

OC kosher

SANDWICHES

*Served with lettuce, tomato, onion & pickles
Choice Of: White | Rye | Whole Wheat | Baguette*

EGG SALAD	13.00
TUNA SALAD	15.00
CHOPPED LIVER	17.00
CORNED BEEF	18.00
ROAST BEEF	18.00
PASTRAMI	18.00
SALAMI	15.00
TURKEY: SMOKED OVEN ROASTED PASTRAMI MEXICAN	15.00
ADD: AVOCADO SAUTEED MUSHROOMS SAUTEED ONIONS	2.00 ea

SHABBAT LUNCH

Comes with challah rolls, a small grape juice & a choice of 4 salads: coleslaw, potato, macaroni, Israeli cucumber, garden

COLD CUTS, SALADS & CHALLAH ROLLS	27.00
COLD ROAST CHICKEN	
POACHED SALMON	
PAN SEARED SALMON	
SMOKED SALMON, NON DAIRY CREAM CHEESE & SALADS	

BREAKFAST

WESTERN OMELET <i>mushrooms, bell peppers, zucchini & onions</i>	15.00
SPINACH OMELET	15.00
MEAT OMELET <i>with cold cuts</i>	19.00
BAGEL WITH SMOKED SALMON & NON DAIRY CREAM CHEESE	18.00
YOGURT, FRUIT, PASTRY, BAGEL & NON DAIRY CREAM CHEESE	18.00

VEGETABLES

GLAZED CARROTS	9.00
SPINACH <i>sauteed with olive oil, shallots & onions</i>	
BUTTERNUT <i>roasted with brown sugar & margarine</i>	
GREEN BEANS <i>sauteed with shallots</i>	
SAUTEED MUSHROOMS <i>sauteed with shallots</i>	
BROCCOLI <i>sauteed with shallots</i>	
ASSORTED VEGETABLES	

SIDES

POTATOES: MASHED ROASTED BAKED	8.00
RICE: WHITE BROWN WILD	
COUSCOUS	
KUGEL: SWEET NOODLE POTATO	

DESSERT

CHOCOLATE MOUSSE	10.00
TIRAMISU	
ASSORTED PASTRIES	
FRUIT SALAD	
OREO COOKIES & CREAM	

All meals are conveniently delivered double wrapped



kosher

A NEW YORK STYLE KOSHER DELI & MARKET
Under supervision of the RCOO

APPETIZERS

CHICKEN TENDERS 3 chicken tenders with choice of BBQ or pareve ranch dipping sauce	11.00
EGG ROLLS 5 mini vegetable egg rolls with sweet & sour sauce	10.00
MOROCCAN CIGARS 4 pareve cigars with tahini dip	10.00
HUMMUS TAHINI & PITA	10.00
GEFILTE FISH slowly roasted with asian sweet sauce & served with horseraddish	11.00

SOUP

	9.00
CHICKEN MATZO BALL traditional homemade matzo balls	
CHICKEN chicken broth with carrots, potato, celery & noodles	
VEGETABLE carrots, boccoli, celery, tomato, potato & string bean	
PEA	
MINISTRONE	
THAI BUTTERNUT	
CABBAGE	
TOMATO BISQUE	

SALAD

Dressing: Thousand Island / Italian / Raspberry Vinigrette / Balsamic Vinigrette / Honey Mustard / OC House

Add avocado	2.00
TUNA house salad, boiled egg & tuna	16.00
GRILLED CHICKEN BREAST lightly grilled & served on a fresh house salad	18.50
CHINESE CABBAGE	13.00
HOUSE lettuce, tomatoes, cucumbers, onions, peppers & carrots	10.00
ISRAELI tomatoes, onions, cucumbers, peppers & mint	6.00
COLESLAW cabbage, carrots & creamy dressing	6.00
SPINACH spinach, cucumbers, strawberries & candied walnuts	13.00
CAESAR	10.00
CUCUMBER	6.00
POTATO	6.00
MACARONI	6.00

FISH

Vegetables & sides sold seperately

SALMON poached with a tangy cilantro dressing	16.00
SALMON pan seared with teriyaki sauce	16.00
SALMON pan seared & lightly seasoned	16.00
TILAPIA pan seared & lightly seasoned / baked with breadcrumbs & margarine	15.00

CHICKEN

Vegetables & sides sold seperately

GRILLED BREAST lemon & herb / moroccan	16.00
ROASTED seasoned & slowly roasted on a rotisserie	16.00
SCHNITZEL	16.00
ASIAN STYLE WINGS 10 wings in a glazed soy sauce	16.00
BUFFALO WINGS 10 wings: BBQ / hot & spicy / sweet & sour / ranch	16.00
KEBAB	17.00

MEAT

Vegetables & sides sold seperately

RIBEYE STEAK (12 oz) seasoned & flame broiled	35.00
ROAST BEEF served with a red wine reduction sauce	30.00
BRISKET sweet & sour / BBQ / fruit chutney / oc sauce	30.00
BBQ SHORT RIBS	25.00
BEEF KEBAB	25.00

HOUSE DISHES

BEEF STIR FRY served with rice, stir fried veg & teriyaki sauce	30.00
BEEF STEW slowly braised with carrots, roast potato & celery, rice	30.00
MONGOLIAN BEEF served with rice & veg	30.00
LAMB STEW slowly braised with carrots, roast potato & celery, rice	35.00
CHICKEN MARSALA pan seared breast with mushroom marsala wine sauce & pasta	30.00
CHICKEN STIR FRY served with rice, stir fried veg & teriyaki	27.00
SPAGHETTI & MEATBALLS marinara sauce	28.00
SPAGHETTI BOLOGNAISE	28.00