

TWO13 TO GO

FRIDAYS 2021

TO PLACE ORDERS, EMAIL: INFO@213KOSHER.CA
OR TELEPHONE: 647-334-4213
DEADLINE FOR ORDERS WEDNESDAYS, 2PM
ALL PACKAGING INCLUDES DETAILED REHEATING INSTRUCTIONS

WWW.213KOSHER.CA

PRIX FIXE MENU'S

THE GOURMET BURGER NIGHT MENU

ICEBERG WEDGE SALAD

Cherry tomatoes | Grated Carrot | Green Peas | SLICED RADISH | GREEN GODDESS DRESSING

Gourmet beef short rib stuffed burger (10 oz)

Pre-Grilled, ready to reheat.

House made sesame seed bun, caramelized onions, garlic herb sauteed cremini, truffle aioli, fresh tomato olive relish, baby arugula

SWEET POTATO FRIES | CHILI LIME AIOLI

Crunchy onion rings

Double chocolate wow tart

DARK CHOCOLATE GANACHE + WOW "BUTTER" CARAMEL + DARK CHOCOLATE MOUSSE

THE FRIDAY NIGHT PRIX FIXE MENU

HERBED CHALLAH CLOVERLEAF ROLL | LEMON GARLIC EVO PIPETTE

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

Braised beef shortrib (6 oz boneless) (GF) Herb Jus Jus (GF)

SCALLION SWEET POTATO MASH (V/GF)
ROASTED CAULIFLOWER AND BABY SWEET PEPPERS (V/GF)

BAKED LEMON TART | TORCHED MERINGUE

A LA CARTE

HORS D'HOEUVRES (HALF DOZEN)

Mushroom phyllo triangles | mango chutney to dip Mini corned beef potato latke's | apple sauce to dip Cocktail beef wieners in Jackets | honey mustard to dip Chicken satay | peanut sauce to dip

SOUP (375 ML PORTION)

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

Puree of Butternut squash and Roasted apple soup (V/GF) curried coconut cream | scalliont

SALAD AND APPETIZER

| CEBERG WEDGE SALAD | CHERRY TOMATOES | GRATED CARROT | GREEN PEAS | SLICED RADISH | GREEN GODDESS DRESSING

Collard greens + mango slaw

SWEET + SOUR DRESSING | RED PEPPER + SCALLION + MATCHSTICK CARROT + RED CABBAGE

Pan seared salmon cakes avocado salsa | micro greens | balsamic reduction

Handmade Crisp Breads

LEMON SPICED OLIVES | ROASTED ROOT VEGETABLE DIP

MAIN COURSE

CHICKEN SCHNITZEL

2*4oz pieces | mushroom gravy on the side

DEEP DISH BEEF SHEPHERD'S PIE

SAVOURY FILLING OF GROUND LEAN BEEF + CARROTS + ONIONS + CELERY + MUSHROOMS + GREEN PEAS

Grilled beef medallions (2 * 30z | GF)

CARAMELIZED SHALLOT JUS

CHAR-GRILLED HALF CHICKEN

PARTIALLY DEBONED | LEMON HERB RUBBED | PARSLEY + MINT JUS

PANKO CRUSTED CHICKEN FINGERS (6)

PLUM SAUCE | KETCHUP

GRILLED GROUPER FILLET (70z)

FRESH ORANGE + SCALLION + KALAMATA + CHERRY TOMATO SALSA

COBB SALAD "ALMOST"

CHOPPED ROMAINE LETTUCE | DICED CHICKEN BREAST | BOILED EGG | TOMATO | CUCUMBER | CRUSHED AVOCADO | VEGAN CHEDDAR | FACON BITS

CHOOSE: RED WINE DIJON VINAIGRETTE OR GREEN GODDESS DRESSING

HOT SIDES AND VEGETARIAN

SCALLION SWEET POTATO MASH (V/GF)

CRISPY RICE CAKE

ROASTED CAULIFLOWER AND BABY SWEET PEPPERS (V/GF)

Roasted Heirloom Carrots + Parsnips | Lemon + Fresh Herbs (V/GF)

MEDITERRANEAN VEGETARIAN GNOCCHI

SUNDRIED TOMATO + KALAMATA + SPINACH + ROASTED PEPPER + BASIL PESTO SAUCE

DESSERT

Double chocolate wow tart

Dark chocolate ganache + wow "butter" caramel + dark chocolate mousse

BAKED LEMON TART | TORCHED MERINGUE

PEAR APRICOT STRUDEL | WHITE CHOCOLATE SAUCE

Waffle wedges (3)

Strawberry compote | vanilla sauce | diced fresh pineapple

PRICES DO NOT INCLUDE HST

CURBSIDE PICK-UPS AT BACK DOOR (OFF PARKING LOT)
OF ADATH ISRAEL BETWEEN 12 NOON AND 2PM ON FRIDAY

DELIVERY 12-3PM ON FRIDAY

