

Rosh Hashanah & Yom Kippur

Cooking Directions

Hot Hors d'oeuvres

Potato Knishes, Artichoke Fritters

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6 -8 minutes or until hot.

Spinach in Phyllo Pastry Triangles

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes or until golden brown. It is best to turn the triangles over half-way through the baking time. Serve immediately.

Truffled Mushroom Risotto Phyllo Flowers,

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 10-15 minutes or until hot and lightly golden brown. Serve immediately.

Caramelized Onion and Goat Cheese Tarts

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6 -8 minutes or until hot.

Assorted Miniature Quiche

Transfer to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 8-10 minutes, or until hot.

Cocktail Franks in Puff Pastry

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes, or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.

Please store your hors d'oeuvre in the freezer until you are ready to use them. They should be baked directly from frozen. There is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks, some warm marinara sauce for dipping the eggplant roulades is excellent, and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!

Chicken Soup with Matzo Balls Gently heat in a saucepan until hot.

Braised Pot Roast

Heat covered in a 350 degree oven 25-35 minutes or until hot. Small amounts can be microwaved.

Pot Roast Gravy

Heat in a saucepan, whisk and stir until smooth and hot.

Stuffed Cabbage

Heat covered in a 350 degree oven 25-35 minutes or until hot. Small amounts can be microwaved

Honey Glazed Whole Chickens

Heat loosely covered with foil in a 350 degree oven for about 30-40 minutes or until hot.

Half Duckling

Place on baking sheet and bake in a preheated 400 degree oven for 15-20 minutes or until completely hot.

Heat sauce separately and spoon over finished duck just before serving.

Salmon with Honey Ginger Sauce

Serve at room temperature or if desired, heat in a 350 degree oven for 10-12 minutes until slightly warm.

Noodle Kugel

Heat covered in a 350 degree oven for 20-30 minutes or until hot.

Potato Pancakes

Spread pancakes on a cookie sheet and bake in a 350 degree oven for 12-18 minutes or until hot.

Roasted New Potatoes

Spread out on a cookie sheet and bake in a 400 degree oven until hot and crispy, about 15 minutes.

Green & Yellow French Beans

These can be heated in a microwave or in a covered casserole dish in a 350 degree oven until hot.

Roasted Carrots & Shallots Mashed Potatoes

Heat covered in a 350 degree oven 15-25 minutes or until hot. Or in microwave. Turn occasionally.

Oven Roasted Root Vegetables

Heat uncovered in a 350 degree oven for 15-25 minutes, or until hot. Turn occasional so they heat evenly.

Desserts

Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts, cheesecakes and whipped cream cakes should be kept refrigerated.