

**A Taste of Shavuot
Menu Items
Presented by the Kitchen Kabinette
Young Israel of Greater Cleveland**

Challot and Bread

- 1. Large pull-apart challah – Shelly Klineman**
Pareve
Gorgeous homemade challah with 18 pulls
Serves 12-14 **\$12.00**

- 11. Cauliflower soup – Eddie Geller**
Pareve
The subtle blend of basil and tarragon gives this creamy soup a truly elegant flavor.
Serves 6-8 **\$12.00**

Appetizers and Soups

- 2. Brie – Shani Polster**
Dairy
Delicious puff pastry filled with brie, toasted almonds, apricot preserves and craisins.
Can be served as a side-dish.
Serves 8 **\$25.00**
- 3. Brie – Shani Polster**
Dairy
Delicious puff pastry filled with brie, toasted almonds, apricot preserves and craisins.
Can be served as a side-dish.
Serves 8 **\$25.00**
- 4. Gefilte fish patties in a spicy tomato sauce – Sylvia Pollack**
Pareve
Serves 8 **\$12.00**
- 5. Mock chopped liver – Deborah Polster**
Pareve
With beans, chickpeas and walnuts tastes almost like the real thing.
Serves 8 **\$12.00**
- 6. Creamy cold peach soup – Jane Lefko**
Pareve
1 quart **\$7.00**
- 7. Creamy cold peach soup – Jane Lefko**
Pareve
1 quart **\$7.00**
- 8. Spiced sweet potato soup – Tami Goldberg**
Pareve prepared in meat utensils
Serves 8-10 **\$12.00**
- 9. Onion soup – Lisa Schabes**
Pareve made in dairy utensils
1 quart **\$7.00**
- 10. Onion soup – Lisa Schabes**
Pareve made in dairy utensils
1 quart **\$7.00**

- 12. Gazpacho soup – Lisa Schabes**
Pareve
1 quart **\$7.00**

- 13. Gazpacho soup – Lisa Schabes**
Pareve
1 quart **\$7.00**

- 14. Gazpacho soup – Lisa Schabes**
Pareve
1 quart **\$7.00**

- 15. Gazpacho soup – Lisa Schabes**
Pareve
1 quart **\$7.00**

- 16. Fake crab/curry salad – Diane Wilkoff**
Pareve
Fake crab with raisins and cashews in a curry flavored sauce. Not hot and spicy
Can be served as a side dish
Serves 6 **\$15.00**

- 17. Herring – David Schwartz**
Pareve
Schmaltz and/or matias herring
1 quart **\$20.00**

- 18. Herring – David Schwartz**
Pareve
Schmaltz and/or matias herring
1 quart **\$20.00**

Entrees

- 19. Savory turkey – Dr. Elliot Dickman**
Whole turkey flavored with Dr. Dickman's special blended spices
Meat
12-14 pound turkey **\$60.00**

- 20. Delectable Roast Beef – Chaya Schottenstein**
Meat
Roasted in special blend of white wine, basil and garlic
Serves 6-8 **\$45.00**

*All pareve items are prepared in pareve utensils unless otherwise noted.

A Taste of Shavuot
Menu Items
Presented by the Kitchen Kabinette
Young Israel of Greater Cleveland

- 21. Cheese and vegetable lasagna – Helen Gewirtz**
 Dairy
 Layered pasta, three cheeses and vegetable sauce. Serve hot. I can pre-bake or have it ready to bake with instructions.
 9 x 13 pan **\$25.00**
- 22. Cheese and vegetable lasagna – Helen Gewirtz**
 Dairy
 Layered pasta, three cheeses and vegetable sauce. Serve hot. I can pre-bake or have it ready to bake with instructions.
 9 x 13 pan **\$25.00**
- 23. Blintz soufflé – Sandy Covitch**
 Dairy – Cholov Yisrael
 Three-layer soufflé with blintz cheese filling in the center
 9 x 13 pan **\$18.00**
- 24. Italian Cheese Manicotti – Shelly Klineman**
 Dairy
 Light, airy home made crepes, filled with cheese and covered with homemade Italian sauce and mozzarella cheese. Ready for the oven and to enjoy!
 12 rolls in 9 x 12 pan **\$25.00**
- 25. Italian Cheese Manicotti – Shelly Klineman**
 Dairy
 Light, airy home made crepes, filled with cheese and covered with homemade Italian sauce and mozzarella cheese. Ready for the oven and to enjoy!
 12 rolls in 9 x 12 pan **\$25.00**
- 26. Envious Green Lasagna – Malka Leah Berkson**
 Dairy – Cholov Yisrael
 A wonderfully different entrée taking traditional lasagna to new heights with the addition of spinach, fresh mushrooms, sautéed onions and home made sauce
 9 x 12 pan **\$25.00**
- 27. Envious Green Lasagna – Malka Leah Berkson**
 Dairy – Cholov Yisrael
 A wonderfully different entrée taking traditional lasagna to new heights with the addition of spinach, fresh mushrooms, sautéed onions and homemade sauce.
 9 x 12 pan **\$25.00**
- 28. PAREVE Tofu Chili – Reuven Freund**
 Pareve
 Mild chili contains beans, soy and peanuts
 Serves 8-12 **\$ 18.00**

Side-Dishes

- 29. Cheese blintzes – Dr. Leatrice Rabinsky**
 Hungarian style
 Dairy – Cholov Yisrael
 12 pieces ready-to-warm **\$18.00**
- 30. Cheese blintzes – Dr. Leatrice Rabinsky**
 Hungarian style
 Dairy – Cholov Yisrael
 12 pieces ready-to-warm **\$18.00**
- 31. Cheese blintzes – Dr. Leatrice Rabinsky**
 Hungarian style
 Dairy – Cholov Yisrael
 12 pieces ready-to-warm **\$18.00**
- 32. Cheese blintzes – Agnes Greenfeld**
 Dairy – Cholov Yisrael
 12 pieces ready-to-warm **\$18.00**
- 33. Cheese blintzes – Agnes Greenfeld**
 Dairy – Cholov Yisrael
 12 pieces ready-to-warm **\$18.00**
- 34. Broccoli-Mushroom Quiche – Doreen Warn**
 Dairy – Cholov Yisrael
 Crustless low fat quiche
 8 x 8 pan **\$15.00**
- 35. Broccoli-Mushroom Quiche – Doreen Warn**
 Dairy – Cholov Yisrael
 Crustless low fat quiche
 8 x 8 pan **\$15.00**
- 36. Noodle cheese kugel – Esther Shimansky**
 Dairy
 This dish is a rich dairy noodle kugel that is almost like a cheese cake. It is a combination of fine noodles mixed with farmer cheese, cream cheese and sour cream with a special crumb topping.
 9 x 9 pan **\$18.00**
- 37. Potato kugel – Bernice Gandal**
 Pareve made in meat utensils
 9 x 9 pan **\$12.00**
- 38. Cheese-noodle kugel – Edith Altman**
 Dairy
 9 x 13 pan **\$18.00**

* All pareve items are prepared in pareve utensils unless otherwise noted.

**A Taste of Shavuot
Menu Items
Presented by the Kitchen Kabinette
Young Israel of Greater Cleveland**

- | | |
|--|--|
| <p>39. Pecan noodle ring – Lisa Lindenberg
Pareve
Sweet noodle kugel with pecan topping made in a bundt pan
Serves 8-10 \$18.00</p> | <p>48. Chocolate mousse cake – Donna Feldman
Dairy
Rich, frozen chocolate cake
Bottom layer is fudgy
Top layer is light with whipped cream
12” pan \$25.00</p> |
| <p>40. Potato kugel – Rochel Burnstein
Pareve
8 x 8 pan \$12.00</p> | <p>49. Coffee cake – Retha Schabes
Pareve
Sweet coffee cake with cinnamon and sugar toping
8” pan \$15.00</p> |
| <p>41. Potato kugel – Rochel Burnstein
Pareve
8 x 8 pan
Serves 8 \$12.00</p> | <p>50. Coffee cake – Retha Schabes
Pareve
Sweet coffee cake with cinnamon and sugar toping
8” pan \$15.00</p> |
| <p>42. Zucchini casserole – Ilka Gordon
Dairy
9 x 13 pan \$18.00</p> | <p>51. Cheesecake – Deborah Polster
Dairy
Large rich and creamy cheesecake with graham crust
10” round
Serves at least 14 \$25.00</p> |
| <p>43. Gourmet wheatberry salad – Miki Wieder
Pareve
Colorful salad with apples, yellow and red peppers, scallions, nuts and more. Sharp honey mustard dressing provided. Good for a week.
Serves 10 - 15 \$18.00</p> | <p>52. “A Taste of Spring” – Adina Feigenbaum
Pareve
Flower shaped sugar cookies in a pot with candy
15 pieces in a 5” round pot \$15.00</p> |
| <p>44. Noodle kugel with cheeses – Lisa Schabes
Dairy
8 x 8 pan \$15.00</p> | <p>53. “A Taste of Spring” – Adina Feigenbaum
Pareve
Flower shaped sugar cookies in a pot with candy
15 pieces in a 5” round pot \$15.00</p> |
| <p>45. Noodle kugel with cheeses – Lisa Schabes
Dairy
8 x 8 pan \$15.00</p> | <p>54. Sour cream-chocolate chip kuchen – Sylvia Pollack
Dairy
Wonderful dairy kuchen
8 x 4 loaf pan \$12.00</p> |
| <p>46. Ratatouille – Jane Belkin
Meat
Baked onions, red pepper, zucchini and eggplant in a delicate tomato sauce
12” pan \$12.00</p> | <p>55. Sour cream-chocolate chip kuchen – Sylvia Pollack
Dairy
Wonderful dairy kuchen
8 x 4 loaf pan \$12.00</p> |
| <p>45. Cheese noodle kugel – Bea Wieder
Dairy
9 x 13 pan \$18.00</p> | <p>56. “G Nosh on a Brownie” – Adina Feigenbaum
Pareve
Brownie with a peanut butter topping dipped in gnocchi drizzled with a peanut butter glaze
20 brownies \$18.00</p> |
| <p>46. Carrot kugel ring– Shani Polster
Pareve in meat utensils
Serves 10 \$12.00</p> | <p>57. “G Nosh on a Brownie” – Adina Feigenbaum
Pareve
Brownie with a peanut butter topping dipped in gnocchi drizzled with a peanut butter glaze
20 brownies \$18.00</p> |

Desserts and Cakes

- 47. Praline PAREVE cheesecake – Miriam Berkowitz**
Pareve
Serves 12-15 **\$25.00**

* All pareve items are prepared in pareve utensils unless otherwise noted.

**A Taste of Shavuot
Menu Items
Presented by the Kitchen Kabinette
Young Israel of Greater Cleveland**

- | | |
|--|---|
| <p>58. Poppy seed kuchen – Edith Altman
Pareve
Yeast dough kuchen just like you remember it
12” roll \$18.00</p> | <p>68. Chocolate mousse shots – Chef Ari Klarfeld
Pareve
Decorative mousse shots perfect for your Shavuot
dessert!
1 dozen \$10.00</p> |
| <p>59. Chocolate kuchen – Edith Altman
Pareve
Yeast dough kuchen just like you remember it
12” roll \$18.00</p> | <p>69. Chocolate mousse shots – Chef Ari Klarfeld
Pareve
Decorative mousse shots perfect for your Shavuot
dessert!
1 dozen \$10.00</p> |
| <p>60. Nut kuchen – Edith Altman
Pareve
Yeast dough kuchen just like you remember it
12” roll \$18.00</p> | <p>70. Chocolate mousse shots – Chef Ari Klarfeld
Pareve
Decorative mousse shots perfect for your Shavuot
dessert!
1 dozen \$10.00</p> |
| <p>61. Chocolate kokosh – Chaya Fixler
Pareve
15” roll \$18.00</p> | <p>71. Strawberry pie – Alice Roth
Pareve
9” pan \$10.00</p> |
| <p>62. Chocolate kokosh – Chaya Fixler
Pareve
15” roll \$18.00</p> | <p>72. Strawberry pie – Alice Roth
Pareve
9” pan \$10.00</p> |
| <p>63. Chocolate meringue ice cream – Chaya Fixler
Meringue with pecans, chocolate and ice cream
Parve
8” round \$20.00</p> | <p>73. Heavenly chocolate cake – Debbie Senders
Pareve
Chocolate cake with chocolate icing
Bundt pan \$20.00</p> |
| <p>64. Jeffrey Belkin’s famous PAREVE cheesecake – Jeffrey Belkin
Pareve
Graham cracker crust with tofutti middle and
strawberries on top
Round 10” pan \$25.00</p> | <p>74. Cheesecake – Debby Berger
Bubby Stein’s amazing rich cheesecake with graham
crust
Dairy
9” springform \$22.00</p> |
| <p>65. Mandelbrot – Sally Kronenberg
Pareve
Made with chocolate chips and walnuts
18-20 pieces \$10.00</p> | <p>75. Pecan pie squares – Malkie Frank
Pareve
Cookie crust with pecan-honey mixture on top
9 x 13 pan \$15.00</p> |
| <p>66. Mandelbrot – Sally Kronenberg
Pareve
Made with chocolate chips and walnuts
18-20 pieces \$10.00</p> | <p>76. Chocolate frosted cheesecake – Darlye Spero
Dairy – Cholov Yisrael
Cheesecake with a chocolate topping
9” round serves 8 - 10 \$22.00</p> |
| <p>67. Chocolate mousse shots – Chef Ari Klarfeld
Pareve
Decorative mousse shots perfect for your Shavuot
dessert!
1 dozen \$10.00</p> | |

* All pareve items are prepared in pareve utensils unless otherwise noted.