



Rosh Hashanah Catering Menu 2026

September 11 - 13

Grace's Marketplace Long Island

81 Glen Cove Rd Greenvale 11548 **516.621.5100**

CateringLongIsland@gracesmarketplace.com

www.GracesMarketplace.com

Entrée

First Cut Beef Brisket Served w. Natural Gravy, Potatoes, and Carrots
Sm \$48 Med \$95 LG \$125 XL \$255

Prime Tri Tip Sirloin Grilled & Sliced w. Hearty Mushroom Gravy
Sm \$39 Med \$75 LG \$125 XL \$195

Orange Glazed Cornish Hen Halves
with Challah Apricot and Apple Stuffing \$12.00 each

Ultimate Chicken Meatballs in Chicken Romano Sauce
Sm \$30 Med \$45 LG \$67.50 XL \$130

Whole Roasted Turkey - Starting at 10 lbs
Herb Roasted Turkey served w. Giblet Gravy
10-12 lbs \$135 14-16 lbs \$180 18-20 lbs \$220 22-24 lbs \$275
To Carve the Whole Turkey, White & Dark Meat +\$25 Service Charge

Sliced Roast Turkey Breast Herb Roasted served w. Giblet Gravy
Sm \$26.00 Med \$55 LG \$85 XL

Organic Roasted Chicken, cut 1/8
Rubbed with Fresh Herbs and Lemon \$19.00 each

Baked Salmon Filet with Lemon, Honey and Thyme
2 pcs \$38 4 pcs \$75 10 pcs \$190

Accompaniments and Signature Side Dishes

Carrot and Sweet Potato
Tzimmes, Honey Glaze & Prunes
S \$30 M \$45 L \$75 XL \$120

Stem Carrots and Parsnips
with Honey & Sage
S \$30 M \$45 L \$75 XL \$120

Whipped Sweet Potato
w. Marshmallow Topping
S \$25 M \$39 L \$80 XL \$105

KUGEL Variety Options:
• Noodle
• Potato or Sweet Potato
• Leek and Mushroom
S \$30 M \$45 L \$75 XL \$120

Oven Roasted Vegetable Medley
S \$25 M \$39 L \$80 XL \$105

Kasha Varnishka
S \$25 M \$39 L \$80 XL \$105

Warm Couscous and Chick Peas
with Zucchini, Lemon, Herbs
S \$30 M \$45 L \$60 XL \$120

String Beans OR Broccoli
Choice of: Garlic Oil OR Almondine
S \$30 M \$45 L \$75 XL \$120

Yukon Gold Lemon Potato
S \$25 M \$39 L \$80 XL \$105

Oven Roasted Vegetable Medley
S \$25 M \$39 L \$80 XL \$105

Signature Kale
Parmesan OR California Apple Avocado
Serves: 4-6 \$40 10-12 \$70 20-25 \$110

Elegant Arugula
Cranberry, Goat Cheese, Almonds
Serves: 4-6 \$40 10-12 \$70 20-25 \$110

SM serves 2-3 - Approx. 2 lbs
LG serves 8-10 - Approx. 5 lbs
Med serves 5-6 - Approx. 3 lbs
XL serves 16-18 - Approx. 8 lbs

Starters

Potato Latke with Apple Sauce \$27 per dozen
Potato OR Sweet Potato

House made Soup \$7.00 per pt \$14 per qt
• Chicken Soup *with Fresh Dill* (Vegetables Only)
• Vegetarian Lentil Soup

Matzo Balls \$2.50 each

Chopped Chicken Liver
Pint \$16.00 Quart \$32.00

Gefilte Fish - Red or White Horseradish
3 pcs \$16 6 pcs \$32 9 pcs \$48 12 pcs \$64

Holiday Crudite
Raw Vegetable arrangement served with
Smoked Salmon Everything Dip, Hummus,
Olives One Size Serves 10-12 \$95
Dill Sauce ½ pint \$6.00 ea

Round Challah
• Zomicks: Plain OR Raisin
• FRESH Challah from our Bakery
Partners

Stuffed Cabbage Rolls
Sirloin and Rice OR Tofu and Rice
3 pcs \$23 6 pcs \$45 9 pcs \$67.50 12 pcs \$90

Gravy, Sauces and Conserve

Giblet Gravy pint \$8.00 quart \$16.00

Brisket Gravy pint \$9.00 quart \$17.00

Hearty Mushroom Gravy
pint \$9.00 quart \$17.00

Cranberry Conserve pint \$7.00 quart \$13.00

Apple Sauce pint \$8.00 quart \$15.50



All Prices are
subject to
change
with market
fluctuation.

Holiday Dinner Packages

There are no substitutions to any package. Packages can be increased in intervals of 5 guests

Basic Dinner Package \$530

Starting at 10 guests

Fresh Challah
Matzo Ball Soup with 1 Matzo Ball per guest
Potato Latke – Choice of Potato OR Sweet Potato
Apple Sauce
First Cut Brisket – Gravy on the side
Organic Roast Chicken, Fresh Herbs and Lemon
Whipped Sweet Potato with Marshmallow
Choice of Kugel
Apple Pie

Signature Dinner Signature \$695

Starting at 10 guests

Fresh Challah
Matzo Ball Soup with 1 Matzo Ball per guest
Chopped Chicken Liver
Sliced Turkey Breast, Giblet Gravy
Baked Salmon Filet, 8oz Filet
Stem Carrots and Parsnips
Choice of Kugel
Broccoli or String Beans
Fresh Fruit Platter
Apple Tart

Prime Meat Specialties

Cleaned, Seasoned and Ready for Roasting

Whole Turkey - with Fresh Garlic Rub, White Wine, Salt and Pepper \$10 per lb
10-12 lbs 14-16 lbs 18-20 lbs 20-22 lbs

Turkey Breast - Fresh Garlic Rub, White Wine, Salt and Pepper \$14 per lb
Approx 5 - 6 lbs

Whole Chicken, Free Range - Savory Herbs, Fresh Lemon, Fresh Garlic Rub, Salt and Pepper \$7.50 per lb
Approx 4 - 4 ½ lbs each

Salmon Filet 8 oz each - Lemon, Honey and Herbs Marinade \$32 per lb

These items are RAW. Grace's family recipe cooking instructions will be provided

Dessert and Fresh Fruit

Apple Tart

Apple Pie 8 inch or Apple Crumb Pie 8 inch \$30 each

Briermere Farms Pie: Chocolate Cream • Coconut Meringue • Raspberry Cream **Limited Availability \$55**

Oatmeal Craisin Cookies with Fresh Raspberry Jam \$3 ea

Fresh Fruit Platter, Sliced

Sm serves 8-10 \$69.50 Med serves 15 \$99.50 Lg serves 20-22 \$129.50

Fruit Salad

Sm serves 4-6 \$40 Med serves 10-12 \$70 Lg 18-20 \$120

September 11th – September 13th

All orders will be taken according to the discretion and capacity of the catering department, not a 'deadline'. All **CONFIRMED ORDERS** must be finalized by 12 pm, September 8th. Any order changed or canceled after this date and time will be charged in full regardless of circumstance. Credit cards are required to confirm any, and all orders.

Pick Ups Orders 9 am – 6 pm.

Delivery Windows 9 am – 1 pm OR 2 pm – 7 pm. Delivery fees apply.



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