



Davis Kosher Caterers

Our

MENU

est. •  • 1980

Cleveland's Best.



Davis Kosher Caterers prides itself in its flexibility to cater in diverse venues; it has successfully catered many events in traditional simcha halls, as well as in parks, rooftops, museums, outdoor events, mansions and other places. At Davis Kosher Caterers, you can rely on us to provide the finest service for your next event. Allow yourself to be captivated by the delicious cuisine and in-house service that Davis Kosher Caterers has to offer.

www.daviskoshercaterers.com

📞 216-321-7945

📷 [daviscaterers](https://www.instagram.com/daviscaterers)

1805 South Taylor Road, Cleveland Heights, Ohio 44118



Event Catering

BEEF

- **Lamb chops**
Grilled Baby lamb chops marinated with a garlic pesto sauce
- **First Cut Veal**
First cut veal chops marinated in a rosemary wine sauce grilled -served with wine gravy
- **Brisket**
Whole brisket roasted on a bed of vegetables sliced, served with a beef gravy
- **Short Ribs**
Short ribs braised in a tomato wine sauce
- **Grilled Rib Steak**
Grilled Old fashioned T-bone steak rubbed with steak seasoning
- **BBQ Flanken**
Roasted flanken baked and served with a mild BBQ sauce
- **Smoked Boston Brisket**
A French roast smoked for 24 hours, sliced and served with sweet sauce
- **London Broil**
Baked London broil rubbed with herbs and mustard sauce
- **Delmonico Steak**
Boneless steak marinated and grilled served with reduced wine gravy
- **Prime Rib**
Seasoned with our steak seasoning, roasted and served with a beef gravy

CHICKEN

- **Rock Cornish**
Herb roasted Cornish chicken stuffed with wild rice or bread stuffing served with rosemary wine sauce
- **Pargiott**
Grilled Dark chicken marinade in a pesto sauce
- **Stuffed Chicken Breast**
Stuffed with bread, wild rice or broccoli
- **Grilled Chicken Breast**
Marinated and grilled to perfection
- **Grilled de-boned**
Dark chicken marinade in a pesto sauce
- **Chicken Minsk**
Breaded rolled chicken stuffed with onions and mushrooms served sliced with mushroom gravy
- **Chicken Wellington**
Chicken with broccoli and mushrooms wrapped in a pastry dough
- **Chicken Marsala**
Chicken breast coated in flour, fried then baked with a Marsala wine -mushroom sauce
- **Chicken Bottoms**
Available in apricot glaze, oven fried, roasted or glazed
- **Honey Dijon Chicken**
Chicken breast baked with honey mustard sauce
- **Breaded Shnitzel**
Chicken breast breaded with our seasoned breadcrumbs- fried to perfection



Event Catering

FISH

- **Sea Bass**
Pan fried served with a lemon sauce
- **Glazed Salmon**
Baked salmon glazed with a teriyaki sauce
- **Grilled Teriyaki Salmon**
Salmon marinated in our mustard sweet and sour sauce- grilled to perfection
- **Baked Salmon**
Baked salmon seasoned with our seasoning

APPETIZER

- **Meat Turnover**
- **Vegetable Turnover**
- **Mushroom Crapes**
Mushroom Crapes with a creamed mushroom sauce
- **Veal Eleganta**
veal baked in a mushroom wine sauce served with rice or puff pastry shell
- **Swedish Meatballs**
served with rice or puff pastry shell

- **French Onion Soup**
- **Tomato Bisque Soup**
- **Butternut Squash Soup**
- **Cream of Zucchini Soup**
- **Potato Dill Soup**
- **Vegetable Soup**
- **Mushroom Barley Soup**

- **Gazpacho Soup**
- **Peach Nectar Soup**
- **Fruit Soup**



Event Catering

SALADS

- **Orzo Pasta**
With diced red peppers, purple onion, sweet corn
- **Pasta primavera**
angel hair pasta, minced garlic, confetti veggies
- **Sundry tomato pasta**
Seashell pasta with sundry tomatoes, mushrooms, sugar peas, dill
- **Pesto pasta**
penna pasta tossed in a pesto sauce
- **Rotini pasta**
diced confetti veggies black olives tossed with Italian dressing
- **Sesame pasta**
fried peppers, mushrooms, green onions, sesame seeds
- **Israeli Salad**
Cucumbers and tomatoes
- **Caesar Salad**
- **Portobello Mushroom Salad**
- **Nish Nosh Salad**
- **Salad with vegetables and fruit**
- **Tossed salad**
- **Homemade potato salad**
- **Cucumber salad**
- **Cole slaw**

SIDES

- **White Asparagus**
- **Three Color Potato Melody**
Redskin, yukon gold, sweet potato
- **Grilled Sweet Potato Planks**
- **Grilled Vegetables**
zucchini, yellow squash, peppers and Portobello mushroom
- **Baby Vegetables**
green beans, baby carrots and baby bell peppers
- **French Green Beans**
With toasted almonds or roasted red pepper
- **Stir Fried Vegetables**
- **Six Grain Rice**
- **Rice Pilaf**
Browned rice baked with carrots, celery and seasoned with onion soup mix
- **Two Tone Mashed Potato**
Made with Yukon gold and sweet potatoes
- **Crunchy Mashed Potato**
Mashed potato with fried onions
- **Roasted Redskin Potato**



Event Catering

DESSERT

Strawberry Short Cake

Chocolate Molten Lava Cake

Hot chocolate in the inside

Apple Tarts

Apple Strudel

Homemade apple pastry

Fruit Trifle

custard, fruit, pond cake, garnished

Chocolate Fool Cup

crunch, mousse, cake in a glass

Tiramisu Cake

Chocolate Mocha Cake

Chocolate Mousse Cake

Chocolate Mousse Cup



Event Catering

SHMORG

HOT PASSING

- **Mini Potato Pancakes with Caviar**
- **Mini Broccoli Quiches**
- **Baby Lamb Chops**
- **Stuffed Mushrooms**
Fresh mushrooms stuffed with spinach
sundry tomatoes breaded and fried
- **Chicken Sauté**
On a skewer served with a peanut sauce
- **Cocktail Franks**
- **Mini Potato Puffs**
- **Mini Vegetarian Egg Rolls**
- **Rumaki**
Sweet water chestnuts wrapped in Romanian
pastrami served with a sweet sauce

COLD PASSING

- **Seared Tuna on Rice Cracker**
- **Stuffed Vegetables**
- **Toast Points**
With olive tapenade
- **Canape**
Assorted bread squares topped with
assorted toppings and decorated
- **Bruschetta**
Toasted mini breads topped with
tomato tapenade

CHAFTING DISHES

- **Pepper steak**
- **Swedish meatballs**
- **Chicken lo mein**
- **Boneless BBQ beef**
- **Cabbage and noodles**
- **Fried rice**
- **Steamed rice**
- **Veal marsala**
veal breast coated with flour fried and baked
in a marsala wine mushroom sauce
- **Honey Dijon chicken**
small pieces chicken baked with cauliflower
florets in our home made honey Dijon sauce
- **Sesame chicken**



Event Catering

SHMORG

COLD STATION

- Turkish eggplant salad
- Purple cabbage salad
- Health salad
- Couscous with grilled vegetables
- Salad Bar
 - With assorted toppings
- Three color tomato salad
- Pasta salad
- Crudité with dip
- Hummus with crackers
- Fresh fruit

ACTION STATION

- **Soup station**
a choice of two soups with assorted crackers and rolls
- **Waffle bar**
(dessert) fresh waffles made on the spot with assorted toppings
- **Crepe station**
(dessert) fresh homemade crapes filled with assorted fillings and assorted toppings
- **Pasta station**
three different pastas with three sauces prepared on the spot
- **Falafel shwarma station**
falafel balls, shawarma, pita triangles, Israeli salad, tahini, humus, shredded lettuce, hot sauce
- **Mashed potato bar**
fresh mashed potatoes with a choice of 4 toppings and mushroom gravy served in a martini glass
- **French fry bar**
regular, curly, spicy, sweet potato with assorted toppings
- **Slider bar**
chicken, beef, vegetarian, salmon, sliders with all the trimmings
- **Stir fry station**
beef tidbits and chicken with fresh stir fry veggies prepared on the spot with assorted toppings
- **Sushi station**
sushi prepared per order by our sushi chefs
- **Carving station**
a choice of three meats carved by chefs per order