

TWO13 SHIVA MEALS

PRIX FIXE MENUS

TO PLACE AN ORDER PLEASE CALL 647-334-42123 OR EMAIL INFO@213KOSHER.CA

THE GLUTEN-FREE MENU - \$50/GUEST

CHOPPED VEGETABLE SALAD | MINT + PARSLEY | LEMON SHALLOT VINAIGRETTE (V/GF)

MAPLE TAMARI GRILLED CHICKEN BREAST (GF/ SLICED) | FRESH MANGO SALSA (GF)

MIXED RICE PILAF (V/GF)

STEAMED VEGETABLE MEDLEY (V/GF)

FRESH FRUIT SKEWERS (V/GF)

CHOCOLATE CHIP COOKIES (GF)

THE VEGAN MENU - \$52/GUEST

GARLIC TOAST | CIABATTA (V)

PUREE OF BUTTERNUT SQUASH SOUP | CITRUS SALSA (V/GF)

PROTEIN SALAD BOWL | THIN-CUT SPINACH | DICED STEAMED CARROTS | CHERRY TOMATOES | QUINOA | CHERMOULA CHICKPEAS | SCALLION | TOASTED PEPITAS | CREAMY AVOCADO DRESSING (V/GF)

MEDITERRANEAN PENNE PASTA | ROASTED EGGPLANT + ZUCCHINI + SWEET PEPPERS + RED ONION | SUN-DRIED TOMATO | BASIL PESTO (NUT-FREE) | ROASTED GARLIC | EVO (V)

GRILLED EGGPLANT CANNELLONI | SPINACH + DATE + TOFU + SUNFLOWER SEED FILLING | TOMATO BASIL SAUCE (V/GF)

VEGAN CHOCOLATE MOUSSE JARS | FRESH BERRIES

THE CONTEMPORARY MENU - \$52/GUEST

BABY GEM CAESAR SALAD "ALMOST" | CAESAR VINAIGRETTE | BRUNOISE CHALLAH CROUTONS | CHERRY TOMATOES | CAPERS | LEMON WEDGES | VEGAN PARMESAN

CAJUN SPICED BRANZINO FILLET (GF)

SUN-DRIED TOMATO + KALAMATA + PARSLEY + SWEET ONION | FRESH LEMON + EVO (GF)

ROASTED SWEET POTATO WEDGES (V/GF)

CHEF'S VEGETABLE MEDLEY (V/GF)

FRESH SLICED FRUITS (V/GF)

THE FRIDAY NIGHT PRIX FIXE MENU - \$62/GUEST

HERBED CHALLAH CLOVERLEAF ROLL | BABA GANOUSH

CHICKEN MATZAH BALL SOUP | PULLED CHICKEN | EGG NOODLES | MINI MATZAH BALLS | CARROTS
+ CELERY

BRAISED BEEF SHORTRIB (BONELESS 6 OZ) | HERB JUS (GF)

SCALLION YUKON GOLD POTATO MASH

ROASTED HEIRLOOM CARROTS + PARSNIP SPEARS + BABY PEPPERS

PEAR APRICOT STRUDEL | WHITE CHOCOLATE SAUCE

THE WEST COAST MENU - \$62/GUEST

BABY SPINACH + ROASTED FOREST MUSHROOM SALAD | CHERRY TOMATOES + SWEET ONION |
CRUNCHY SPICED LENTILS | BALSAMIC VINAIGRETTE

PANKO CRUSTED HALIBUT | COCONUT LIME SAUCE

RED SKIN POTATO SMASH

STEAMED VEGETABLE MEDLEY

MINI MIXED BERRY CRUMBLE TARTLETS AND CHOCOLATE GANACHE CARAMEL TARTLETSS

FRESH SLICED FRUITS AND BERRIES

THE SUMMER MENU - \$75/GUEST

(all items except Matzah Soup intended to enjoy cold/room temperature, pre-plattered)

HERBED CHALLAH CLOVERLEAF ROLLS | ASSORTED CRISP BREADS

GREEN PEA HUMMUS | ROASTED ROOT VEGETABLE DIP

CHICKEN MATZAH BALL SOUP | PULLED CHICKEN | EGG NOODLES | CARROTS + CELERY | 3 MINI
MATZAH BALLS (TUBS)

GRILLED CHICKEN BREAST AND THIGHS | FRESH MANGO SALSA

ANGRY TEXAN CHAR-GRILLED FLAT IRON STEAK | CARVED | FRESH TOMATO SALSA

MEDITERRANEAN ORZO SALAD

SUNDRIED TOMATO + GREEN BEANS+ SWEET ONION + HERB VINAIGRETTE

LEAFY GREEN SALAD | RASPBERRY WHITE BALSAMIC VINAIGRETTE

BAKED LEMON TART | TOASTED MERINGUE TOPPING (4" - HALF OF GUEST COUNT)

AND

MIXED BERRY CRUMBLE TART | CARAMEL SAUCE (4" - HALF OF GUEST COUNT)

PLATTERS

GRILLED VEGETABLE ANTIPASTO | PORTOBELLO + EGGPLANT + ZUCCHINI + ROMA TOMATO
+ BABY SWEET PEPPERS + SWEET ONION | BALSAMIC VINAIGRETTE | FRESH HERBS (SERVES 10)
\$75

FRESH SLICED FRUIT AND BERRIES PLATTER (SERVED 10)
\$75

ASSORTED COOKIES (2 DOZEN)
\$48

ASSORTED TARTLETS (2 DOZEN)
\$96

Prices do not include HST

Delivery Additional

TWO13
KOSTER FOOD DESIGN INC.