

Specializing in:  
Kosher Catering  
Bar and Bat Mitzvahs  
Shabbat Dinners  
Kiddush  
Seders  
Celebrations of Life  
Banquets

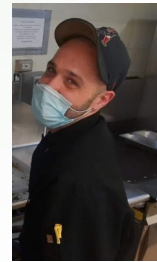
Small and Large Events  
Take Out  
Onsite and Offsite Events



Glatt Kosher Supervised  
Under the Direction of  
Rabbi Evan Shore  
Of  
Va'Ad HaIr of Syracuse

Whether catering a small gathering or large event, Chef Keith Leblanc always puts his heart and soul into your event, ensuring the smallest details are beautifully executed perfectly.

Using his flair for plating, your event will have a beautiful look as well as delicious flavors.



Catering By the Oaks

18 Arbor Lane  
Dewitt, NY 13214

Phone: 315-446-9111 ext. 160  
E-mail: Pamela.Whitmore@sodexo.com

## Catering By the Oaks Kosher Catering



**Pamela Whitmore, CDM, CFPP**  
(315) 446-9111 ext. 160  
Pamela.Whitmore@sodexo.com

**Chef Keith Leblanc**  
Keith.LebLANC@sodexo.com



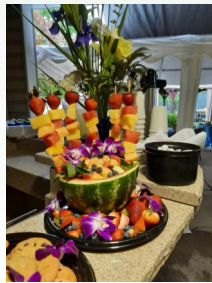
### Sample Kiddush Menu

- Egg and Tuna Salad
- Hard Boiled Eggs
- Bagels with Cream Cheese and Jelly
- Fresh Cut Fruit
- Assorted Breakfast Pastries
- Coffee/ Tea
- Assorted Juices



### Sample Expanded Kiddush Menu

- Egg and Tuna Salad
- Hard Boiled Eggs
- Bagels with Cream Cheese and Jelly
- Broccoli and Cheddar Quiche
- Fried Potatoes with Red Peppers
- Fresh Cut Fruit
- Assorted Breakfast Pastries
- Assorted Cookies
- Coffee/ Tea
- Assorted Juices



### Sample Reception Menu

- Vegetable Crudité with Hummus
- Bruschetta
- Potato Puffs
- “Crab” Cakes with Remoulade
- Wrapped Pastry Franks with Spicy Mustard
- Fresh Cut Fruit
- French Pastries
- Assorted Cookies
- Lemonade
- Ice Tea
- Sangria

### Sample Expanded Reception Menu

- Vegetable Crudite with Hummus
- Bruschetta
- Stuffed Grape Leaves
- Spinach Burekas
- Potato Knish
- Wrapped Pastry Franks with Spicy Mustard
- Poached Salmon
- Teriyaki Chicken Satay
- Black and White Cookies
- French Pastries
- Chocolate Mousse
- Lemonade
- Ice Tea
- Red and White Wine
- Sangria



### Sample Dinner Menu

- Cranberry Pecan Salad
- Roasted Vegetables
- Roasted Sweet Potatoes
- Fried Chicken
- Pound Cake with Berries



### Sample Dinner Buffet Menu

- Quinoa Roasted Vegetable Salad
- House Salad
- Steamed Broccoli
- Vegetable Medley
- Roasted Fingerling Potatoes
- Brown Rice Pilaf
- Roasted Honey Chicken
- Pulled Brisket
- Peach Melba
- Assorted Cookies

