



Rosh- Hashanah Yom Kippur Menu

The High Holy Days

The Days to ask the Lord for forgiveness and great new beginnings with happiness in the New Year. A day when you can inspire and encourage people around you to look at things with a new perspective. Our Family here at Cafasso's Fairway would like to extend our best wishes of health, happiness and new beginnings

Brisket Dinner

A selection of sides to accompany your brisket creating an easy to prepare traditional Holiday meal

\$31.99 per person

Sliced Beef Brisket w Egg Noodles

Flourless Gravy

Potato Latkes

Carrot Tzimes

Baby Beet Salad

Flourless Chocolate cake



It's our specialty. The fruit for your platter is all hand picked with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look.

Fruit Platters

Large (serves 30)	125.00
Medium (serves 15)	79.00
Small (serves 7)	39.00
Fruit Bowls (Cubed Fruit)	
Small server 6	19.99
Medium Serves 12	31.99
Large Round serves 8	42.99
Fresh Berry Platter	
Raspberries, Strawberries, blueberries, Blackberries, Mascarpone cream	69.00
Small serves 5 huge serves 10	129.00



Order: Online at cafassofairwaymkt.com or our Catering Dept. 201-224-7900 Option 3

Pickup: Regular in store Pickup or carside pickup with credit card payment link

Delivery: Minimum Order 100.00, 5 mile distance. Contactless payment or COD

Meze Platter

Matzo Cracker Chips accompanied by Hummus, a seasoned Olive oil labne, Olive Tapebnade, Sundried Tomato pesto assorted olives, stuffed mozzarella Peppedews, , dry apricots, Fresh cucumber chips, dates, spicy almonds and Toasted Almonds

Small Tray serves 8 **69.00** Large Tray serves 20 **125.00**



VEGETABLE CRUDITE

Your Choice Raw Veggies or Grilled Beans, Snap peas, Carrots, Celery, Asparagus, baby peppers, baby Broccoli, Jicama, cucumber chips, Daikon radish, and baby Tomatoes Your choice of dip, Hummus, Olive Tapenade or guacamole ,

Small serves 8 **35.00** Medium serves 15 **62.00**

Large serves 30 **99.00**



Paleo Plate

If Carbs and Sugar are on your NO List , this platter is will present itself with some delicious treats . Featuring Grilled Chicken, Turkey Bacon, Farm Fresh Blue Eggs, Radishes, Avocado, Olives, cucumber chips, steamed asparagus, cherry tomatoes, and pickled Onions

serves 8 **49.00**



Smoked Salmon Platter

Prime Smoked Norwegian Salmon accompanied by sour cream and dill onions,, tomatoes, peppers , cucumbers ,cream cheese , and Crackers

Small Serves 4 1lb tray **59.00**

Medium Serves 9 2lb tray **99.00**

Large Serves 20 4lb tray **189.00**



Seafood Cocktail Platter

A real show piece of deliciousness . Includes Cocktail Shrimp, Snow Crab Legs , and Lobster Tails. Accompanied by our delicious seafood cocktail sauce and truffle clarified butter.

Serves 5 people **179.00** Serves 12people **355.00**



Cheese Board

A selection of favorite Cheeses & Crackers presented on a platter and accompanied some dips

Small Serves 8 **59.00**

Medium Serves 15 **99.00**

Large Serves 25 **185.00**



Jarlsberg

Danish Blue Cheese

Parrano Dutch made Gouda style Cheese with a hinting of Parmesan Flavor

French Double Crème Brie

NY State Local Sharp Cheddar

Aged Manchego Cheese

Mozzarella Caprese Platter

Our Caprese Platter contains thick hand-made slices of mozzarella accompanied by Fresh sliced tomato, sun dried tomato strips and our delicious Basil pesto sauce.

Sm Serves 8 **32.00**

Med Serves 12 **59.00**

Lrg Serves 25 **89.00**



Knish Platter

An assortment of knishes potato, Broccoli, and spinach, cut and presented with whole grain mustard tray serves 8 **39.00**



Chicken Liver Platter

Our Chicken Liver, Pickled beets, grated Horseradish, celery Sticks, pickled baby onions, Mostardo Chutney and Crackers. Tray serve 6 **59.00**



Fruit & Cheese Platter

This arrangement created featuring seasonally selected fruits and selected cheeses cut into bite size wedges. Parmigiano, Manchego, Jarlsberg, cheddar, together with Grapes, Melons, berries, and more.

Small Board Serves 10 **89.00**

Medium Platter Serves 15 **149.00**



Soups

Soups are available in 24 oz containers

Chicken Matzoh Ball Soup **\$ 9.99 ea**

Chicken Consume **\$ 8.99 ea**

Root Vegetable Puree **\$ 8.99 ea**



Salads

Presented in Bowls serving . Smaller quantities available in the store for your shopping pleasure



Chopped Chicken Liver 2lb **\$ 22.00**

Creamed Herring 2lb **\$ 29.00**

Pickled Herring 2lb **\$ 29.00**

Matjes Herring 2lb **\$ 35.00**

Baked Salmon Salad 2lb **\$ 30.00**

Whitefish Salad 2lb **\$ 29.00**

Baby Confetti Potato Sld 2lb **\$ 25.00**

Mozzarella Caprese salad 2lb **\$ 25.00**

Egg Salad 3lb **\$ 39.00**

Tuna Salad 3lb **\$ 39.00**

Chicken Salad 3lb **\$ 39.00**

Israeli Sheppard's Salad 3lb **\$ 39.00**

Quinoa Cranberry Vegetable Salad 3lb **\$ 39.00**

Beet & Cucumber Salad 3lb **\$ 39.00**

Vegetable Crunch Salad 3lb **\$ 39.00**

Salad Platter

The above listed Salads of your choice o presented on a platter

Small serves 8 Select 3 Salads **\$ 39.00** Large serves 15 Select 4 Salads **\$ 68.00**

Green Salads

Serves 8-10

Chopped Salad Chopped Romaine and iceberg together with finely diced sweet peppers, cucumbers, and cherry tomatoes. Served with a robust Italian Dressing

39.00

Romaine Endive Beet Salad - with pecans, goat cheese, & raspberry dressing.

39.00

Shaved Fennel Salad A delicious unique tasting crispy salad featuring thinly sliced fennel, fennel seed, truffle oil thyme lemon juice, shaved parmigiano, orange sections

49.00



Hand Made Latkes

Presented in Aluminum trays for heating serving . Smaller quantities available in the store for your shopping pleasure. Dozen in a tray **39.00**

Potato

Zucchini

Broccoli

Sweet Potato

Eggplant



Holiday Favorites

Aluminum Half Trays serving 8. Smaller quantities available in the store for pickup

Sweet Noodle Kugel	\$ 39.00
Potato Kugel	\$ 39.00
Matzoh Balls 6 pc	\$ 11.00
Gefilte Fish 3oz 6pc	\$ 25.00
Homemade Honey Apple Sauce 2lb bowl	\$ 15.00



Vegetable Dishes

Presented On Platters serving 8 . Smaller quantities available in the store for your shopping pleas-

Lemon Roasted Rosemary Carrots	\$ 45.00
Carrot & Apple Tsimmes	\$ 45.00
Sesame String Beans	\$ 45.00
Roasted Beets Caramelized Onions and Honey	\$ 45.00
Oven Roasted Tomatoes Balsamic Garlic	\$ 45.00
Spaghetti Squash Olive Oil butter and sage	\$ 45.00
Roasted Asparagus with Walnuts	\$ 45.00
Braised Brussel Sprouts Balsamic Honey Onions and diced apple	\$ 49.00
Roasted Vegetables Diced assorted Fresh Vegetables	\$ 49.00
Sautéed Baby Spinach W/ shitake Mushrooms	\$ 49.00
Haricot Verts Beans with Shallots	\$ 45.00
Roasted Butternut Squash Red bell peppers, rosemary and olive oil	\$ 45.00
Mashed Yukon Potatoes	\$ 45.00
Horseradish Smashed Potatoes	\$ 45.00
Roasted Rosemary Marble Potatoes	\$ 39.00
Roasted Root Vegetables	\$ 49.00
Mashed Cauliflower	\$ 49.00
Creamed Corn Pudding	\$ 45.00
Grilled Vegetables (marinated in Balsamic Vinegar)	\$ 49.00



A large selection of Passover items will be available at our Rosticeria counter as well as in our deli case through the holiday.



Entrees

Roasted Turkey Breast

A specially selected premium turkey breast roasted with Fresh Herbs Your turkey breast is prepared fully cooked and sealed in oven safe trays wrapped with foil and heating instructions. Included is a sage pecan gravy.



Whole Breast Uncarved serves 6 to 7

\$ 75.00

Hand Carved Breast Sml Tray Serves 4 **\$49.00**

Med Tray Serves 8 **\$89.00**

Lrg Tray Serves 16 **\$179.00**

Rotisserie Chicken Cut Up

\$ 35.00

Our Lemon Herb Rotisserie roasted Local Goffle Farms Chicken cut up and presented in an aluminum tray ready to heat and enjoy. Tray serves 6

Roasted Cornish Hens

\$ 69.00

Small sized Chicken split and roasted with fresh Tuscan style herbs and Olive oil Tray serves 6

Roasted Duck

\$ 69.00

Seasoned with Cinnamon, Ginger, nutmeg, pepper, cloves honey and soy cut in 1/4's Tray serves 6

Braised Brisket

Fresh Herbs and vegetables in the pot with a first Cut Top Quality brisket. Slow Cooked to a delicious tenderness and finished with a reduction sauce



Whole Brisket (Unsliced) serves 18

\$ 225.00

Half Brisket (Unsliced) serves 9

\$ 125.00

Hand Cut Sliced Brisket sml Tray Serves 4 **\$89.00**

med Tray Serves 8 **\$175.00**

Lrg Tray Serves 16 **\$329.00**

Pastrami

\$ 125.00

First Cut Brisket Brined in all the Classic spices and herbs creating the sought after flavor we all crave in Pastarmi Hand Cut Sliced Pastrami Tray serves 8

Skirt Steak

Marinated Churassco style , grilled and sliced

Small Tray serves 4 **\$95.00**

Medium Tray serves 8 **\$169.00**

Large Tray serves 16 **\$299.00**

Marinated Rib Steak

Seasoned in a delicious Marinade and sliced

Small Tray serves 4 **\$99.00**

Medium Tray serves 8 **\$169.00**

Large Tray serves 16 **\$299.00**



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Prime Rib

Certified Angus Aged Prime Rib Herb seasoned and roasted

Half Rib Roast (Unsliced) serves 6 **\$ 199.00**

Thick Cut Hand Carved Prime Rib **\$99.00** Sml Tray Serves 4 med Tray Serves 8 **\$ 169.00**



Boneless Short Ribs **\$ 129.00**

Fork Tender Slow roasted Beef Short Rib Tray serves 8



Beef Bourguignon **\$ 89.00**

Tender fall apart beef chuck served in a rich red wine gravy with carrots , pearl onions, and mushrooms. Serves 8

Stuffed Cabbage **\$ 79.00**

Stuffed with a seasoned ground beef 8 pc



Poached Salmon Filet **\$ 89.00**

Scottish Farmed King Salmon Seasoned Oven Poached . Cu-cumber Dill Dijon Cream Sauce. Tray serves 8



Roasted Mustard Salmon **\$ 89.00**

roasted with a whole grain mustard crust Tray serves 8

Pan Seared Lemon Dill Salmon **\$ 89.00**

lemon vinaigrette with fresh dill and lemon zest Tray serves 8

Roasted Halibut Filet **\$ 79.00**

East Coast Fresh Halibut roasted with fresh herbsTray serves 4



Fruit

It's what we do unlike the rest The fruit for your platter is all hand picked from our renowned Fruit and Vegetable section with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look.



Watermelon Boat **35.00**
Serves 15 Half a watermelon scooped and refilled with assorted melon, fruits & berries.

Watermelon Dip **39.00**
Small Serves 8 Fresh Watermelon skewers served with a honey mint dipping sauce

Desserts

Rugelach Cookie Tray 2lb

36.95

Traditional Challuh Plain or w/ Raisins

6.99

Strawberry Topped Cheesecake

15.99

Baked Honey Pecan Apples

3.95 ea

Fairway Fresh Fruit Tart Crème layered fresh fruit tart

26.95

Coconut Macaroon Tray

16.99

Plain , Chocolate Dipped , Apricot filled

Key Lime Tart 8"

16.99

Strawberry Short Cake

16.99

Lemon Meringue Tart 8"

16.99

Honey Apple Cake

15.99



Chocolate Covered Strawberries

Our specialty. Your choice of Premium Long stem Strawberries or California Short Stem Strawberries dipped in French Valrhona Brand Chocolate. A rich 67% blend, a perfect contrast to the sweetness of the berries. Dipped Fresh

Long Stems 1.95ea

Short Stems 7.99 lb



COOKIE PLATTER

An assortment of treats to finish off the perfect event .Chocolate chips, Rainbow, oatmeal, red velvet, smores, biscotti, apricot,



Small Serves 10 **35.00**

Large Serves 20 **65.00**

Mini Petit Fours Tray

An elegant delicious assortment of two bite desserts including some but not limited to; mini lobster tails, , mini eclairs, filled mousse cups, French tropeziennes, macaroons, mini tarts,
Small serves 6 **49.00**
Large 12 **79.00**



TIRA MI SU

Chef Michael just had to create his own Tira Mi su recipe. Made with a whole lot of love for what he does this Tira Mi Su is simply outstanding. The Real Italian marscapone makes all the difference. Light airy and able to be enjoyed without that full feeling.

Tray serves 12 **35.00**

Bowl serves 6 **19.00**

Individual Cups **4.95 ea**



This year, Rosh Hashanah, begins on Friday Evening September 11, 2026. Please Orders must be in by Wednesday September 9, 2026

This year, Yom Kippur, begins on Sunday Evening, September 20, 2026. Please Orders must be in by Friday Evening September 18, 2026

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