



Chanukah 2021

Entire Menu is Plant Based/Vegan. Many items can be GF-just ask!

Mains (Serves 4)

- Roasted Jackfruit Brisket with caramelized onions and a side of gravy, \$40
- Slightly sweet and savory Seitan Brisket and Vegetables with Manischewitz glaze \$50
- Baked Acorn Squash atop Creamed Winter Greens with toasted pumpkin seeds, \$42

Soups & Apps

- Matzo Ball Soup \$20 qt soup/8 balls (\$22 GF)
- Chopped "Liver"/lentil pate \$18/ ½ pint
- Deviled Potatoes \$30/12
- Bread Bowl with Spinach Dip \$35

Sides

- Mashed Potatoes, \$18/qt
- Potato Latkes \$22/8
- Miso-Garlic Roasted Broccolini, \$22 8x8
- Orange Marmalade Roasted Carrots, \$25 8x8
- Sweet Cinnamon-Raisin Noodle Kugel-\$32 9x13
- Challah \$15

Desserts

- Jelly-filled Vanilla cupcakes with cream cheese buttercream \$20/4
- Jewish Apple Cake \$25 8x8
- Cinnamon Pecan Rugelach \$30/ dozen

Breakfasts

- Frosted Cinnamon Rolls \$30/9
- Baked Challah French Toast \$36 9x13
- Quiche (Spinach Mushroom; Sausage and Peppers)
- Brunch Kit \$25 sampler includes carrot lox, beet pastrami, white fish salad, capers, dill, red onion, tomato for 2. Just add bagels and Rye.

Submit order through www.jennysplate.com or via email jennifer@jennysplate.com.

All orders require advance notice of at least five days. Limited Quantities.

Please message with questions including dietary considerations and portion adjustments.

Pick up in Abington, Delivery available (\$20)