**Appetizers and Add-Ons**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup</td>
<td>$2.50 PP</td>
</tr>
<tr>
<td>Inspired Salads</td>
<td>$1.00 PP</td>
</tr>
<tr>
<td>Bowl of Cranberry-Walnut Salad with rolls</td>
<td>$2.00 PP</td>
</tr>
<tr>
<td>Hot or sweet peppers</td>
<td>$1.50 PP</td>
</tr>
<tr>
<td>Cheese or Vegetable Tray</td>
<td>$1.50 PP</td>
</tr>
<tr>
<td>Fruit Bowl</td>
<td>$2.25 PP</td>
</tr>
<tr>
<td>Hummus with Pita and Vegetables</td>
<td>$2.00 PP</td>
</tr>
<tr>
<td>Hot Entree Item</td>
<td>$2.50 PP</td>
</tr>
</tbody>
</table>

**CLASSIC DELI**

Deli trays or mini deli sandwiches, rye bread, pickles, macaroni salad, potato salad, and coleslaw. Dessert (assorted cookies). Beverages (water and iced tea).

$16.95 PP **IN-HOUSE**

$17.95 PP **OFF PREMISES**

**CLASSIC JEWISH STYLE DAIRY BRUNCH**

Lox, smoked whitefish salad, gefilte fish, tuna salad, egg salad, fresh fruit, marinated herring, Israeli salad, sweet noodle kugel. Dessert (kipfel and pastry). Beverages (water and iced tea).

$18.95 PP **IN-HOUSE**

$19.95 PP **OFF PREMISES**

**The Traveling Deli Roadshow**

We bring the whole deli to your party. Watch us slice your deli meats and make the sandwiches to order. We can even grill your sandwiches on our panini press.

1. **Appetizer (choice of 1)**
   - Knishes, spanikopita, vegetable strudels, salami & cheese cubes, veggies & dip, hummus

2. **Deli Meats (choice of 4)**
   - Corned Beef, Turkey, Smoked Turkey, Pastrami, Roast Beef, and Salami
   - Hummas available as a vegetarian option
   - Hot Dog Steamer available

3. **Deli Salads (choice of 3)**
   - Potato salad, creamy coleslaw, macaroni salad, pasta salad and garden salad

4. **Garnish Bar (choice of 4)**
   - Vegetables, variety of pickles and olives, hot and sweet peppers, sauerkraut and condiments

5. **Giant Cookies for Dessert**

$18.95 PP **PLUS TAX AND GRATUITY (50 PERSON MINIMUM)**

**Menu for brunches, meetings, showers and informal gatherings**

**Let Us Inspire You...**

**PATRICIA RYDAROWICZ**
Event Coordinator
330-881-8081 • pattyr@kravitzdeli.com

**JACK KRAVITZ**
Owner
330-759-7889 • kbagels1@gmail.com
Old World
Hot Breakfast Buffet
(Choice of Three)
Egg Bake, Fried Potatoes, French Toast, Quiche, Cheese Omelets, Blintzes, Sweet Noodle Kugel, Sausage or Bacon
Includes
Bagels, Sweet Rolls and Danish
Coffee, Hot Tea, Iced Tea
$13.95 PP PLUS TAX AND GRATUITY
Add Fresh Fruit $2.25 PP
Orange Juice $.50 PP
Add a fourth item for only $2.00
Hot Entree Buffet
(Choice of the following)
Chicken Marsala
Chicken Francaise
Glazed Pork Roast
Pork Cutlet with Sour Cream Sauce
Chicken Schnitzel in a Lemon Butter Sauce
Baked Ziti - Plain or Spinach
Stuffed Cabbage
Rigatoni & Meatballs
Stuffed Chicken Breast
Fried or Oven Baked Fish
Chicken with Greens or Broccoli
Eggplant Parmigiana
Chicken Parmigiana
Pierogies with Butter & Onions
Applewood Ham
Roast Sirloin ADD $1.00 PP
$16.95 PP PLUS TAX AND GRATUITY
Mini Sandwich Buffet
Choice of Mini Kaisers, Rye, Tortilla Wraps
Mini Croissants ADD $.50 PP
Turkey & Provolone
Ham & Swiss
Roast Beef & Cheddar
Tuna Salad or Egg Salad
Cranberry Chicken Salad
Corned Beef
Pastrami
Including
Potato Salad, Coleslaw, Macaroni Salad or Tossed Salad
Pickles, Beverage and Condiments (soft drinks available $.50 PP)
$13.95 PP PLUS TAX AND GRATUITY
Made to Order Pasta Bar
Let our chefs tailor-make your pasta creation while you watch and drool
Includes Tossed Salad & Rolls with Butter / Ask us about turning this into a Lo Mein Bar
• Alfredo
• Marinara
• Pesto
• Sausage
• Chicken
• Mushrooms
• Spinach
• Grated cheese
• Bacon
• Tomato
• Hot & sweet peppers
• Shrimp or Crab ADD $1.00 PP
$16.95 PP PLUS TAX AND GRATUITY
Macaroni & Cheese Bar
Pasta in white cheddar sauce and elbows in a yellow cheddar sauce
Includes Tossed Salad & Rolls with Butter, Coffee, Water, and Tea / Ask us about turning this into a Halushki Bar
Construct your own creation with any of the following toppings!
• Cheddar Cheese
• Bacon
• Tomatoes
• Sauteed Onions
• Broccoli
• Spinach
• Hungarian Hot Peppers
• Imitation Crab
• Extra Cheddar Cheese
• Kielbasa
• Cottage cheese
• Salsa
• Ham
• Fried pastrami
$13.95 PP PLUS TAX AND GRATUITY
in·spired

adjective

1. Of such surpassing brilliance or excellence as to suggest divine inspiration: an inspired musician; an inspired performance.

2. Brilliant, wonderful, impressive, exciting, outstanding, thrilling, memorable, dazzling, enthralling, superlative, of genius.
WE ARE SO VERY PLEASED THAT YOU HAVE CHOSEN TO EXPLORE
*Inspired Catering* by Kravitz.

This is an overview of what we can offer you, however we know no boundaries. We can also customize something to achieve your vision for your event—*the options are endless.*

<table>
<thead>
<tr>
<th>PLATED MENU</th>
<th>SMALL PLATES</th>
<th>BUFFET SERVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your guests will be served individually plated meals at their tables.</td>
<td><em>For this menu you may choose:</em></td>
<td>Your guests will be able to eat at their leisure.</td>
</tr>
<tr>
<td></td>
<td>• One Soup or Salad</td>
<td><em>For this menu you may choose:</em></td>
</tr>
<tr>
<td></td>
<td>• One Main Entrée</td>
<td>• One Choice of Salad</td>
</tr>
<tr>
<td></td>
<td>• One Starch</td>
<td>• Entrée Selections</td>
</tr>
<tr>
<td></td>
<td>• One Vegetable</td>
<td>• Two Starches</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• One Vegetable</td>
</tr>
<tr>
<td>$22.95 PP</td>
<td>$23.95 PP</td>
<td><strong>TWO MAIN ENTRÉES</strong> $15.95 PP</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>THREE MAIN ENTRÉES</strong> $17.95 PP</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>FOUR MAIN ENTRÉES</strong> $19.95 PP</td>
</tr>
<tr>
<td>For this menu you may choose:</td>
<td><strong>HEAVY APPETIZER PARTY</strong></td>
<td></td>
</tr>
<tr>
<td>• Three Appetizers</td>
<td>Why not just serve appetizers?</td>
<td></td>
</tr>
<tr>
<td>• Three Starches</td>
<td>Pick 4-6 appetizers and serve large portions of each</td>
<td></td>
</tr>
<tr>
<td>• Three Salads</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Three Vegetables</td>
<td>$16.95-23.95 PP</td>
<td></td>
</tr>
<tr>
<td>Presented at three stations.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$23.95 PP</td>
<td></td>
</tr>
<tr>
<td>* Price per person will be determined based upon your selections.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
APPETIZERS & DISPLAYS
(Minimum of Three Appetizers)

FEATURED APPETIZERS

- Satay Chicken Skewers $2 EA
- Phyllo Appetizers: Spanakopita, Potato-Cheese Strudel, Red Cabbage Strudel, Mushroom-Boursin Strudel, Asparagus Cigars $1.50 EA
- Mini Potato Pancakes, with Sour Cream 2/$3
- Caprese Skewers 2/$3
- Risotto Balls with side of Marinara $1.50 EA
- Mini Egg Rolls $2 EA
- Sliders: Pulled Pork, Reuben, Turkey with Red Peppers $2.50 EA
- Sauerkraut Balls $1.50 EA
- Italian Fried Greens $2 PP
- Martini of tomato basil soup with a mac and cheese ball $3.25

Inspired Appetizers

- Sushi Rolls (50 pieces) $50
- Lollipop Lamb Chops $3.50 EA
- Ceviche Spoons $2.50 EA
- Mini Crab Cakes $2.50 EA
- Tri-Color Shrimp Shooters $3.50 EA
- Pulled Brisket Mini Tacos $2 EA
- Hot Dog Slider Bar $3 PP
- Israeli Couscous Martinis with Oven Roasted Vegetables $2.50 PP
- Cones of Brussel Sprouts 10/$20
- Bruchetta 10/$10
- Bacon wrapped Water Chestnuts 25/$25
- Deviled Eggs 12/$10
- Mushroom Caps Stuffed with Ricotta -Spinach or Sausage filling 20/$30
- Vegetarian Grapeleaves 12/$25

ANTIPASTO DISPLAY

A premium selection of Italian deli meat, International sausages, and domestic and imported cheese, hot and sweet peppers, mustards, olives and sweet pickles.

- Small (feeds 25) $150
- Medium (feeds 50) $275
- Large (feeds 100) $500

CHEESE DISPLAY

Artistic presentation of domestic and imported cheese, hot and sweet peppers, mustards, olives, sweet pickles, crackers and rolls.

- Small (feeds 25) $140
- Medium (feeds 50) $270
- Large (feeds 100) $450

FRUIT DISPLAY

Enjoy the fruits of the season in a beautiful fruit display.

- Small (feeds 25) $140
- Medium (feeds 50) $270
- Large (feeds 100) $450

- Hummus with Pita and Vegetables (feeds 25) $50
- Hot or Sweet Peppers in oil served with crackers (bowl feeds 25) $50
- Baked Brie (feeds 25) $50
- Mahogany or Cranberry Meatballs 25/$30
- Cones of Brussel Sprouts 10/$20
- Bruchetta 10/$10
- Bacon wrapped Water Chestnuts 25/$25
- Deviled Eggs 12/$10
- Mushroom Caps Stuffed with Ricotta -Spinach or Sausage filling 20/$30
- Vegetarian Grapeleaves 12/$25
# Main Entrées & Inspired Entrées

## BEEF • LAMB • PORK
- Beef Tips in an Oyster Mushroom Sauce over Noodles
- Stuffed Beef Braciole
- Kafka Kebobs: Mid-Eastern Seasoned Ground Beef & Lamb
- Herb Roasted Pork Loin
- Thai Glazed Pork Medallions
- Meatloaf

## Inspired Entrées
- Beef Wellington
- Beef Brisket in Garlic or BBQ Sauce
- Seared Flank Steak in Chimichurri Sauce
- Beef Tenderloin

## Pulled Pork
- Sausage with Peppers and Onions
- Glazed Applewood Smoked Ham with Pineapple Slices
- Rigatoni with side of Meatballs
- Roast Sirloin

## Inspired Entrées
- Seared Maple Valley Duck, Boneless Breast, Cherry Port Reduction
  *(ADD $6 PP)*
- Rosemary Airline Chicken Breast, Semi-Boneless
  *(ADD $2 PP)*

## SEAFOOD
- Haddock Francaise
- Baked Haddock
- Fried Haddock

## Inspired Entrées
- Shrimp Scampi
  *(ADD $6 PP)*
- Shrimp and Grits
  *(ADD $3 PP)*
- Hoisin Glazed or Herb Roasted Salmon
  *(ADD $3 PP)*
- Sole Stuffed with Crab
  *(ADD $5 PP)*

## POULTRY
- Chicken Marsala
- Chicken Francaise
- Chicken Parmigiana
- Chicken Picatta
- Chicken Schnitzel topped with a Mushroom Cream Sauce
- Chicken Florentine
- Stuffed Chicken Breast: Herb or Apricot Glazed

## Inspired Entrées
- Kasha Stuffed Cabbage
- Cheese Pierogi
- Eggplant Parmigiana
- Ratatouille
- Stuffed Portabella Caps

## VEGETARIAN
- BBQ Chicken: Bone-in or Boneless Breast or Thighs
- Chicken Paprikash
- Rosemary Roasted Chicken
- Pasta with Chicken and Greens or Broccoli

## Inspired Entrées
- Homemade Butternut Squash Pierogi with Sage Butter
  *(ADD $2 PP)*

## Inspired Entrées
- Stuffed Squash
- Vegetable Lasagna
- Pasta with Greens or Broccoli
# Inspired Salads

## Salads

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Asian Tossed Salad</strong></td>
<td>Mandarin oranges, Asian vegetables, and fried wonton strips. Choice of dressing: rice wine vinaigrette or sesame seed dressing.</td>
</tr>
<tr>
<td><strong>Fatoush</strong></td>
<td>Lettuce, tomato, cucumbers and toasted pita in an olive oil and lemon juice sauce. Topped with feta cheese.</td>
</tr>
<tr>
<td><strong>Tossed Salad with Balsamic Vinaigrette</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Greek Salad</strong></td>
<td>Romaine lettuce with chunky vegetables, olive oil, lemon juice, mint, garlic dressing.</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>Romaine salad with lemon juice, olive oil, anchovies, croutons, and Pecorino Romano.</td>
</tr>
<tr>
<td><strong>Spinning Bowl Salad</strong></td>
<td>(A Kravitz and Valley Staple) Greens with lettuce, blue cheese, chopped egg, croutons, and a special creamy spinning bowl dressing.</td>
</tr>
</tbody>
</table>

## Inspired Salads (Add $2 PP)

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caprese Salad</strong></td>
<td>Tomato, red onions, fresh mozzarella cheese and fresh basil with balsamic vinaigrette. Can be served plated or layered.</td>
</tr>
<tr>
<td><strong>Roasted Beet Salad</strong></td>
<td>Roasted beets over fresh greens with feta cheese, topped with extra virgin olive oil, and a balsamic glaze.</td>
</tr>
<tr>
<td><strong>Kale, Beets and Roasted Grains Squash Salad</strong></td>
<td>Freshly roasted beets, candied walnuts, roasted squash, freshly cooked ancient grains and feta on top of fresh kale.</td>
</tr>
</tbody>
</table>
### STARCHES

- Rigatoni Marinara
- Tortellini in a White Vodka Sauce
- Creamy Mashed Potato (Can be made Non-Dairy)
- Potato & Cheddar Pierogi
- Spinach Baked Ziti
- Halushki (Cabbage and Noodles)
- Roasted Red Skin Potato
- Rice Pilaf
- Polenta with Marinara Sauce
- Twice Baked Potato
- Duchess Potato
- Scalloped Potato
- Macaroni & Cheese
- Oven Roasted Winter Squash and Sweet Potatoes

### Inspired Items

- Garlic Roasted Tri-color Fingerling Potatoes *(ADD $1 PP)*
- Risotto, Herb or Mushroom *(ADD $1 PP)*

### VEGETABLES

- Garlic Green Beans (Italian or Southern Style)
- Steamed Vegetable Medley
- Peas & Carrots
- Greens and Beans
- Spaghetti Squash

#### Inspired Items

- Baby Bok Choy *(ADD $1 PP)*
- Roasted Asparagus *(ADD $2 PP)*
- Oven Roasted Vegetables *(ADD $1 PP)*

#### Add a Made-to-Order Pasta Bar *(ADD $6 PP)*

#### We also offer a Made-to-Order Macaroni & Cheese, Mashed Potato, or Haluski Bar *(ADD $3 PP)*

### Chef’s Carving Station

* Substitute for Main Entrée *

- Honey Ham *(ADD $5 PP)*
- Pork Loin *(ADD $5 PP)*
- Turkey Breast *(ADD $5 PP)*
- Sirloin *(ADD $7 PP)*
- Prime Rib *(ADD $9 PP)*
Inspired Menus

MEDITERRANEAN $28.95
Appetizers: Mezza appetizers - spanakopita, hummus with pita, assorted pickles and olives, tabouli and grape leaves
Salad: Fatoush
Entree: Kafka lamb kebabs and shrimp kabobs, lemony stuffed chicken breast, roasted asparagus, couscous with roasted vegetables

YOUNGSTOWN TRADITION $25.95
Appetizers: Antipasto bar (Italian or Polish Style) / homemade hot peppers and Italian bread with olive oil dip
Salad: Spinning bowl salad
Entree: Briar hill pizza, haddock franchaise, chicken schnitzel with a mushroom cream sauce, sausage with peppers and onions or kielbasa & kraut, fried pierogi with onions or roasted red skins, garlic green beans

VEGETARIAN $24.95
Appetizer: Phyllo dough
Salad: Kale, beet and roasted grain salad
Entree: Kasha stuffed cabbage, butternut squash pierogi, pasta with cauliflower or pasta with greens, oven roasted vegetables

ASIAN INSPIRED $29.95
Appetizer: Mini brisket tacos with and Asian broccoli slaw, mini vegetarian eggrolls, satay chicken skewers with a peanut-sesame sauce
Salad: Asian tossed salad
Entree: Thai glazed pork medallions, hoisin glazed salmon, Stir Fried Vegetables
Made to order Lo Mein Bar

Gluten Free Menus are available

Let Us Inspire You...
This is an overview of what we can offer you, however we know no boundaries. We can also customize something to achieve your vision for your event—the options are endless.

We hope you’ll join us and experience our exciting catering services that will set a new standard for large, medium and small Valley events. We believe everyone should enjoy your next gathering... especially you!

**PATRICIA RYDAROWICZ**  
*Event Coordinator*  
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**JACK KRAVITZ**  
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