

SALADS

- Tossed w/ Assorted Field Greens, Craisins and Assorted Vegetables; Choice of 2 Dressings
- Caesar Salad with House Made Seasoned Croutons w/ Caesar Salad Dressing
- Israeli Salad
- Cucumber Salad w/ Radish and Onion
- Potato - Traditional or Hot w/ Soy Bacon Dressing
- Pasta - Variety of Pastas, Vegetables and Dressings
- Kale and Quinoa Salad w/ Sunflower Seeds and Currants
- Cole Slaw - Traditional, Pineapple or Vinaigrette
- Greek Orzo Salad
- Asian Kale w/ Chopped Kale, Avocado, Edamame, Carrot, Daikon Radish, Crispy Wonton Strips and Sesame Ginger Dressing
- Ancient Grain Salad made w/ Farro, Wheatberry, Freekah and Bulgur Wheat in a Citrus Dressing
- Israeli Couscous w/ Butternut Squash and Cranberries
- Mexican Corn and Black Bean Salad
- Butternut Squash Salad

SIDE DISHES (VEG & STARCH)

- Ratatouille
- Asparagus; Marinated and Grilled w/ Lemon Herb; Grilled w/ Citrus & Garlic
- Broccoli Rabe w/ Artichoke and Sun Dried Tomato
- Grilled Vegetable
- Sweet Potato Tzimmes
- Mashed Potatoes: Garlic, Horseradish, Smashed
- Roasted Potatoes: Red, White or Tri Colored
- Saffron Rice w/ Lenils
- Wild Rice Pilaf w/ Mushrooms
- Stir Fried Rice w/ Asian vegetables
- Herbed Farro and Quinoa

SANDWICHES

*Made on Choice of Bread, Wraps or Rolls.
Includes Shredded Lettuce, Tomato along w/
Pickles and House Made Seasoned Potato
Chips*

- **PARVE:** Egg salad, White Tuna Salad w/ Avocado, Seafood Salad, Roasted Vegetable Salad, Eggplant Cutlet w/ House Made Marinara, Blackened Salmon Wrap, Grilled Portobello Mushroom w/ Roasted Red Peppers, Hummus
- **DAIRY:** Caprice Salad w/ Fresh Mozzarella, Sliced Tomato, Fresh Basil, Balsamic Vinaigrette
- **MEAT:** Roasted Turkey Breast, Marinated Sliced Chicken Breast, Roast Beef, Corned Beef or Pastrami Reuben, Thanksgiving Turkey includes Slow Roasted Turkey w/ Lettuce, Tomato, Turkey Bacon w/ Cranberry Mayonnaise on Ciabatta

TRADITIONAL KIDDUSH

- Sliced Bagels (4 Types of Bagels)
- Nova Scotia Lox
- Sliced Tomato, Red Onion, Cucumber and Capers
- Plain and Chive Cream Cheese
- Egg Salad
- Albacore White Tuna Salad w/ Avocado
- Whitefish Salad
- Fruit Platter
- 2 Salads from Salad Section
- Assorted Juices
- Aqua Fresca
- Coffee Service (Coffee, Decaf, Tea, Milk and Sugar/Sweeteners)
- Challah (2)
- Assorted Cookies

EXPANDED KIDDUSH

- All of the Above Plus:
- Two of the Following Hot Entrees - Kugel (Sweet Noodle, Savory Potato, Sweet Potato), Blintz Casserole or Frittata
- Yogurt Bar - Yogurt, Fresh Fruit (In Season), House Made Granola
- Pizza Bagels



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*Kosher certification through New England Kosher,
Rabbi Mayer Abramowitz with approval of
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**Contact us for your next special occasion at:
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MOZAIC Senior Life
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SERVING SENIORS SINCE 1973

The Harry and Jeanette Weinberg Campus, 4200 Park Avenue, Bridgeport, CT 06604

Here is just a sampling of some of the more popular menu items that we offer. This is not a complete list. Our chefs and bakery masters are very creative and appreciate the opportunity to express that through client suggestions!

COLD APPETIZERS

- Tuna Tartar on Crostini, Phyllo Cups, Martini Glasses or Cucumber Rounds
- Salmon Tartar on Crostini, Phyllo Cups, Martini Glasses or Cucumber Rounds
- Seafood Salad on Crostini, Phyllo Cups, Martini Glasses or Cucumber Rounds
- Lox Crostini w/ Parve Sour Cream, Scallion, Dill and Caviar
- Profiteroles: Stuffed w/ Savory Herb, Cheese or Spicy
- Eggplant Caponata served on Crostini or Phyllo Cups
- Asian Chicken Salad on Crostini, Phyllo Cups or Cucumber
- Deviled Eggs: Mustard, Horseradish, Wasabi
- Seasonal Crudit  w/ Homemade Spinach Dip or Hummus
- Domestic or International Cheese Board
- Fig and Pear Compote w/ Blue Cheese, Goat Cheese, Caramelized Onion served in Phyllo Cup
- Peppered Beef or Seasoned Salmon Carpaccio
- Caprice Skewer – Marinated Mozzarella Cheese w/ Grape Tomatoes and Fresh Basil
- Antipasta – Variety of Kosher Meats w/ Grilled Veggies, Pepperocini, Stuffed Grape Leaves and Olives
- French Baked Brie w/ Whole Grain Crackers
- Dragon Roll w/ Spicy Red Pepper Sauce



HOT APPETIZERS

- Franks en Croute w/ Spicy Brown Mustard
- Beef on Crostini
- Beef Satay (Herb, Asian, Szechuan Peppered or Thai)
- Chicken Satay - Herbed or Asian
- Slider Bar - Choice of Hamburger, Pulled BBQ Chicken or Pulled Southwest Brisket w/ Frizzled Onions
- Asian Chicken Dumpling - Citrus, Cilantro, Lemon Grass, Spices
- Beef Dumpling with Korean Kimchi
- Moroccan Cigars
- Potato and/or Sweet Potato Latke w/ Apple Sauce and Sour Cream
- Short Rib Braised Beef on Crostini
- Meatballs: BBQ, Asian, Maple, Pomegranate
- Macaroni and Cheese Bites
- Jalapeno Popper w/Maple Mustard Dipping Sauce
- Polenta Goat Cheese, Roasted Red Coulis
- Salmon Cakes - Dill, Cajun, Mustard or Honey Glazed
- Vegetable Cakes - Cajun or Curried
- Seafood Cakes w/ Remoulade
- Potato or Vegetable Knish
- Stuffed Mushrooms
- Scallion Pancakes w/ Ginger, Wasabi and Soy Ponzi
- Beef, Chicken or Vegetable Boureka
- Mini Beef/Chicken Empanada w/ Pico De Gallo
- Hot Wings - Buffalo, BBQ, Jerk or Asian w/ Celery Sticks and Dressing
- Thai Butternut Squash Soup Shooter
- Baby Lamb Chop Lollipop
- Pastrami Pineapple Skewer
- Corn Fritter w/ Roasted Red Pepper Coulis
- Fried Pickles w/ Ranch Dipping Sauce

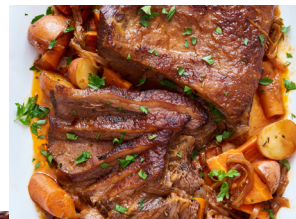


TRADITIONAL SHABBAT MEAL

- Choice of Herb Roasted Chicken or Slow Roasted Brisket, Matzo Ball Soup, Gefilte Fish w/ Horseradish, Herb Roasted Potato Wedges, Tzimmes, Challah or Challah Rolls

ENTREES

- Horseradish Crusted Filet of Beef w/ Portabello Demi-Glace
- Argentinian Marinated Skirt Steak w/ Chimichurri Sauce
- Slow Roasted Brisket
- Veal Francaise or Bruschetta
- Veal Chop Seared w/ Olive Oil, Rosemary and Garlic
- Chicken - Marsala, Picatta or Francaise
- Herb Roasted Chicken
- Chicken Cacciatore
- Stuffed Chicken Breast
- Marinated Grilled Chicken - Lemon Thyme, Teriyaki, Rosemary and Garlic
- Chicken or Beef Lo Mein with Asian Ponzi
- Chicken Tenders w/ choice of Dipping Sauce
- House Made Chicken Kiev
- Mediterranean Chicken Kebabs
- Turkey Roulade
- Salmon - Grilled, Honey Roasted, Dill, Curried, Punjabi, Asian
- Halibut - Grilled or Baked
- Stuffed Filet of Sole



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Regina Madwed,
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VEGETARIAN

- Stuffed Pepper: Stuffed w/ Brown Rice and Quinoa
- Cheese or Vegetable Lasagna
- Quinoa Stuffed Portabello Mushroom Cap
- Penne a la Vodka
- Eggplant Parmesan
- Vegetarian Stuffed Cabbage
- Cheese Ravioli w/ Choice of Marinara, Pesto or Alfredo Sauce
- Baked Ziti
- Baked Macaroni and Cheese

STATIONS

- **FARM TO TABLE CARVING STATION:** Tenderloin of Beef w/ Creamy Horseradish Sauce, Whole Roasted Turkey w/ Pan Dripping Gravy, Black Sesame Seed Crusted Ahi Tuna. Served w/ House Made Challah or Brioche Rolls, House Made Seasoned Potato Chips and Pineapple Slaw
- **POKE BAR:** Ceviche Ahi Tuna, Salmon and Cod w/ an Assortment of Accoutrements, Salad and Sauces
- **TACO OR BURRITO BAR:** Three types of Protein (Beef, Chicken, Vegetable) w/ Toppings and Soft/Hard Taco Shells, House Made Pico de Gallo, Guacamole, Salsa, Mexican Corn and Black Bean Salad
- **PASTA BAR:** Three Types of Pasta w/ Traditional Marinara, Vegan Pesto and Alfredo Sauce; Includes an Assortment of Vegetables, House Made Garlic Bread
- **ASIAN STATION:** Assortment of Sushi and Sashimi, Dim Sum (Vegetarian or Chicken), Spring Rolls, Satay; Lo Mein Noodles w/ Saut ed Vegetables, Bao Buns, and Spring Rolls with an Asian Slaw
- **MASHED POTATO BAR:** Three types of Mashed Potatoes w/ an Assortment of Accoutrements
- **MIDDLE EASTERN GRAZING STATION:** Fresh Hummus, Babbaganoush, Olives, Stuffed Grape Leaves and Grilled Vegetables w/ Pita Points

