



Bird of Paradise

Sample Kosher Menu for One Week

Clients Bring Kosher Meats. Kosher Chicken is Available in Anguilla.

Arrival Day 1

Finger Sandwiches
Tea Cake
Fresh Lemonads

Dinner

Caesar Salad
Bucatini Pasta Raphael
Artichoke & Tomato
Fresh Baked Bread
Panna Cotta w/ Mixed Berries

Day Two

Lunch

Grilled Chicken Breast
Hawaiian Cole Slaw
Rolls
Sorbet
Parve Sugar Cookies

Dinner

Roasted Asparagus
W/Gremolata
Grilled Steak
Salsa Verde
Potato Kugel w/Wild Mushrooms
Mediterranean Zucchini
Parve Chocolate Cream Pie

Day Three

Lunch

Grilled Vegetable Pizza
Mixed Green Salad
Sorbet
Ranger Cookies

Dinner

Fresh Roasted Corn Chowder
Grilled Wild Sockeye Salmon
Dill Beurre Blanc or Blackened Tomato Basil Salsa
Broccoli Souffle
Rice Pilaf
Lemon Pound Cake
Vanilla Ice Cream & amp; Lemon Drizzle

Day Four

Lunch

Greek Salad
Tomato, Cucumber, Red Onion
Black Olives & amp; Feta
Greek Vinaigrette
Homemade Corn Bread
Blondie Brownies

Dinner

Caribbean Barbecue Short Ribs
Grilled Corn on the Cob
Roasted Potato Salad
Sugar Snap Peas
Sliced Tomatoes
Mango Crisp

Day 5

Lunch

Fennel & amp; Wild Mushroom
Penne Pasta
Baby Greens w/ Honey Mustard
Vinaigrette
Chocolate Cookies
Ice Cream

Dinner

Kosher Chicken - Balsamic Gravy
Parve Stuffing(Apples & amp; Almonds)
Honey Glazed Carrots
Sesame Green Beans
Sweet Potato Casserole
Cranberry Sauce
Challah
Apple Tart

Day 6

Lunch

Salad Nicoise
Ahi Tuna, Green Beans, Cucumber,
Hard Boiled Egg & amp; Mixed Greens
Snickerdoodle Cookies & Sorbet

Dinner

Mock Thai Crab Fritters or Cajun Fish Cakes
Sweet Sour Lime Dipping Sauce
Local Red Snapper Fillets w/Macadamia/Panko Crust
Julienned Vegetables & Red Thai - Coconut Sauce
Jasmine Rice
Gingerbread
Whipped Cream & Ginger Drizzle

Day 7

Lunch

Grilled Chinese Chicken Salad
Shredded Lettuce, Scallions, Toasted Almonds
Citrus Vinaigrette
Bread
Anise Biscotti

Dinner

Tomato/Cilantro Soup or Gazpacho
Homemade Meat Loaf, Roast Beef or Baby Lamb Chops
w/Lingonberry Reduction
Parve Garlic Mashed Potatoes
Roasted Root Vegetables - Demi Glace Sauce
Meringue Cups w/Parve Chocolate Filling
Non-Dairy Whipped Cream

Day 8

Lunch

Salmon Panzanella
Grilled Wild Sockeye Salmon
On Toasted Baguette w/Mélange of Diced Tomato, Cucumber,
Red Onion & amp; Capers
Balsamic Vinegar
Rolls
Assorted Cookies
Sorbet