



Visit our retail location:
Rubin's Kosher Restaurant
500 Harvard Street
Brookline, MA 02246

Hours:
Sunday 8:00 am - 8:00 pm
Monday – Thursday 9:00 am - 8:30 pm
Friday 8:00 am - 2:00 pm
Saturday closed

Our location is suitable for private affairs and after hour parties.
Parking provided.
Visit www.rubinskosher.com

We accept:



Glatt Kosher under the supervision of the Vaad Harabonim of Massachusetts



Rubin's Kosher Catering

MENU



Phone: 617-731-8787
Fax: 617-731-0127
www.rubinskosher.com

Bon Appetite!

Rubin's Takes Pride In Offering You An Enticing Menu, Filled With Creations Made From Only The Best Ingredients. Our Chef-Inspired Cuisine And Professionally Trained Staff Set Us Apart.

Service Par Excellence

Our Catering Coordinator Will Provide You With Superb Personalized Event Planning Assistance.

Where Staffing Is Not Required, Our Ordering Department Is Ready To Assist In Coordinating Your Menu For Any Business Or Social Function.

Our Skilled And Courteous Staff Will Prepare And Serve Your Meal With Grace, Allowing You To Feel Like A Guest At Your Own Event.

At **Rubin's**, We Will Ensure That All The Final Details Will Be Performed To Perfection.

Looking For Customized Menus?

At **Rubin's** We Will Create The Menu Of Your Liking. If You Are Looking To Do Something Other Than Our Menu Selections, Our Catering Coordinator Will Be Glad To Assist You.

Please Contact Us For All Your Catering Needs.

- ◆ Bar/Bat Mitzvah
- ◆ Bris's/ Baby Naming
- ◆ Kiddushim (Ask For Brochure)
- ◆ Bereavement (Ask For Brochure)
- ◆ Corporate Events
- ◆ Fundraising And Organization Events
- ◆ House Parties/ Holiday Parties
- ◆ Birthday Celebrations/ Engagement Parties/ Kid's Parties



"There's a reason places like the Harvard Club and the Four Seasons Hotel send out to Rubin's when their guests want kosher meals." - Boston Magazine

617-731-8787 • Fax: 617-731-0127 • info@rubinskosher.com

Catering Policy

Catering Staff

Catering Staff, Including Kitchen Staff, Function Coordinator, And Wait Staff, Are Billed At An Hourly Rate Per Staff Member, For A Three-Hour Minimum. A 20% Service Fee Applies To All Catered Events That Require Staff. A 5% Massachusetts Sales Tax Will Be Added To Function Cost Where Applicable.

Deposits And Payments

A 50% Deposit Will Be Required When Booking Functions Of \$500.00 Or More. Deposits Are **Non-Refundable**, And Will Be Due Upon Signing A Contract For Your Event. The Remaining Balance Will Be Due **Three Days Prior**, By Cash, Check, Or Credit Card. (This Must Be Pre-Approved Prior To Event For Remainder Of Balance). Supplemental Charges, If Any, Will Be Billed On The Day Of The Event. We Gladly Accept Visa And MasterCard.

Guarantee/Cancellation

Final Counts For Any Event Must Be Given A Least **Seven Days Prior** To Your Function Date. In The Event Of Inclement Weather, Customers May Reschedule Events Within A **Two-Day Period**. If The Event Is Cancelled And Not Rescheduled, The Customer Will Be Responsible For The Cost Incurred To That Point.

Rental Service

Arrangements Can Be Made For Rental Of Tables, Chairs, China, Tents, And Linens. These Arrangements Will Be Made And Coordinated For Your Event And Will Be Billed By Us For Your Convenience.

Additional Charges

Any Additional Charges Incurred By **Rubin's**, such as: Permits, Kitchen Fees, Kosher Supervision, Hall Set-Up, Or Breakdown Charges Will Be Billed To The Client.

Pricing

We Reserve The Right To Adjust Prices On Menu Items Based On Market Fluctuations And Item Availability. Price Changes May Not Be Reflected On This Menu. Our Staff Will Make Every Effort To Communicate Price Changes When An Order Is Placed.

Hot Hors D'Oeuvre Selection By The Dozen

<i>Mini Meat, Potato Or Spinach Knishes</i>	\$12.00
<i>Mini Potato Latkes</i>	\$ 9.00
<i>Cocktail Franks En Croute, Mustard</i>	\$10.50
<i>Chicken Satay, Spicy Peanut Dipping Sauce</i>	\$22.00
<i>Chicken Teriyaki Sticks</i>	\$18.00
<i>Honey Coconut Chicken Fingers</i>	\$18.00
<i>Buffalo Chicken Tenders, Hot Sauce</i>	\$22.00
<i>Walnut Breaded Chicken Skewer, Apricot Sauce</i>	\$26.00
<i>Portobella Ravioli</i>	\$20.00
<i>Vegetable Egg Rolls, Duck Sauce</i>	\$12.50
<i>Beef Satay, Spicy Peanut Dipping Sauce</i>	\$28.00
<i>Mini Sweet & Sour Meat Balls</i>	\$12.00
<i>Thai Salmon In Phyllo</i>	\$28.00
<i>Stuffed Mushrooms</i>	\$13.00
<i>Asparagus Wrapped In Crisp Pastry</i>	\$13.00
<i>Mini Stuffed Cabbage, Sweet & Sour Sauce</i>	\$18.00

**Cold Hors D'Oeuvre Selection
(Prices Per Person)
Minimum 10 Persons**

<i>Vegetable Crudite, Home Made Dipping Sauce</i>	\$2.75
<i>Hummus With Toasted Pita Points</i>	\$4.75
<i>Chopped Liver Pâté</i>	\$5.50
<i>Bruschetta With Basil And Tomatoes</i>	\$3.50
<i>Marinated Vegetables</i>	\$3.75

**HOME MADE SOUPS
2 Qt. Minimum**

*A Rubin's Tradition For Over 75 Years, Creating The
Finest In Soups, All Prepared From Scratch*

- Ginger And Honey
- Fruit Compote With Ginger
- Creamy Carrot
- Tomato Basil
- Minestrone
- Chicken Soup With Noodles
- Sweet & Sour Cabbage
- Mushroom And Barley
- Gazpacho
- Spinach & Ginger Broth
- Sweet Potato And Squash Soup
- Vegetable Soup
- Potato Leek Soup

\$7.50 Per Quart (Serves 3-4 People)



ENTRÉES

*Custom And Theme Dishes Available,
Please Ask Our Catering Consultant For Details*

BEEF SELECTION

(Includes Selection Of Two Side Dishes)

RIB EYE DIJONAISE

BONELESS RIB EYE ROAST COOKED IN A DIJON-THYME CRUST AND TOPPED WITH ROASTED GARLIC AND SHALLOTS, IN A MARSALA REDUCTION.

JACK DANIEL'S BRISKET

SLOW-BRAISED BRISKET PREPARED IN JACK DANIEL'S BBQ SAUCE

SWEET AND SOUR BEEF

BEEF SHOULDER MARINATED AND SLOW-BRAISED IN A SWEET & SOUR SAUCE WITH DRIED FRUIT AND MARSALA.

BEEF STROGANOFF WITH EGG NOODLES

TENDER BEEF PREPARED IN A PAREVE SOUR CREAM SAUCE, WITH CARAMELIZED ONIONS AND BUTTON MUSHROOMS

FISH SELECTION

(Includes Selection Of Two Side Dishes)

PROVINCIAL SALMON

BROILED SALMON FILLET TOPPED WITH ROASTED GARLIC, TOMATOES, CAPERS, AND BLACK OLIVES

HONEY SALMON

SALMON FILLET MARINATED IN A HONEY-ORANGE SAUCE AND TOPPED WITH A HAZELNUT CRUST

SALMON SCAMPI

BONELESS SALMON FILLET
SAUTÉED IN A WHITE WINE AND GARLIC SAUTERNE

BAKED SCROD

BAKED STUFFED SCROD WITH LEMON DILL AND BREAD CRUMBS

BROILED SNAPPER

CILANTRO-LEMON CRUSTED RED SNAPPER,
SAUTÉED IN A LEMON SAUTERNE

POULTRY SELECTION

(Includes Selection Of Two Side Dishes)

SHIITAKE CHICKEN

SHIITAKE MUSHROOM CRUSTED CHICKEN BREAST,
SAUTÉED IN A WHITE WINE CREAMY MUSHROOM SAUTERNE.

HONEY ROAST CHICKEN

A HALF CHICKEN MARINATED IN HONEY AND ORANGE ROSEMARY,
AND GLAZED IN CITRUS REDUCTION.

CHICKEN ROULADE

SAUTÉED CHICKEN BREAST STUFFED WITH GRILLED ASPARAGUS
CITRUS YELLOW PEPPER COULIS.

BARBECUE CHICKEN

HALF CHICKEN SLOW-COOKED IN OUR HOMEMADE BARBECUE SAUCE.

STUFFED BONELESS BREAST OF CHICKEN

BONELESS BREAST OF CHICKEN, MUSHROOM STUFFING, SERVED WITH HOME MADE TRADITIONAL GRAVY.

HAWAIIAN CHICKEN

SAUTÉED CHICKEN BREAST
WITH PINEAPPLE, RED AND YELLOW PEPPERS, GINGER.

CHICKEN PICCATA

SAUTÉED CHICKEN BREAST PREPARED WITH CAPERS,
LEMON-GARLIC SAUTERNE.

VEGETARIAN SELECTION

STIR FRIED ASIAN GREENS

A COMBINATION OF BOK CHOY, CHOY SUM, BEANS, AND TOFU, IN A TERIYAKI SAUCE, WITH A HINT OF BROWN SUGAR AND GROUND CHILI.

STIR FRIED EGGPLANT WITH LEMON

DICED EGGPLANT WITH LEMON, COMBINED WITH GARLIC, CORIANDER, LEMON ZEST, FRESH CORIANDER LEAVES, AND A TOUCH OF BROWN SUGAR.

EGGPLANT WITH PORTABELLA

SAUTÉED EGGPLANT WITH PORTOBELLA MUSHROOMS
IN A MARINA SAUCE.

VEGETARIAN LASAGNA

A COLORFUL AND DELICIOUS COMBINATION OF CARROTS, PORTABELLA MUSHROOMS, SEASONAL VEGETABLES, AND TOFU,
ALL PREPARED IN LASAGNA SHEETS.

**ACCOMPANIMENTS
TO COMPLEMENT YOUR ENTRÉE SELECTION**

(Minimum 10 People)

***What Makes A Meal Complete Is The Side Items, And At Rubin's
We Provide A Well Rounded Menu To Create A Perfect Meal***

Potato Kugel (serves 16-20)	19.99
Sweet Noodle Kugel (serves 16-20)	19.99
Kasha Varnishkes	3.50 pp
Roasted Garlic Mashed Potatoes	3.25 pp
Roasted Rosemary Potatoes	3.25 pp
Couscous With Dried Apricots	5.95 pp
Citrus Couscous With Roasted Vegetables And Mint	5.95 pp
Lemon Pepper Penne With Spring Vegetables	3.95 pp
Barley Pilaf	3.95 pp
Vegetable Fried Rice	3.95 pp
Mushroom Risotto	4.95 pp
Wild Rice Pilaf With Dried Fruits And Nuts	4.95 pp
Baked Stuffed Potato With Chives	3.25 pp
Steamed New Potatoes With Parsley	3.25 pp
Confetti Rice Pilaf With Tri-Color Peppers	3.95 pp
Vegetarian Carrot Tzimmes	3.95 pp
Cinnamon Honey Glazed Baby Carrots	3.95 pp
Vegetable Medley	2.99 pp
Grilled Asparagus With Fresh Lemon	3.95 pp
Green Beans And Wild Mushroom Sauté	3.95 pp
Steamed Broccoli With Confetti Vegetables	3.95 pp
Ratatouille	3.95 pp
Baked Stuffed Tomato	3.25 pp
Grilled Seasonal Vegetables	3.95 pp
Zucchini And Summer Squash Medley	3.95 pp

DINNER SALAD SELECTION

(Minimum 6 People)

Garden Salad 2.95 pp • with Grilled Chicken 7.95

Strawberry Spinach Salad

*Spinach, Candied Pecans, Sliced Strawberries,
served with a Honey & Apricot Vinaigrette 4.95*

California Spring Salad

*Mesclun Mixed Greens, Sliced Toasted Almonds,
Sliced Mandarin Oranges, Served with a Citrus Vinaigrette 3.95*

Caesar Salad

*With Homemade Herbed Croutons and Garlic Caesar Dressing 3.50
With Grilled Chicken 8.95 • With Poached Salmon 8.95*

Southwestern Grilled Corn Salad

*Grilled Corn, Roasted Red Peppers, Red Onion, Cilantro
Served with House Vinaigrette Dressing 4.95*

Cranberry Pecan Salad

Mixed Greens, Cucumber, Tomato, Red Onion, with Dressing of Choice 4.95

Israeli Salad 4.95

SPECIALTY PLATTERS

(Minimum 10 People)

Rubin's Classic Deli Platter:

We Are Proud To Offer The Finest Selection Of Our Garnished Meats

(Selection Of Four Deli Meat Items)

*Turkey, Turkey Pastrami, Smoked Turkey
Corned Beef, Roast Beef, Salami, Bologna
Tongue (add \$3.00 per person)*

Served With Your Selection Of Two Sides:

Potato Salad, Cole Slaw, Pasta Salad, Israeli Salad

Or

Mixed Green Salad, Vinaigrette

Accompanied By

*Freshly Baked Rye Breads, Tea Rolls, Half Sour Pickles,
Pickled Tomatoes, Deli Mustard, Russian Dressing, And Mayo*

\$10.99 Per Person

(Available As A Sandwich Platter \$12.99 Per Person)

Rubin's Classic Turkey Platter:

A Combination Of Smoked Turkey, Classic Turkey, And Turkey Pastrami

Served With Your Selection Of Two Sides:

Potato Salad, Cole Slaw, Pasta Salad, And Israeli Salad

Or

Mixed Green Salad, Vinaigrette

Accompanied By

*Freshly Baked Rye Breads, Tea Rolls, Half Sour Pickles, Pickled Tomatoes,
Deli Mustard, Russian Dressing, And Mayo*

\$9.99 Per Person

Rubin's Mini Sandwich Platter:

The Perfect Sandwich Served On Tea Rolls

*Mini Tea Rolls Tastefully Garnished With Lettuce And Tomato
Tuna Salad, Egg Salad, Salmon Salad, Seafood Salad, Hummus*

Served With Our Home Made Cole Slaw And Half Sour Pickles
\$8.99 Per Person



Rubin's Classic Wraps:

An Artfully Garnished Arrangement Of Halved Rollup Sandwiches

Your Choice Of

*Turkey, Smoked Turkey, Turkey Pastrami,
Roast Beef, Corned Beef, Salami,
Chicken Salad, Tuna Salad, Egg Salad,
Salmon Salad, Seafood Salad*

Served With Lettuce, Tomato And Sliced Red Onion

Accompanied By Deli Mustard, Russian Dressing And Mayo
\$9.99 Per Person

Rubin's Gourmet Rollup Platter:

*They Say If You Look Great, You Feel Great. As Goes With This Gourmet
Feast Of Superbly Garnished Gourmet Rollup Masterpieces.*

\$10.99 Per Person

Pilgrim Wrap

Roast Turkey, Home Made Stuffing, And Cranberry Sauce

Roast Beef Tarragon

Perfectly Prepared Roast Beef, Asparagus, And Tarragon Mayonnaise

Mediterranean Chicken

Mint Grilled Chicken, Hummus, And Romaine Lettuce

Oriental Chicken

Marinated Orange Sesame Chicken Tenders,

Garden Vegetables, Oriental Noodles

Teriyaki Chicken

Grilled Chicken Teriyaki Tenders, Oriental Rice

All Sautéed In Teriyaki Sauce

Teriyaki Beef

Grilled Beef Strips Prepared In Teriyaki Sauce, With Lettuce And Tomato

Thai Wrap

Grilled Chicken Tenders, Greens And Shredded Carrots

With Our Own Satay Peanut Sauce

Grilled Salmon Wrap

With Sprouts And Cucumber Dill Sauce

Middle Eastern Wrap

Hummus, Tabouli, And Eggplant Salad

Portobella Wrap

*Marinated Portobella Mushrooms, Greens, Marinated Red Onions, Roasted
Peppers*

Grilled Veggie

A Tasteful Array Of Grilled Seasonal Vegetables And Hummus

California Veggie Wrap

Baby Spinach, Sliced Tomato, Marinated Red Onion, Roasted Peppers



ANY OCCASION COLD PLATTERS

(minimum 10)

Vegetable Crudite Platter

A Refreshing Combination Of Cucumbers, Summer Squash, Carrots, Celery, Broccoli, Cauliflower, Peppers, And Cherry Tomatoes

Centered By A Hollowed Pumpnickel Filled With Our Home Made Dip

\$2.75 Per Person

Grilled Vegetable Platter

A Magnificently Garnished Platter Of Assorted Seasonal Vegetables

With Aged Balsamic Glaze

\$4.25 Per Person

Mediterranean Platter

A Tasteful Arrangement Of Mediterranean Fare:

Hummus, Tabouli And Babaganoush,

Accompanied By Israeli Pickles And Pita Bread Points

\$8.99 Per Person

Marinated Vegetable Platter

The Perfect Compliment To Any Of Our Party Platters.

A Superb Assortment Of:

Calamata Olives, Green Olives, Marinated Mushrooms, Roasted Peppers, Pepperoncini, Marinated Cherry Tomatoes, And Artichokes

\$3.95 Per Person

Rubin's Chicken Wing Platter

A Delicious Trio Of Teriyaki, Buffalo, And Barbecue Chicken Wings

Served With Pareve Dipping Sauce

\$4.75 Per Person

Boneless Chicken Tender Platter

A Selection Of Boneless Chicken Tenders (Honey, Barbecue, And Buffalo)

Served With Dipping Sauces

\$4.75 Per Person

Boneless Barbecue Rib Platter

Slow Cooked Boneless Ribs That Will Melt In Your Mouth

\$7.25 Per Person



RUBIN'S SENSATIONAL COLD SALAD PLATTERS

(minimum 10)

Grilled Chicken Platter

Marinated Grilled Chicken, Served With An Apricot Chutney

Selection Of Two Sides:

Potato Salad, Cole Slaw, Pasta Salad, Israeli Salad,

Mixed Green Salad, Vinaigrette

\$10.25 Per Person

Grilled Chicken Caesar Salad Platter

Sliced Grilled Chicken Served Over Romaine Leaves

With Home Made Croutons And Pita Bread

Selection Of Two Sides

Potato Salad, Cole Slaw, Pasta Salad, Israeli Salad

\$10.75 Per Person

Grilled Chicken Platter

Marinated Grilled Chicken Served Over Sesame Noodles

Mesclun Salad, Herb Vinaigrette, And Tea Rolls

\$10.50 Per Person

Poached Salmon Platter

Poached Salmon Filet Served Over Mesclun Greens,

Cucumber Dill Dressing And Pita Bread

Selection Of Two Sides

Potato Salad, Cole Slaw, Pasta Salad, Israeli Salad

\$11.25 Per Person

White Albacore Tuna Salad Platter

Tuna Salad Served Over A Bed Of Mixed Greens,

Herb Vinaigrette And Pita Bread

Selection Of Two Sides

Potato Salad, Cole Slaw, Pasta Salad, Israeli Salad

\$9.99 Per Person

Salad Nicoise Platter

New Potatoes, Fresh Green Beans, Plum Tomatoes,

Olives, Cooked Eggs, And White Albacore Tuna

Presented Over Mixed Greens, Herb Vinaigrette

Tea Rolls

\$10.25 Per Person

RUBIN'S GARNISHED OR FREE STYLE SALADS

(Minimum Of Three Pounds)

(Priced Upon Selection)



Fresh Berry Chicken Salad

Chicken Pasta Salad

Caribbean Chicken And Black Bean Salad

Tuna Pasta Salad

Pasta Primavera Salad

Tricolor Rotini, Julienne Vegetables, And Broccoli Florets

In A Red Wine Vinaigrette

Tuna And Tabouli Salad

Israeli Salad

Artichoke And Rice Salad

Cucumber Salad

Moroccan Carrot Salad

Green Bean Salad

Asparagus Salad With Lemon Herb Dressing

Chick Pea Salad With Roasted Vegetables

Baby Spinach And Portobella Mushroom Salad

Spinach Salad With Mandarin Oranges, Dried Cranberries,

Glazed Walnuts, Citrus Vinaigrette

Waldorf Salad, Prepared With Apples, Celeriac And Pineapple

Mesclun Field Greens, Dried Cranberries, Balsamic Vinaigrette

Seafood Salad

Cole Slaw

Red Bliss Potato Salad

Egg Salad With Dill

Three Bean Salad

Black, White, And Kidney Beans Tossed With Confetti Vegetables

In A Dijon Vinaigrette

RUBIN'S SPECTACULAR FISH PLATTERS

(Prices per person, minimum 10)

SMOKED SALMON PLATTER

A Perfectly Garnished Tray Of Smoked Salmon, With Lettuce, Sliced Cucumbers, Tomatoes And Red Onion. Served With Assorted Bagels And Kosher Sealed Plain And Chive Cream Cheese. 9.50

SMOKED SALMON AND CHUB PLATTER

An Enticing Arrangement Of Smoked Salmon And Whitefish Chubs Garnished With Lettuce, Sliced Cucumbers, Tomatoes And Red Onion. Served With Assorted Bagels And Kosher Sealed Plain And Chive Cream Cheese. 11.50

DELUXE SMOKED FISH PLATTER

The Ultimate Selection Of The Finest Smoked Fish

A Large Whitefish Filled With Whitefish Salad Surrounded By A Selection Of Smoked Salmon, Sliced Baked Kippered Salmon And Sable, Garnished With Lettuce, Sliced Cucumbers, Tomatoes And Red Onion. Served With Assorted Bagels And Kosher Sealed Plain And Chive Cream Cheese. 14.50

PICKLED HERRING AND SALAD PLATTER

*Create Your Own Garnished Platter With A Selection From The Following: Herring In Wine Sauce, Chopped Herring, Whitefish Salad, Salmon Salad, Tuna Salad, Egg Salad, Hummus
Served With Cocktail Party Bread 9.95*

BAGELS, BAGELS, BAGELS...

*Assorted Fresh Bagels Served On Party Platters Accompanied By Kosher Sealed Plain And Chive Cream Cheese And Salmon Spread,
Garnished With Lettuce, Tomato, Cucumbers And Red Onion. 6.50*

BRUNCH PLATTER

*Decorated Platter Of Smoked Salmon, Sable, Whitefish Salad And Tuna Salad, Garnished With Lettuce, Sliced Cucumbers, Tomatoes And Red Onion.
Served With Assorted Bagels, Plain And Chive Cream Cheese. 13.50*





Fresh Fruit And Berry Platter

A Colorful And Tasteful Arrangement Of Sliced Fruits And Berries
\$4.95 Per Person

The Center Of Attraction

*Magnificently Carved Watermelon, Filled To The Brim
 With A Fresh Fruit Festival Of Flavors*
Market Price



PASTRY PLATTERS

10 Person Minimum

(Tastefully Plattered And Ready To Serve)

Assorted Cookie Platter

Assortment Of Fancy Cookies
\$2.75 Per Person

Cookie And Brownie Platter

A Superb Selection Of Fresh Baked Cookies And Brownies
\$3.25 Per Person

Apple Strudel Platter

Delicious Home Baked Apple Strudel Slices
\$2.50 Per Person

Pastry Tray

*A Fine Assortment Of Min Fruit Danish,
 Mini Chocolate Chip Danish,
 Rugalach, Mini Muffins,
 And Mini Pecan Rolls*
\$4.25 Per Person

Babka & Rugalach Platter

\$4.95 Per Person

Assorted Parve Cheesecakes

Cherry, Blueberry, Plain
\$24.95 Each

Assorted Cakes

(Price Upon Selection And Size)

- Chocolate Mousse Cake*
- Seven Layer*
- Chocolate Crème Pie*
- Carrot Cake*
- Fruit Flan*
- Lemon Chiffon*
- Strawberry Chiffon*

Sheet Cakes

Half.... \$60.00 (Serves 35-40)

Full...\$125.00 (Serves 80-85)

Double... \$180.00 (Serves 100-115)

All Sheet Cakes Available With Special Decorations Or Sport Themes

