

**10/24/11 - Sukkot Menus 2011**

These are some of the menus I used this holiday season, starting with the first one for a large crowd (25 people), others for around a dozen to fourteen people, and a menu for a small gathering of just immediate family. Most of the recipes are contained in this website-blog and a few are new, soon to be posted.

Large Buffet:

Salads; Pink Potato Salad, Israeli Salad, Upland Cress and Granny Smith Waldorf Salad with Red Wine Vinegar and whole Grain Mustard Vinaigrette, Moroccan





Other Starters; Bastilla, Hummus, Pico de Gallo, Guacamole, Rodanchas, Pastelicos de Carne, Borekas de Kalavasa, Kufte de Prassa, Grilled Artichokes with









Main Plates; Oven Roasted Cauliflower, Roasted Sweet Potatoes, Barbecue Chicken Thighs, Brisket  
Dessert; Honey Cake, Garnet Yam Cake with Brown Sugar Icing and Maple Glazed Pecans, Chocolate Espresso Cake, Pavlova with Lemon Curd and Strawberries, Assorted Fruit, Banana Cake, Pistachio Biscotti, Assorted Marzipan and Chocolates, Apple Cranberry Crostata





Movie Group Served Dinner: To Start; Challah with Honey, Chicken Soup with Mushroom Dumplings and Scallions, Tricolore Salad with Maple Glazed Pecans,



Main Plate: Asparagus, Haricot Verts, Oven Roasted Mixed Root Vegetables with Aged Balsamic Reduction Glaze and Garlic, Pomegranate Chicken, Sliced Grilled



Sweets: Apple Cake with Caramel (new parave recipe to be posted), Coconut Cake (new parave recipe to be posted), Biscotti, Chocolate Espresso Cake





Small Family Holiday Dinner:Challah, Chicken Broth, Cousin Pegi's Pepper Jam, Oven Roasted Cauliflower, Haricot Verts, Roasted Miniature Red and Purple Potatoes, French Roast with Prunes and Onions, Chicken Roasted with Sumac and



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French Roast, Slow Cooked with Red Onion Confit

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