

# NOSH DINNER BUFFET

July 13<sup>th</sup> - July 19<sup>th</sup>

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order form

## Sunday - Chef's Buffet

**Soup:** Pesto roasted vegetable Vg GF  (contains nuts)

**Entrée 1:** American chop suey with ground beef,  
macaroni, peppers, onions & tomato sauce

**Catch of the day:** Poached salmon GF

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF

**Vegan:** Vegetable lasagna with white  
sauce Vg

**Starch:** Warm garlic knot Vg or baked potato Vg GF

**Veg:** Peas & onions Vg GF  or steamed wax beans  
Vg GF 

**Dessert:** Pound cake with berries V

## Monday - BBQ

**Soup:** Chilled cantaloupe and basil Vg GF

**Entrée 1:** BBQ grilled chicken quarters marinated in  
soy sauce

**Catch of the day:** Grilled marinated salmon GF   
**Grilled chicken breast** GF 

**Vegan:** Vegan chili dog with impossible meat  
sauce Vg

**Starch:** Corn on the cob Vg GF or sesame  
scallion potato salad V


**Veg:** Fried Brussel sprouts with water  
chestnuts Vg GF or coleslaw V GF

**Dessert:** Grilled watermelon wedges Vg GF 

## Tuesday - Turkey Night

**Soup:** Orzo spinach Vg



**Entrée 1:** Herb-roasted carved turkey  
with sage gravy & bread stuffing

**Catch of the day:** Seared rainbow trout with  
pineapple salsa GF 

**Grilled chicken breast** GF 


**Vegan Entrée:** Sweet potato and lentil tagine with  
curried chickpeas Vg GF 


**Starch:** Chive mashed potato Vg GF or baked sweet  
potato Vg GF 


**Veg:** Vegetable medley Vg GF  or  
steamed spinach Vg GF 

**Dessert:** Fruit tart V

## Wednesday - Fish Night

**Soup:** Split pea Vg GF 



**Entrée 1:** Sautéed mahi-mahi with lemon and  
white wine GF 

**Catch of the day:** Sautéed striped bass with  
lemon and white wine GF 

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF

**Vegan:** Tomato basil frittata Vg

**Starches:** Green pea risotto Vg or roasted  
potatoes Vg GF

**Veg:** Roasted carrots Vg GF  or  
steamed green beans Vg GF 

**Dessert:** Apricot roll V


## Thursday - Mediterranean Night

**Soup:** Mushroom barley Vg 



**Entrée 1:** Keftedes (Greek lamb meatballs with  
whipped lemon vegan feta)

**Catch of the day:** Grilled branzino with  
pistachio and herb salsa GF 

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF


**Vegan:** Sweet potato hummus with Israeli salad  
and toasted pita points Vg 

**Starches:** Orzo pilaf Vg or  
baked potato Vg GF

**Veg:** Grilled vegetable medley Vg GF  or  
chickpea stuffed tomatoes Vg 

**Dessert:** Honey-roasted pears with lemon  
cream V

**Dessert of the week:**  
**Napoleon cake** V

V = Vegetarian Vg = Vegan  = Heart Healthy GF = Gluten Friendly.  
Consuming raw or undercooked meat, fish, poultry or eggs can  
increase your risk of a foodborne illness. Please notify your server in  
advance of any food allergies you may have.