



Mitzvah Catering

KOSHER STYLE



My Thyme

240-388-0468
atastebeyond@mythyme.net

www.mythyme.net

French Bistro

Pissaladiere

Potato pancakes with smoked salmon and chives

Salad of Frisee, Clementine, toasted
hazelnuts and shaved red onion

Salad of Vegetable Crudités:
Petite green beans, New crop carrots,
European cucumber, cherry tomato and baby beets
tossed In a tarragon-champagne vinaigrette

Provencal style Ratatouille

Green Beans Amandine
With toasted almonds and lemon zest

Beef Bourguignon
With braised vegetable ragout

Pan roasted Salmon medallions
with melted Leek compote

Latin

Plantain and Yucca Fries with garlic aioli

Sushi Tuna Martini with Charred Sweet corn,
Pico De Gallo and avocado-lime coulis

Salad of Mesclun greens, hearts of palm,
Jicama, Red onion, and mango, toasted cumin
and green chile dressing

Grilled Vegetable quinoa
With oregano and orange zest

Cuban Style new potatoes roasted and braised in
Cumin, tomato, cilantro and poblano pepper

Chimichurri rubbed flank steak,
Grilled red onion and tomato relish

Guava glazed chicken breast
with Salsa Verde



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Middle Eastern

Moroccan Spiced olives

Flatbread pizzas with grilled eggplant,
Roasted peppers, pine nuts and smoked paprika

Israeli cucumber salad with mint
and cherry tomatoes

Carrot, chickpea and raisin salad
with lemon and parsley

Persian Rice with Pistachios and dill

Grilled zucchini couscous with cumin
and cayenne pepper

Braised chicken with cilantro,
lemon, and dried figs

Stuffed leg of lamb with pomegranate sauce

Asian

Vegetable Summer Rolls with
Sweet Chile sauce

Ahi Tuna Tartar with ginger,
Toasted sesame and cilantro in Cucumber cups

Chilled Sesame Soba Noodle salad
With julienne Asian vegetables and Ginger Wasabi dressing

Steamed Baby Bok Choy with
Fried shiitakes and soy sauce

Vegetable Fried Rice with
Bean sprouts and spring onion

Stir fried vegetable mélange seasoned
With sesame oil, garlic, ginger and hoisin sauce

Honey- soy Glazed Salmon

Seared 5-spiced Flank steak with cilantro-lime aioli



Italian

Mushroom and leek risotto croquettes
Served with roasted tomato coulis

Tomato and grilled red onion Bruschetta
With balsamic and basil

Panzanella salad with cucumber,
Grape tomatoes, pine nuts, and oregano-red wine vinaigrette

Grilled Asparagus with Gremolata

Roasted zucchini and new potatoes with
Garlic and thyme

Braised Beef Braciola stuffed with spinach and shallots,
Braised in a light tomato and cipollini onion sauce

Seared Snapper with charred bell pepper
Romesco sauce

Maryland style Barbeque

Wild mushroom Flatbreads with
White truffle oil and chives

Horseradish crusted Beef Tenderloin crostini with
Baby arugula and red onion marmalade

Fingerling potato salad
with whole grain mustard And spring onion

Black eyed Pea salad with sweet bell pepper,
Red onion, sweet corn and red wine vinegar dressing

Southern style green beans
with tomato and roasted garlic

Creamy 3 Cabbage slaw
with celery seed dressing

Barbequed Beef Brisket
with fluffy potato rolls

Sautéed River Trout
with toasted almonds and capers



Young Adults

Pizza & Salad Station

3-Cheese Pizza Bagel bites With tomato-basil sauce
Caesar Salad Bar

Baked Potato Bar

With green onion, sour cream, cheddar
cheese, and whipped butter

Captain Crunch Chicken Fingers

With honey-mustard sauce
Wedge cut French Fries with assorted dipping sauces

Angus Beef Slider Bar

Bibb lettuce, Roma tomato, Caramelized onions
Ketchup & Mustard

Coney-Island Kosher Hot Dog Station

With accompaniments of Minced onion,
Pickle relish, Ketchup & Mustard

Pasta and Sauce Station

Orzo, Fettuccini or Rigatoni with choice of
Bolognese sauce, Alfredo, or Tomato Basil sauce
Roasted Garlic Ciabatta Toasts

Mongolian Grill

Sesame Chicken Fried rice, Broccoli
Red Pepper, Bean Sprouts, Carrot,
Snow Peas, and Steamed Jasmine Rice

Taco Bar

With ground beef, cheddar cheese, green onion,
black beans, sour cream, and fresh salsa.
Served with hard and soft Taco shells

Asian Chop Salad Bar

Thai Rice noodles, Mango, Thai basil
Red pepper, Chow mein noodles, Orange
sesame vinaigrette, Teriyaki Grilled Chicken
Breast, Honey soy Grilled Flank Steak
Hoisin and sesame roasted Portobello mushroom

