

Purim 2026 Culinary Menu		V = Vegan Vg = Vegetarian NF = Nut-Free GF = Gluten-Free	Ingredients
Sweet & Sour Meatballs	NF		Meatballs: Ground beef, onion, panko, egg, soy milk, salt, pepper, nutmeg Sweet & Sour Sauce: Pineapple chunks, brown sugar, beef stock, housemade ketchup (tomato paste, apple cider vinegar, lime juice), soy sauce
Chicken Marsala	NF		Chicken: Chicken, Marsala sauce: brown sauce (brown stock, onions, margarine, flour, carrots, celery, tomato paste, bay leaf, dried thyme, black peppercorns), mushrooms, Marsala wine, shallots, margarine, garlic, thyme, rosemary, salt, ground black pepper, beef stock, roux
Oven - Braised Brisket	GF, NF		Brisket, onion, carrot, celery, salt, brown sugar, coffee, chili powder, paprika, garlic powder, thyme
Moroccan Chickpea & Squash Tagine	V, GF, NF		Extra virgin olive oil, yellow onion, red bell pepper, garlic cloves, cinnamon sticks, vegetable broth, butternut squash, chickpeas, bay leaves, kosher salt, crushed tomatoes, tomato paste, medjool dates, lemon, parsley leaves, coriander, cinnamon, cumin, ginger, turmeric, cayenne pepper, black pepper, cloves, paprika, allspice, nutmeg
Seasonal Quiche	Vg, NF, contains coconut		Pie crust (flour, margarine, Crisco, water, sugar, salt), olive oil, margarine, onions, mushrooms, kale, herbs de provence, eggs, soy milk, coconut milk, salt and pepper
Mezze	V, NF, contains Sesame		Hummus: Garbanzo beans, lemon juice, tahini, extra virgin olive oil, garlic, salt, cumin, baking soda, water Baba Ganoush: Eggplant, tahini, olive oil, lemon juice, garlic, salt Cucumber Salad: Cucumber, Celery, Carrots, Pita Chips: Enriched wheat flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, soybean/canola oil, yeast, salt, sugar, baking powder
Mixed Fruit Bowl	V, GF, NF		Melon, pineapple, strawberry, blueberry, grape
Mini Grilled Chicken Sandwiches	NF		Chicken breast, red bell pepper, lemon herb marinade (lemon juice, shallots, garlic, salt, parsley, rosemary, black pepper, oregano) Challah roll: flour, sugar, egg yolk, honey, canola oil, yeast, salt
Slow-Smoked Brisket Burnt Ends	GF, NF		Brisket Brisket, onion, carrot, celery, salt, brown sugar, coffee, chili powder, paprika, garlic powder, thyme BBQ Sauce: Brown sugar, beef stock, crushed tomatoes, ketchup, yellow onion, apple cider vinegar, honey, garlic, Dijon mustard, salt, liquid smoke, black pepper, cayenne pepper Cherry Tomatoes: Cherry tomato, oil, salt, pepper Roasted Squash: Squash, oil, salt, pepper
Red Bliss Potatoes wth Olive Oil & Herbs	V, GF, NF		Red Potatoes, herb marinade (Olive oil blend, lemon juice, shallots, garlic cloves, parsley, oregano, rosemary, lemon zest, salt, pepper) salt, pepper
Root Vegetable Medley	V, GF, NF		Carrots, parsnips, sweet potatoes, beets, olive oil, salt, pepper
Jasmine Rice	V, GF, NF		Jasmine rice, water, herbs de Provence, salt, black pepper
Cauliflower & Chickpea Salad	V, GF, NF, contains Sesame		Salad: Cauliflower, chickpeas, shredded carrots, olive oil, fresh parsley, salt, smoked paprika, cumin, black pepper Dressing: Extra virgin olive oil, lemon juice, tahini, garlic, salt, pepper
Carrot & Fennel Salad	Vg, GF, NF		Carrot, fennel bulb, orange dijon dressing (Extra virgin olive oil, orange juice, honey, dijon mustard, salt, pepper), orange segments, olive oil, orange zest, parsley, salt, pepper
Wild Rice & Cranberry Salad	V, GF		Wild rice, pecan, scallion, celery, cranberries, parsley, orange juice, extra virgin olive oil, apple cider vinegar, maple syrup, salt, pepper
Family Harvest Greens Salad	V, GF, NF		Green leaf lettuce, kale, sweet potato, celery root, beets, carrots, pumpkin seeds, chickpeas, Vinaigrette (brown sugar, dijon mustard, olive oil, shallot, garlic, oregano, cumin, cinnamon, salt, pepper, cayenne, paprika, red wine vinegar)
Spiced Beef & Potato Hamantaschen	NF		Filling: Ground beef, potatoes, onion, olive oil, tomato paste, water, garlic, egg, smoked paprika, cumin, coriander, cinnamon, salt, pepper Pie Dough: Flour, margarine, Crisco, salt
Caramlized Onion & Mushroom Hamantaschen	Vg, NF, Coconut		Filling: Mushrooms, onion, bechamel, white wine, olive oil, egg, garlic, thyme, salt, pepper Pie Dough: Flour, margarine, Crisco, salt

Reheating Instructions
Refrigeration: Store perishable items at or below 40°F
Reheating: Always heat food to an internal temperature of 165° F
Thawing: All frozen food must be thawed to 40° F before reheating
Roasted Chicken: Reheat at 375° F for 20-25 minutes, covered
Brisket: Reheat at 325° F with juices for 20-25 minutes
Sides (Oven): 350° F for 15-20 minutes
Sides (Microwave): Heat in 1-minute intervals, stirring between
Hamentaschen: 350° F for 10 minutes