

All prices are per person unless noted otherwise

### BREAKFAST - Cold Platters

#### Breakfast Platter

Assortment of New York Style Bagels, Muffins, Danish, Mini Croissants, Pastries and Breakfast Sweet Breads with Cream Cheese, Butter and Jellies.  
\$7.95

#### Fresh Fruit Platter

Fresh sliced pineapple, cantaloupe, honeydew, strawberries, kiwi, grapes and watermelon around a strawberry flavored dip or cottage cheese.  
\$4.95

#### Fresh Fruit Skewers Display

Cantaloupe wedges, honeydew, pineapple and strawberries on Bamboo skewers bursting out of a watermelon. Served with flavored yogurt dips.  
\$4.95

#### Lox Platter

Nova Lox surrounding a center of homemade cream cheese. Garnished with tomatoes, red onion, capers, and cucumbers. Cream cheese: Plain, Chive, Vegetable, Lox. (Served with New York Style bagels)  
\$11.25

### BREAKFAST - Hot Platters

#### Exclusive Hot Breakfast Buffet

Scrambled eggs, bacon, sausage, turkey sausage, French toast, oatmeal, cold cereal, bagels, danish, muffins, fresh fruit, toast, coffee, milk, juice, homemade cream cheese, whipped butter, and an assortment of Dickinson's jam.  
\$22.95

#### Red, White and Blueberry Cheese Blintz's

Crepes filled with sweetened farmers cheese (cottage style cheese) topped with three sauces: strawberry sauce, vanilla pastry cream, and blueberry sauce. Served with cinnamon sugar and sour cream.  
\$8.95

#### Potato Pancakes

Homemade potato pancakes served with applesauce and sour cream.  
\$8.95

### LUNCHEON DELI PLATTERS

#### Cold Salad Platter

Includes choice of three salads, three breads and cole slaw. Served on a bed of lettuce garnished with sliced tomatoes & onions. Salads: Egg, Tuna, Chicken, White Fish, Chicken Liver, Pasta and Potato.  
\$9.95

#### Le Croissant

Fresh homemade chicken, tuna, or egg salad served on freshly baked croissants and a relish tray.  
\$8.95

#### Sandwich Tray

Ham, roast beef, turkey breast, corned beef, soft salami, Swiss, provolone, American, and cheddar cheese served on mini bagels, mini croissants, cocktail rye or flour tortilla wraps. Choose 3 meats and 3 cheeses.  
\$9.95

#### Meat and Cheese Platter

Tender corned beef, roast beef, turkey breast, smoked ham, sliced Swiss, American, provolone and cheddar cheese. Choose 3 meats & 2 cheeses.  
\$14.95

#### Box Lunches

Choice of ham, roast beef, turkey breast, corned beef, pastrami, tuna, egg or chicken salad sandwiches garnished with lettuce and tomato with condiments on the side. Choose cole slaw, potato salad or pasta salad, and fresh fruit, brownie or cookie.  
\$10.50

### SALADS

#### House Salad

Mixed greens, cucumber, tomato, onion and croutons. Served with Balsamic Vinaigrette, Ranch and Honey Mustard Dressings.  
\$5.95

#### Caesar Salad

Romaine lettuce tossed with Caesar dressing, parmesan & croutons.  
\$6.95

#### Cobb Salad

Mixed greens, turkey breast, bacon, avocado, boiled egg, red onion, tomato, cucumber, crumbled bleu cheese.  
\$10.95

### SOUP

Soup Of The Day Chef's daily selection. .... \$3.95  
Signature Sweet & Sour Cabbage Soup ..... \$3.95  
Yoich & Knaidlach Matzo Ball Soup ..... \$3.95

### COMPLETE DINNERS

All dinners come with a choice of two sides: Mashed potatoes, oven roasted red skin potatoes, potato salad, cole slaw, steamed broccoli and carrots, loose buttered corn, green beans, or sweet & sour beets.

#### Sliced Roast Beef & Gravy

Specially seasoned tender roast beef, sliced medium and served in beef gravy with bell pepper garnish.  
\$18.95

#### Baked Chicken

Individual chicken pieces specially seasoned, baked and browned to perfection.  
\$15.95

#### Stuffed Cabbage

Seasoned ground beef and tomato stuffed inside steamed cabbage.  
\$9.95

#### Carved Boneless Ham

Baked ham glazed with special sweet seasoning. Carved and ready to serve by the slice.  
\$15.95

#### Mostaccioli

Tender pasta served in our homemade Italian marinara meat sauce. Served with fresh garlic bread.  
\$15.95

### SPECIAL OCCASION DINNERS

#### Passover Seder

Matzo ball soup, gefilte fish, noodle kugel, harossas, brisket of beef or chicken, Passover nut breads, zucchini breads, apple sauce and a choice of vegetable.  
\$25.00

#### Traditional Turkey Dinner

Roasted whole turkey, giblet gravy, fresh herb or sausage stuffing, sweet potatoes, mashed potatoes, fresh vegetable, Caesar salad or tossed green salad.  
\$22.95

## DINNER ENTRÉES

### *Braised Lamb Shanks Tangine*

Roasted and braised lamb shanks with a Moroccan style brown sauce and golden raisins and oranges.

\$24.95

### *Chestnut Street Café Stuffed Chicken Breast*

7 oz. oven roasted chicken breast with apple pine nut stuffing.

Served with a white wine sauce.

\$22.95

### *Brisket of Beef*

Beef brisket slowly braised with onions, carrots and celery. Served barbeque style or with a mushroom demiglaze.

\$22.95

### *Braised Short Ribs of Beef With Potato Pancakes*

Beef short ribs cooked slowly over a bed of carrots, celery and onions. Finished with a brown demiglaze, and served with potato pancakes.

\$24.95

### *Whole Poached Salmon Display*

Whole Alaskan or Norwegian poached salmon with carrots, celery, onion and fresh dill.

\$25.95

### *Rotisserie Chicken with Cranberry Relish*

Whole chicken seasoned with fresh rosemary and garlic olive oil. Garnished with a fresh cranberry relish.

\$12.95 ea.

### *Italian Sausage*

Italian sausage grilled and sliced into bite-sized pieces. Served along a side of grilled peppers drizzled with marinara sauce.

\$5.95

## DESSERTS

White Chocolate Mango Cheese Cake ..... \$4.95 ea.

New York Cheese Cake ..... \$4.50 ea.

Flourless Chocolate Cake ..... \$4.50 ea.

Assorted Mini Cake Tray ..... \$4.95 pp.

South Beach Key Lime Pie ..... \$4.95 ea.

Assorted Gourmet Cookie Tray ..... \$18.95 dz.

Coconut Raisin Flan With Almond Tullles .... \$4.50 ea.

## APPETIZERS & PARTY TRAYS

### *Shrimp Cocktail*

Medium cleaned and peeled shrimp served with lemon wedges and a delicious cocktail sauce.

\$12.95

### *Gourmet Cheese Platter*

A selection of cubed Swiss, Cheddar, Provolone, Smoked Gouda, Colby Jack, American and Muenster cheeses.

\$5.95

### *Party Wings*

Chicken wingettes perfectly seasoned and breaded. Garnished with carrots and celery. Four flavors to choose from: buffalo, barbeque, teriyaki or plain.

\$6.95

### *Cocktail Meatballs*

Cocktail sized meatballs prepared in your choice of Swedish style, Italian marinara or brown gravy.

\$7.95

### *Roasted Vegetable Display*

Assorted seasonal vegetables char-grilled and served with balsamic vinaigrette and honey mustard dips.

\$9.95 per person

### *Chicken and Beef Satay's*

Teriyaki marinated beef and chicken strips, skewered and served with a coconut peanut sauce.

\$9.95

### *Potato and Cheese Knishes*

Mashed potato and shredded cheese sautéed with green onion, rolled in a puff pastry dough and deep fried to a golden brown.

\$8.95

### *Zucchini, Cheese and Tomato Tarts*

Zucchini, goat cheese & Roma tomatoes in individual puff pastry dough.

\$8.95 ea.

### *Deluxe Pastry Tray*

Lemon tarts, eclairs, variety of Danish, fudge brownies, cake squares, apple bars and muffins.

\$7.95

### *Chocolate Macadamian Lava Rocks*

Chocolate macadamia nut candies that look like lava rocks.

\$2.00 ea.

## Catering



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[WWW.CHESTNUTSTREET-CAFE.COM](http://WWW.CHESTNUTSTREET-CAFE.COM)

Limited Delivery Area  
\$25.00 Minimum Order