

MAISON DVORA

The Menus

Kosher catering for Shabbat, holidays, and small gatherings.
Prepared under Chabad kosher supervision · Seed-oil free

MENU ONE

Mediterranean Basin

A vibrant menu inspired by the flavors of the Mediterranean. — \$55 per guest early order · \$62.50 standard

SALATIM

- Mechouia
- Maison Egg Salad
Contains: Egg
- Cumin Spiced Beets
- Maison Chummus
Contains: Sesame
- Moroccan Carrot Salad

FISH COURSE

- Moroccan Spiced Salmon
Contains: Fish

MAIN COURSE

- Chermoula Roasted Chicken
- Golden Rice
- Market Roasted Vegetables

MENU TWO

The Modern Shabbat

A fresh and refined interpretation of familiar Shabbat favorites. — \$55 per guest early order · \$62.50 standard

SALATIM

- Apple-Cabbage Slaw
- Maison Egg Salad
Contains: Egg
- Citrus & Herb Beets
- Charred Corn & Mushroom Salad
- Broccoli, Herb & Almond Salad
Contains: Tree Nuts (Almonds)

FISH COURSE

- Dijon Herb Roasted Salmon

Contains: Fish

MAIN COURSE

- Fresh Herb & Lemon Chicken
- Golden Mashed Potatoes
- Market Roasted Vegetables

À LA CARTE

Salatim & Favorites

Available in 8 oz or 16 oz portions.

CLASSIC SALATIM — 8 oz \$7 · 16 oz \$13

- Maison Chummus

Contains: Sesame

- Apple-Cabbage Slaw

- Maison Egg Salad

Contains: Egg

- Cumin Spiced Beets

- Mechouia

- Citrus & Herb Beets

- Charred Corn & Mushroom Salad

- Broccoli, Herb & Almond Salad

Contains: Tree Nuts (Almonds)

- Moroccan Carrot Salad

- Carottes Râpées

French grated carrots.

- Spiced Tomato Salad

Spicy tomatoes finished with a toasted Israeli nut blend. Nut mix is produced in a facility that also processes peanuts.

Contains: Tree Nuts

MAISON SIGNATURE — 8 oz \$9 · 16 oz \$17

- Shaved Cabbage Salad

Mixed shaved cabbage with toasted nuts and a fresh mint vinaigrette.

Contains: Tree Nuts (Pecans, Almonds)

- Maison Roasted Eggplant

Roasted eggplant with a sweet tehina dressing and walnuts.

Contains: Sesame, Tree Nuts (Walnuts)

- Smoky Eggplant Dip

Fire-roasted eggplant, tomatoes and peppers with a gentle heat.

- Tehina Roasted Cauliflower

Roasted cauliflower with our signature tehina dressing and almonds.

Contains: Sesame, Tree Nuts (Almonds)

- Herbed Cauliflower

Fresh cauliflower with a trio of herbs, sweet apricots, and toasted nuts.

Contains: Tree Nuts (Almonds)

- **12-Hour Matbucha**

Traditional matbucha, slow-cooked until deeply rich and jammy.

ADDITIONAL FAVORITES

- **Golden Schnitzel Bites**

Crisp, bite-sized chicken schnitzel — \$18 per 10

- **Maison Challah**

Hand-braided and baked in-house — one \$8 · two \$15

Contains: Wheat, Egg

ENTRÉE ADD-ONS

- **Entrée Upgrade**

Substitute the chicken entrée with Beef aux Carottes — +\$12.50 per guest, applied to the full guest count.

- **Additional Beef Entrée**

Beef aux Carottes, slow-braised chuck beef with carrots and aromatics — \$165 per tray.

ALLERGEN INFORMATION

Please inform us of any food allergies before ordering. Maison Dvora is not an allergen-free kitchen, and cross-contact may occur during preparation. Known allergens are noted beside applicable dishes. We cannot guarantee that any item is completely free from allergens. No dairy is used in our meat menus.

ORDER · maisondvora.com · WhatsApp or call +1.786.302.5160

Orders due Thursday at 12pm (Wednesday for 15+ guests).