



..... 2018 Catering Menu menu .....

Local & Seasonal inspired full meals. Small platters serve 5-10; large platters serve 11-15. All prices & items are subject to change.

## SALADS

**Rimon Salad** local greens and seasonal vegetables tossed in balsamic vinaigrette **\$30 | \$45**

**“Caesar” Salad** romaine lettuce, crispy kale, cherry tomatoes, and herbed croutons with creamy miso garlic dressing **\$35 | \$50**

**Chilled Noodle Salad** house made ramen noodles, Napa cabbage, cucumber, and house sprouts with soy lime dressing **\$45 | \$60**

**Local Seasonal Vegetable and Multi Grain Salad** arugula, pickled red onion, and pumpkin seeds with chimichurri vinaigrette **\$50 | \$65**

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## MAIN DISHES

**Falafel Crusted Gulf Fish** with tahini citrus sauce **\$69 | \$99**

**Zatar Crusted Chicken** with pomegranate molasses drizzle **\$90 | \$120**

**Mushroom and Kale Cannelloni** caramelized onion and mushroom sauce **\$59 | \$89**

**Ratatouille Cannelloni** with lentil and tomato sauce **\$59 | \$89**

**Bubbie’s Brisket** braised with veggies and served with gravy **\$100 | \$135**

**Garlic and Herb Crusted Roast Beef** served with au jus **\$120 | \$150**

**Cajun Seasoned Turkey Breast** **\$85 | \$115**

**Chicken Marsala** sautéed chicken with mushrooms onions and marsala sauce **\$69 | \$99**

**Chicken Cacciatore** sautéed chicken with peppers, onions, mushrooms, and tomato sauce **\$69 | \$99**

**Chicken and Broccoli** with soy orange sauce **\$69 | \$99**

**Beef Grillade** sautéed beef shoulder, onions, peppers, and tomato sauce **\$80 | \$110**

**Beef and Chinese Broccoli** with garlic soy sauce **\$80 | \$110**

## SIDES

**House Made Rigatoni** with seasonal vegetables and marinara sauce **\$35 | \$50**

**Kasha Varnishkeas** bow tie pasta, toasted buckwheat, and caramelized onions **\$40 | \$55**

**Multi Grain Pilaf** with onions, peppers, and herbs **\$40 | \$55**

**Moroccan Eggplant** Japanese eggplant and peppers marinated in charmoula **\$40 | \$55**

**Garlic and Herb Smashed Potatoes** **\$40 | \$55**

**Local Succotash** corn, lima beans, peppers, and okra **\$45 | \$60**

**Local Seasonal Vegetable Medley** herbs, garlic, and red wine vinegar **\$35 | \$50**

**Sautéed Local Greens** garlic, chili flakes, and lemon juice **\$20 | \$45**

**White or Brown Rice** **\$15 | \$30**

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## HORS D’OEUVRES

Small platters serve 10-15; large platters serve 16-25.

**Homemade Ramen and Vegetable Spring Rolls** served with garlic, green onion, soy, and toasted sesame oil dipping sauce **\$40 | \$65**

**Homemade Ramen and Tuna Spring Rolls** served with garlic, green onion, soy, and toasted sesame oil dipping sauce **\$70 | \$85**

**Smoked Gulf Fish Deviled Eggs** **\$50 | \$65**

**Traditional Deviled Eggs** **\$35 | \$50**

**Moroccan Eggplant Bruschetta** with a balsamic reduction **\$35 | \$50**

**Sweet Potato Fritters** **\$35 | \$50**

**Beef Bacon Wrapped Asparagus** with chimichurri sauce **\$75.00**

**Mushroom Duxelle and Asparagus Phyllo Bites** **\$40 | \$55**

**Beef and Potato Empanadas** with chimichurri sauce **\$60 | \$75**

**Vegetable and Potato Empanadas** with chimichurri sauce  
\$35 | \$50

**Fried Beef Ravioli** with marinara dipping sauce \$50 | \$65

**Fried Seasonal Vegetable Ravioli** with seasonal sauce  
\$35 | \$50

**Sesame Seed Crusted Chicken Bites** with chili lime sauce  
\$60 | \$75

**Local Corn Hushpuppy** with remoulade sauce \$40 | \$55

**Falafel Balls** with tahini sauce \$35 | \$50

**Fried Veggie Chips** with chimichurri sauce \$15 | \$25

## KABOBS

All served with spicy peanut sauce or sweet chili lime sauce:

**Chicken Satay** \$60 | \$75

**Korean Beef** \$60 | \$75

**BBQ Tofu** \$45 | \$60

## DIPS

**Traditional Hummus and Tahini Platter** served with house made pita or veggie chips \$20 | \$35

**Rimon Trio Special** charred green onion hummus; roasted peppers, walnuts, and pomegranate molasses; seasonal spread. Served with pita bread. \$30 | \$45 Just one dip \$35.00

**Creamy Miso and Garlic Dressing** served with veggie chips \$20 | \$35

**Local Seasonal Vegetable Crudite** with choice of charred green onion hummus, creamy miso and garlic dressing, or red pepper tofu ranch \$30 | \$45

## FINGER SANDWICHES

Small platters serve 5-10; large platters serve 11-15.

**Cucumber, Arugula, and Red Pepper Spread** on choice of bread \$40 | \$55

**Hummus, House Sprouts, and Cucumber** on focaccia bread \$40 | \$55

**Moroccan Eggplant, Caramelized Onion, and Roasted Peppers** on focaccia bread \$40 | \$55

**Turkey Club** on choice of bread \$50 | \$65

**Tuna or Egg Salad** on whole wheat bread \$45 | \$60

**Braised Brisket and Horseradish Sauce** on choice of bread \$50 | \$65

**Zatar Roasted Chicken Pinwheel** with house pickle and Rimon Sauce \$50 | \$65

## SWEET PLATTER

**Ginger Cookies, Chocolate Chip Cookies, Brownies, Chocolate Peanut Butter Bar** all of one or a mixture \$20 | \$40

## BREAKFAST

Each platter serves 15.

**Assorted NY Bagels** choice of **3 spreads**: tofu green onion, sun-dried tomato tofu, hummus, house smoked gulf fish spread, peanut butter and jelly, smoked salmon, or seasonal jam and choice of **3 toppings**: avocado, red onion, tomato, or capers. \$65.00

**Breakfast Tacos** with potatoes, scrambled eggs, and tomatoes ranchero \$45.00

**Seasonal Mini Breakfast Muffins** \$40.00

**Fruit Platter** \$40.00

**Coffee and juice service for 15 people** \$60.00

Please email us at [info@rimontulanehillel.com](mailto:info@rimontulanehillel.com) or call us at (504) 330-3141 to place your catering order. Menu and prices are subject to change; prices do not include tax. At least 48 hours notice is required for all orders; twenty-four hours notice is required to