



(917) 734-1659

Culinary Creations • BY SHARON •

Menu Options

SOUPS

Cream of Broccoli
 Chicken Noodle
 French Onion
 Cream of Asparagus
 Butternut Squash
 Hearty Vegetable
 Three Bean
 Mushroom Barley
 Split Pea
 Cream of Cauliflower
 Minestrone
 Potato Leek
 Tomato Rice
 Hearty Lentil
 Cabbage Beef
 Cream of Mushroom
 Matzoh Ball
 Beef & Barley
 Chicken Soup



VEGETABLES & SIDES

Garlic Spinach
 Zucchini In Tomato Sauce
 Asian Stir Fry
 Ratatouille
 Stuffed Baby
 Acorn Squashes
 Garlic String Beans
 Marinated Portobellos
 Roasted Brussel Sprouts
 Fresh Grilled Peppers
 In Garlic
 Haricot Verts Almondine
 Green Beans Almondine
 Carrot Tzimmes Coins
 Glazed Baby Carrots
 Sweet Peas
 Baby Corn & Snap Peas
 Creamed Spinach
 Stuffed Zucchini Boats
 Potato Latkes
 Grilled Vegetables
 Sweet Potato Latkes
 Roasted Spicy Cauliflower
 Vegetable Fritters/Latkes
 Wild Rice Filled Tomatoes
 Corn Fritters



Stuffed Mushroom Caps
 Broccoli Fritters
 Rosemary Baby Potatoes
 Tempura Battered
 Onion Rings
 Potatoes Au Gratin
 Fried Zucchini Strips
 Twice Baked Potatoes
 Sweet N' Sour Cabbage
 Diced Potatoes w/ Fried Onion
 Sweet Potato Fries
 Potato & Pepper Frittata
 Vegetarian Stuffed Peppers
 Wild Rice w/ Craisins and Almonds
 Basmati Rice w/ Currants and Pine Nuts
 Wild Rice Risotto
 Vegetarian Chili
 Cabbage & Onions
 Kasha Varnishka
 Asian Broccoli (Soy & Garlic)
 Steamed Asparagus
 Tempura Battered Vegetables
 Cabbage & Onions
 Braised Eggplant w/ Ginger
 Roasted Root Vegetable Medley
 Breaded Cauliflower
 Spaghetti Squash
 Puree Of Squashes
 Vegetable Chow Mein
 Garlic Mashed Potatoes
 Melange Of Sauteed Seasonal
 Mushrooms

TARTS, QUICHES & KUGELS

Can be made in
different size pans

Broccoli, Spinach
 Apple Walnut Kugel
 Sautéed Mixed Vegetables
 Apple Blueberry Kugel
 Cauliflower Fried Onion
 Tricolor Kugel: Sw. Potato/
 Potato/Broccoli/Spinach
 Mixed Zucchini
 Potato Kugel w/ Sliced Meat
 Caramelized Onion
 Carrot Walnut Kugel
 Sweet Potato Kugel
 Sweet Noodle Pudding
 Heimish Potato Kugel
 Pineapple Upside Down
 Kugel
 Potato Broccoli
 Yerushalmi Kugel
 Potato Zucchini
 Salt N' Pepper Kugel
 Spinach Noodle
 Cranberry Crisp
 Apple Cranberry Crisp
 Apple Raisin Crisp
 Pear & Walnut Kugel
 Strawberry Fruit Kugel



CREPES

Potato Fried Onion
 Shredded Vegetables
 Chipped Brisket Mashed
 Potato
 Chopped Liver & Onion
 Creamed Spinach
 Cream Of Chicken
 Wild Mushroom Ragout
 Mashed Potato
 Cinnamon Apple/Pear
 Apple & Peaches
 Shredded Veal & Vegetable
 Shredded Zucchini
 Seared Cabbage & Vegetable



DRESSINGS

Parslied Sesame Tahini
 Classic Caesar
 Lemon & Garlic
 Citrus Vinaigrette
 Green Goddess
 Asian Carrot Ginger
 Sweet Shallot & Dijon
 Creamy Balsamic
 Garlic Pesto
 Honey Mustard
 Sun-Dried Tomato
 Scallion Soy
 Deli Style-Russian
 Raspberry Vinaigrette
 Spinach Herb
 Classic French
 Chimmichuri



CHICKEN ENTREES

Chicken Marsala Sautéed with marsala wine, shallots & mushrooms

Apricot Chicken Glazed with puree of apricots

Coq Au Vin Lightly floured & seasoned chicken; seared. Cooked in white wine, pearl onions, mushrooms & thyme

Curried Chicken Marinated & cooked w/ Middle Eastern spice blend; curry, turmeric, cumin & garlic

Chicken Francaise Boneless cutlet seasoned, dipped in egg & flour lightly sautéed, served w/ lemon vinaigrette

Stuffed Cornish Hens Baby chickens stuffed w/ choice of: wild mushrooms, bread stuffing, rice pilaf or meat filling with cranberries

Lemon Chicken Cutlets in a delicate lemon sauce

Basil Chicken Chicken marinated w/ fresh basil & garlic

Herb Grilled Chicken Baby chicken marinated & charbroiled

Moroccan Style Olive chicken Pieces of chicken pan-seared w/ green olives, garlic, bay leaf & onions

Chicken Picatta Pounded breast of chicken sautéed lightly in a lemon caper & white wine reduction

Chicken Roulade Thin chicken breasts filled w/ garlic spinach, rolled, roasted & sliced in pinwheels

Chicken Stir Fry Pan seared slices of chicken breast w/ red peppers, carrots, & broccoli in a light brown sauce

Chicken Kabobs- Cubes of chicken, BBQ seasoned & skewered w/ mushrooms, red onion, peppers & zucchini, broiled or grilled

Baby Chicken Shawarma Mid-Eastern spiced & thinly sliced

Orange Chicken Pan roasted w/ orange marmalade & fresh orange sections

Stuffed Roast Chicken Pieces of chicken stuffed under skin w/ diced bread, celery, onions & carrots in gravy

Chicken Pot Pie Diced chicken w/ root vegetables & creamy gravy in mini pie shells

Spicy Chicken Wings Oven roasted wings in a hot & spicy sauce w/ a touch of honey

Chicken Fricassee Wings & drumsticks w/ onions, celery & mushrooms in a rich sauce

Chicken Paprikash Cut up chicken with paprika & tomato sauce

Sweet & Sour Chicken Cubes of tender breast battered in a sweet & pungent sauce w/ pineapple chunks

Teriyaki Glazed Chicken Thinly sliced chicken breasts glazed in a soy ginger sauce w/ sesame seeds

Chicken Chow Mien Slices of chicken w/ celery, beansprouts, snow peas, onion in natural sauce

Southern Fried Chicken Crunchy coated & Tender

Pastrami Stuffed Chicken Kiev lightly battered

Cranberry Cornish Hens Stuffed & coated in sweet cranberry sauce

Broiled Chicken Burgers or Chicken Meatballs



MEAT ENTREES

- Beef Bourguignonne** Sirloin of beef cooked in a burgundy wine reduction w/ pearl onions, mushrooms, shallots & fresh herbs
- Beef Stroganoff** Cubes of beef cooked in a brown sauce w/ julienne root vegetables, w/ a touch of cream
- Swedish Meatballs** Small meatballs in a rich sweet n' sour sauce
- Succulent Boneless Bbq Beef** Tender chunks of beef in a soy, ginger & honey sauce, garnished with scallions
- Pepper Steak** Thinly sliced steak w/ onions, red & green peppers in a light brown sauce
- Glazed Corned Beef** Oven roasted & thinly sliced with a light sauce
- Grilled Sino Steak** Marinated in sino sauce, grilled & slow roasted
- Stuffed Peppers** Red & green peppers stuffed w/ savory chopped beef, a touch of rice & tomato sauce
- Southwestern Chili** Chopped beef & red beans, cooked w/ diced peppers, onions & tomatoes in chili sauce
- Stuffed French Roast** Thinly butterflied roast, stuffed w/ Sun-dried tomatoes, basil & pinenuts
- Minute Roast w/ Root Vegetables** Slow cooked until butter-soft, garnished w/ carrot & sweet potatoes
- Traditional Beef Brisket** Simmered in alight broth w/ chopped vegetables
- Pickled Tongue** Cooked in a delicious sweet polonaise sauce
- Garlic Beef Cheeks** Very tender pieces of meat, marinated in garlic sauce & roasted
- Curried Stew** Beef chunks simmered in mid-eastern spices served w/ basmati rice or cous cous
- Hungarian Stuffed Cabbage** Rolled & slow cooked. A classic!
- Beef Stir Fry** Tender strips of beef w/ peppers , baby corn, water chestnuts, carrots & mushrooms in a brown sauce
- Broiled Rib Steak** Garlic & ginger marinade
- Boiled Flanken** Traditional, falling off the bone & delicately flavored
- Hungarian Goulash** Chunks of pot roast w/ potatoes, carrot, onions & tomatoes in a paprika broth
- Tongue w/ Olives** Beef tongue boiled, then simmered in a lemon sauce w/ green olives
- Meat Tart** Seasoned Ground beef, layered in puff pastry & baked
- Dried Fruit Stuffed Minute Roast** Roast is filleted & filled w/ Apricot, craisins & Prunes
- Beef & Eggplant Moussaka** Layered in marinara sauce and fragrant vegetables
- Meat Lasagna** Lasagna w/ Italian meat mixture (rollatini option)
- Stuffed Baby Eggplant** With chopped meat & vegetables
- Sliced French Roast** In Apricot mushroom gravy



Pot Roast In wine sauce w/ carrot & Celery
Sweet & Pungent Beef Spareribs In a tangy Sauce
Stuffed Mushroom Caps Filled with savory meat filling
Battered Meatballs Tender & delicious
Mushroom Swiss Steak Thinly sliced in Rich mushroom Gravy
Broiled Mini Hamburgers Sliders
Meat Stuffed Onions Ground beef filled into a sweet roasted onion
Standing Rib Roast Roasted with Rosemary & Wine
Grilled Marinated Flank Steak
Braised Beef Shortribs Cooked in Barolo Wine

Rosemary Veal Chops Marinated chops in a rosemary, thyme, sage & garlic rub, delicately broiled
Veal Blanquette Veal stew simmered w/ root vegetables & mushrooms in a creamy gravy
Veal Marsala Thinly pounded veal, Floured & sauteed in marsala wine w/ garlic, onions, herbs & mushrooms
Veal Pomodoro Slices of veal w/ diced tomatoes, garlic, white wine & shallots
Boneless Barbeque Veal Tender pieces of veal simmered in a honey teriyaki sauce with sesame seeds
Stuffed Breast of Veal Slow cooked & vegetable stuffed, Caramelized with apricot glaze
Veal Sweetbreads Lightly breaded & sauteed in a creamy sauce w/ wild mushrooms
Veal Picatta Thinly sliced veal in a lemon, wine & caper sauce
Stuffed Shoulder of Veal Tender slow cooked veal filled with dried figs, apricots, prunes & cranberries
Veal Spareribs Boiled then slow cooked in a delicious homemade tangy barbeque sauce
Pickled Veal Tongue Boiled tongue served in a light mustard sauce
Veal Medallions Sauteed tender veal chunks in a sweet sherry wine sauce garnished with pearl onions
Crispy Sweetbreads- In a lemon reduction
Breaded Veal Chop Very tender veal chop in rich mushroom gravy
Stuffed Veal Shoulder- Slow cooked, filled with chopped meat stuffing
Pickled Veal Tongue Sliced thin served with pesto sauce
Braised Veal Cheeks In a Deep Wine Reduction



TURKEY ENTREES

- Braised Turkey Wings** Slow cooked w/ root vegetables in a light gravy
- Sweet N' Sour Turkey Legs** Oven roasted & glazed in a tangy mandarin orange sauce
- Turkey Burgers** Ground turkey patties sauteed w/ onions
- Whole Stuffed Roast Turkey** Diced vegetable, sage & bread stuffing, roasted over yams
- Turkey Stuffed Cabbage** Traditional Hungarian dish- a low fat alternative
- Turkey Shwarma** Roasted w/ mid- eastern spices , thinly sliced
- Grilled Turkey Cutlets** Very juicy, marinated, sliced & grilled
- Turkey Pot Pie** Diced turkey w/ vegetables in a creamy sauce baked w/ pastry in mini pie shell
- Turkey Meatballs** Spicy meatballs cooked in marinara sauce
- Pickled Turkey Roast** Cooked, & sliced in sweet orange sauce
- Sliced Tukey in Rich Gravy**

DUCK ENTREES

- Duck L'orange**
Orange glazed, crispy & delicious
- Stuffed Duck**
Filled with wild rice & cranberries
- Duck Pancakes**
Braised shredded duck meat with leeks, celery, onion, carrots



FISH ENTREES

- Grilled Salmon** Filet of salmon, seasoned & grilled
- Chilean Seabass** Coated in Fresh herbs, served w/ lemon butter
- Pickled Salmon** Lightly poached in wine, lemon & pickling spices
- Honey Mustard Salmon** Filet of salmon in a sweet & tangy sauce
- Seared Halibut** Served w/ diced tomatoes, mushrooms, lemon & parsley
- Fish Kabobs** Salmon, tuna & seabass marinated in garlic & lemon , skewered & broiled
- Wasabi Encrusted Mahi Mahi** Filets coated in spicy breadcrumbs & broiled
- Whole Roasted Snapper** Red snapper filled w/ garlic cloves, lemon slices, cilantro, parsley & olive oil. Roasted until crispy
- Tuna Burgers** Tuna w/ sauteed onions, celery, carrots & dill sauteed until crispy. Low fat & delicious
- Moroccan Tilapia** Filets in a mild or spicy tomato sauce, with red peppers, garlic & cilantro
- Stuffed Rolled Sole** Filled with garlic spinach & sauteed mushrooms served in a light sauce
- Battered Flounder** Filet of fish, floured & battered lightly fried
- Middle Eastern Seabass** Cooked in a spicy sauce w/ lima beans, tomatoes & garlic
- Pepper Crusted tuna** Tuna steak coated in peppercorns & seared
- Salmon in Cream Sauce** Medallions of salmon in a creamy sauce w/ garlic & peas, served over pasta or rice
- Red Snapper Fillets** Floured & sauteed in creamy garlic reduction
- Citrus & Ginger Coated Salmon Steaks** Marinated well & broiled