \$10.00/Quart

### DRINKS

SOFT DRINK or BOTTLED WATER .....	\$1.00
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### BAKERY ITEMS

STRUDEL, ½ doz. (pastry filled with fruit and nuts).....	\$6.00
MANDEL BREAD, 1 doz., (almond biscotti-like).....	\$6.00
RUGELAH, 1 doz., with nuts (buttery pastry rolled with cinnamon and sugar) .....	\$6.00
CURABIES (Sand Tarts), 1 doz. (traditional Sephardic cookies) .....	\$6.00
ASSORTMENT PLATE (8 pcs.), (assortment of above bakery items) .....	\$8.00
PRALINE MATZAH (matzah with praline, chocolate and pecans).....	\$6.00
CHALLAH (homemade traditional braided Sabbath bread).....	\$6.00
CHALLAH HOMEMADE ROLLS, (6) .....	\$6.00
CARNEGIE DELI CHEESECAKE per slice.....	\$5.00
WHOLE 6" CARNEGIE DELI CHEESECAKE.....	\$25.00

### COOKBOOKS

“From Generation To Generation” each.....	\$22.00
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