

HIGH HOLIDAYS MENU 2017

SINCE  1962

PARK EAST

— KOSHER —

KOSHER BUTCHERS AND FINE FOODS



SINCE  1962

PARK EAST

— KOSHER —

KOSHER BUTCHERS AND FINE FOODS

HIGH HOLIDAYS MENU

Raw Food

Poultry

Whole Chickens

Pullet or Broiler

Chicken Cutlets

Regular or Thinly Pounded

Dark Meat Chicken

Ground Chicken

White, Dark or Blend

Chicken Livers

Capon

Baby Hens

Cornish Hens

Whole Fresh Turkey

Boneless Turkey Roast

Ground Turkey

White, Dark or Blend

Whole Fresh Duck

Duck Legs

Veal

Breast of Veal

Calves Feet

Calves Liver

Ground Veal

Veal Medallions

Shoulder Veal Roast

Veal Chops

1st and 2nd Cut

Veal Cutlets

Veal Cubed

Veal Ossobucco

Rack of Veal

Veal Shin

Sweet Bread

Lamb

Baby Lamb Chops

Lamb Crown Roast

Lamb Stew

Ground Lamb

Shoulder Lamb Chops

Boneless Lamb Roast

Lamb Riblets

Rack of Lamb

Frenched optional

Fresh Fish

Wild Fillet of Sole

Salmon Steak

Salmon Fillet

Wild Salmon

Organic Salmon

Wild Chilean Sea Bass

Tilapia Fillet

Wild Halibut Fillet

Bronzino

Wild Flounder Fillet

Baked Goods & Desserts

Challah

Round and Challah Rolls

Cakes

Marble, Sponge, and Seven Layer

Ring Cakes

Chocolate and Vanilla

Chocolate Iced Mondel Bread

Rugelach

Chocolate, Vanilla, Cinnamon and Assorted

Brownies

Tieglach

Cookies

Chocolate Chip, Oatmeal Raisin, Assorted, Black & White, Rainbow, and Linzer

Pies

Apple, Cherry and Combination

Poached Pear

Baked Apples

Appetizers

Chopped Liver

Veggie Chopped Liver

Duck Rolls

Gefilte Fish

Kishka

Lachmagine

Meat Empanadas

Regular or Spicy

Mini Potato Latkes

Mini Stuffed Cabbage

Moroccan Cigars

Spring Rolls

Stuffed Acorn Squash

Soups

Chicken in the Pot w/Noodles

Chicken in the Pot w/o Noodles

Matzo Ball Soup

Clear Chicken Broth

Beef Barley

Vegetable

Mushroom Barley

Split Pea

Yellow Split Pea

Lentil

Butternut Squash

Tomato Basil

Minestrone

Gazpacho

Salads

Beet Salad

Beet & Onion Salad

Chicken Salad w/ Apples

Cole Slaw

Cous-Cous w/ Dried Fruit

Cucumber Salad

Eggplant Salad

Health Salad

Hearts of Palm Salad

Israeli Salad

Mushroom Salad

Potato Salad

Red Potato Salad

Santa Fe Salad

Tabbouleh

Wild Rice Salad

White Fish Salad

Souffles & Kugels

Souffles

Broccoli, Butternut Squash, Spinach, Zucchini, Vegetable and Cauliflower

Kugels

Potato and Sweet Noodle

Sweet Potato Pie

Knishes

Mini

Kasha, Potato, Sweet Potato, Mushroom, Spinach & Meat

Large

Kasha, Potato, Sweet Potato, Mushroom, Spinach, Broccoli & Meat

Sides

Steamed Vegetables

String Bean Almondine

Breaded Broccoli

Breaded Cauliflower

Sauteed Spinach

Mushroom Barley

Kasha Varnishkes

Ratatouille

Carrots

Baby & Carrot Tzimmes

Cranberry Relish

Potatoes

Mashed, Glazed Sweet Potatoes & Roasted Red Baby

Grilled Vegetables

Rice

White, Fried & Spanish

Prepared Food

Poultry

Southern Fried Chicken

Skinless Whole & 1/4's

Chicken Schnitzel

Apple Glazed Roasted Chicken

Zesty Braised Chicken w/ Lemon & capers

Chicken w/Cinnamon & Apples

Chicken Cordon Beu

Roasted Chicken Tangine

Chicken Marbella

Roasted Chicken Breast

w/ Carrots & Onions

Grilled Chicken Cutlet

Oven Roasted Chicken

Whole & 1/4's

Stuffed Chicken Breast

w/ Apples & Challah

Stuffed Chicken Breast

w/ Spinach & Rice

Oven Roasted Turkey

Stuffed Baby Hen

w/ Apricot Glaze

Pomegranate Marinated Roasted Hen

w/ Cippolini & Treviso

Roasted Baby Hen

w/ Challah & Vegetable Stuffing

Duck a l'orange

Maple Balsamic Roasted Duck

w/ Spiced Cranberry-Persimmon Chutney

Eggplant Marinara

w/ or wo/ Chicken

Beef

Beef Stew

w/ Vegetables

Brisket

w/ Sundried Tomato Puree

Cholent

Grilled Fillet Split

Italian Meatballs

in Marinara Sauce

Homestyle Meatloaf

w/ Gravy

Stuffed Eggplant

w/ Seasoned Meat

Pepper Steak

Stuffed Cabbage

Sweet & Sour Meatballs

Veal

Veal Roast

w/ House-made Mushroom Gravy

Roasted Breast of Veal

Veal Marsala

Veal Meatloaf

Veal Stew

Veal Schnitzel

Lamb

Grilled Baby Lamb Chops

Grilled Shoulder Lamb Chops

Lamb Stew

w/ Vegetables

Lamb Burger

Roasted Lamb Shank

w/ Tamarind & Prunes

Fish

Sole Roulade

Sole Meuniere

Sea Bass a la Florentine

Pan Seared Sea Bass

w/ Sundried Tomatoes

Ginger Sea Bass

over wilted Greens

Baked Salmon

w/ Tomatoes, Spinach & Mushrooms

Grilled Salmon Fillet

Poached Salmon

w/ Dill Sauce

Salmon Teriyaki

Deli Meats

Deli Turkey

Mexican Turkey

Honey Roasted Turkey

Smoked Turkey

Turkey Pastrami

Pastrami

House-cured

Corned Beef

House-cured

Roast Beef

Hard Salami

Soft Salami

Bologna

Roasted Turkey Breast

Tongue

House-cured

Butcher Department

Ground Beef

Ground Center Cut Chuck

Cured Beef

Chuck Roast

Shell Roast

Silver Tip Roast

Rib Roast

Filler Split

Club Steak

First Cut Brisket

Second Cut Brisket

Top of The Rib

Beef Spare Ribs

Pickled Corned Beef

Fillet Eye

Hanger Steak

Minute Steak

Peper Steak

Sandwich Steak

Shell Steak

Shoulder Steak

Side Steak

Skirt Steak

Delmonico Steak

Shin Meat

Kolichel

Flanken

Hamburger Patties

Frankfuters

Rosh Hashanah Family Menu

All Dinners Serve 10 people - No Substitutions Please

Menu 1

Gefilte Fish w/ Red Horseradish
Chicken Soup w/ Matzo Balls
Whole Oven Roasted Turkey w/ Gravy
House-made Mushroom Barley
Sweet Potato Pie
Cole Slaw
Seven Layer Cake
Assorted Cookies
Challah Rolls

\$389.99

Menu 2

Gefilte Fish w/ Red Horseradish
Chicken Soup w/ Matzo Balls
Oven Roasted Chicken
House-made Potato Kugel
Carrot Tzimmes
Cole Slaw
Seven Layer Cake
Assorted Cookies
Challah Rolls

\$389.99

Menu 3

Gefilte Fish w/ Red Horseradish
Chicken Soup w/ Matzo Balls
Sliced Brisket w/ Gravy
Oven Roasted New Potatoes
Carrot Tzimes
Cole Slaw
Seven Layer Cake
Assorted Cookies
Challah Rolls

\$399.99

Menu 4

Poached Salmon w/ Cucumber Dill Sauce
Vegetable Soup
Challah Stuffed Baby Hen
a l'Orange or
Grilled Steak Au Jus
Glazed Carrots
Grilled Vegetables
Cucumber Salad
Seven Layer Cake
Assorted Cookies
Challah Rolls

\$429.99

Yom Kippur Family Dinners

All Dinners Serve 10 people - No Substitutions Please

Pre Kol-Nidre Dinner

Round Challah
Clear Chicken Broth w/ Meat
Kreplach
Apricot Chicken
Homestyle Mashed Potatoes
Honey Glazed Carrots
Honey Cake

\$259.99

Fast Break Dinner (After Yom Kippur)

12 Assorted Bagels
Smoked Salmon
Sliced Sable
Stuffed Whitefish
Vegetable Cream Cheese
Plain Cream Cheese
Herring in Cream Sauce
Fresh Fruit Bowl
Chocolate Meltaway

\$259.99

Rosh Hashanah Schedule

Sunday 9/10 - 8am - 6pm
Monday 9/11 - 7am - 8pm
Tuesday 9/12 - 7am - 8pm
Wednesday 9/13 - 7am - 8pm
Thursday 9/14 - 7am - 9pm
Friday 9/15 - 6am - 4pm
Sunday 9/17 - 7am - 8pm
Pick-up's Only After 11am
Monday 10/18 - 7am - 9pm
Pick-up's Only After 1pm
Tuesday 9/19 - 7am - 9pm
Pick-up's Only After 3pm
Wednesday 9/20 - 6am - 3pm
Pick-up's Only After 12 noon
CLOSED Thursday 10/21 &
Friday 10/22

Yom Kippur Schedule

Sunday 9/24 - 8am - 9pm
Monday 9/25 - 7:30am - 7:30pm
Tuesday 9/26 - 7:30am - 7:30pm
Wednesday 9/27 - 7:30am - 7:30pm
Pick-up's Only After 1pm
Thursday 9/28 - 7:00am - 9:00pm
Pick-up's Only After 3pm
Friday 9/29 - 6:00am - 3:00pm
Pick-up's Only After 12 noon

Sukkot Schedule

Sunday 10/1 - 7am - 6pm
Monday 10/2 - 7:30am - 7:30pm
Tuesday 10/3 - 7:30am - 9pm
Wednesday 10/4 - 6am - 4pm
CLOSED Thursday 10/5 &
Friday 10/6
Sunday 10/8 - 8am - 6pm
Monday 10/9 - 7:30am - 8:30pm
Tuesday 10/10 - 7:30am - 7:30pm

Hoshana Rabbah Schedule

Wednesday 10/11 - 6am - 4pm
CLOSED Thursday 10/12 &
Friday 10/13

Delivery Schedule

- Home Delivery is available throughout New York, New Jersey & Connecticut.
-National Delivery is also available until September 12th.
-When placing your order, please ask when we will be in your area.
-No orders will be taken after our quota has been reached.

SINCE  1962

PARK EAST
— KOSHER —

KOSHER BUTCHERS AND FINE FOODS

Current Store: 1623 2nd Avenue
New Store: 1733 1st Avenue (between 89th & 90th Streets)

212.737.9800

web: www.parkeastkosher.com
email: orders@parkeastkosher.com