



LOTS OF YACHTS



LOTS OF SPOTS

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South Beach Lady Kosher Menu

Kosher Style Brunch Menu

Fresh Seasonal Fruit Display

Selection of Freshly Baked Muffins & Bagels with Cream Cheese

Omelette Station

Egg & Egg White Omelettes made with your choice of:

Fresh Spinach with Ricotta, Smoked Salmon with Dill, Herb Boursin Cheese
and/or Sautéed Wild Mushrooms

Whole Nova Scotia Salmon Display

Challah French Toast

Broccoli & Cheddar Cheese Frittata

Cream of Mushroom Soup / Cream of Asparagus Soup

Marinated & Grilled Zucchini, Yellow Squash & Eggplant Salad

Marinated Artichoke Hearts & Asparagus Tips

Sliced Tomatoes, Cucumbers & Onions in Balsamic

Kosher Style Hors D'oeuvres:

Shitake Mushroom Pot Stickers

Tomato Basil Bruschetta

Stir Fry Chicken in Lettuce Cups

Spinach in Crisp Phyllo

Salmon Mousse on Black Bread

Vegetable Crudité

Hummus & Pita Squares

Potato Latkes with Apple Chutney

Whitefish Salad on Flatbread

Vegetable Spring Rolls

Vegetable Stuffed Mushrooms

Chicken Wings

Kosher Style Salads:

Chopped Salad with Balsamic Vinaigrette
Caesar Salad with Rosemary Croutons
Thai Noodle Salad with Peanut Vinaigrette
Spring Mix Salad with Citrus Vinaigrette
Grilled Vegetable Salad with Basil Vinaigrette
Spinach Salad with Candied Walnuts, Cranberries & Raspberry Vinaigrette

Premium Kosher Style Entrees:

Filet Mignon with Peppercorn Sauce
Prime Rib with Creamy Horseradish
Veal Medallions with Mushroom Sauce
New Zealand Land Chops
Herb Stuffed Cornish Hens
Baked Mahi Mahi with Artichokes & Sundried Tomatoes

Standard Kosher Style Entrees:

Pasta Primavera
Mushroom Ravioli
Ziti with Marinara Sauce
Oven Roasted Turkey Breast with Sage Stuffing
**Tuscan Chicken with Lemon Parsley Potatoes
**Chicken Kebabs with Saffron Jasmine Rice
**Chicken Marsala with Mushrooms & Potato Puree
**Pan Roasted Chicken with Wild Mushrooms, Spinach & Potato Puree
**Lemongrass Baked Salmon with Black Rice & Pickled Cucumbers
**Broiled Halibut with Rice Pilaf & Blistered Tomato Coulis
**Herb Roasted Salmon with Jasmine Rice & Sautéed Baby Vegetables
Braised Beef Short Ribs with Caramelized Shallots & Mustard Glaze
Traditional Beef Brisket with Vidalia Onions & Tomatoes
**Beef Kebabs with Saffron Jasmine Rice
***Choose One Accompaniment with this Entree*

Kosher Style Accompaniments:

Potato Puree
Mediterranean Orzo
Jasmine Saffron Rice
Red Pepper Couscous
Orange-glazed Baby Carrots
Sautéed Zucchini & Yellow Squash
French Green Beans with Pine Nuts
Rosemary Roasted Potato Wedges

Children's Kosher Style Menu

(Ages 13 & Under)

Appetizers:

Potato Skins	Tortilla Chips & Salsa
Fruit Kebabs with Pina Colada Sauce	Chicken Wings
Franks in a Blanket with Mustard	Mini Pizza Bagels
Warm Pretzels with Mustard	Vegetable Wontons with Plum Sauce

Entrees:

Chicken Fingers	Vegetable Stir Fry
Ziti with Marinara Sauce	Taco Bar
Chicken Stir Fry with Rice	Mini Burgers & Fries
Cheese Pizza	Vegetable Lasagna
Mini Steak Sandwiches	

Premium Kosher Style Desserts:

Chocolate-covered Strawberries
Flourless Chocolate Torte mar with Raspberry Zabaglione
Stemmed Martini Glass with Pineapple Sorbet

Kosher Style Desserts:

Challah Bread Pudding with Rum Sauce	
Cookies & Brownies	Carrot Cake
Baklava	Mini Cupcakes
Fresh Fruit Cobbler	