

2024 PICNIC MENU

GRAB, GO AND ENJOY! Available June 16 thru Sept. 15 2024!

Enjoy a summer outing, night at Ravinia or a backyard Shabbat lunch!

DINNER PICNIC SET

Minimum of 4 Persons

PACKAGE ONE PRICE:

\$24.00 PER PERSON

Light Summer Green Salad VG, GF Radishes, Baby Carrots and Lemon-Balsamic Vinaigrette Roasted Vegetable Orzo Salad V, DF Zucchini, Squash, Assorted Bell Pepper and Caramelized Onion With an Herbed Vinaigrette

(Choice of One Feature) Fried Chicken DF Barbecue Glazed Boneless Skinless Chicken Breast DF, GF Barbecue Brisket DF, GF Add: \$8.00 Per Person Dessert | S'mores Brownies V, DF

PACKAGE TWO PRICE:

 \$28.00 PER PERSON

 Build Your Own Slider Kit

 Includes Soft Buns, Lettuce, Tomato, Pickles, Mustard and Mayonnaise

 Housemade Barbecue Chips VG

 Roasted Summer Corn Salad or Asian Slaw VG, GF

(Choice of Two Features) Pulled Barbecue Brisket DF, GF Chicken Schnitzel DF Impossible Sloppy Joe VG, GF Dessert | Fresh Berry Mini Bundt Cake V, DF

DELI BOXES

Minimum of 4 Persons: Comes with Potato Salad and Coleslaw

Mini Wraps Box DF (Choice of Two Features)

Club Sandwich | Turkey, Roast Beef, Corned Beef, Lettuce, Pickles and Honey Dijon Italian Hero | Genoa Salami, Roast Beef, Lettuce, Tomato, Pickles and Whole Wheat Wrap

Mediterranean Chicken | Lettuce, Tomatoes, Red Onions, Cucumber, Kalamata Olives, Artichoke, and Hummus on a GF Wrap Roasted Vegetable | Red Peppers, Onion, Zucchini, Squash and Hummus on a GF Wrap

Price: \$18.00 Per Person

Visit www.zeldastable.com/picnic or Call 847-674-0033 to order now! Orders must be placed 48 hours in advance.

SUMMER PICNIC BOX

Minimum of 4 Persons

MEAT - Charcuterie DF

Assorted Salamis, Smoked Turkey, Pepperoni, Pickled Cauliflower and Carrots, Olives and Pickles, Brown Grainy Mustard and Fig Jam, Dried Fruits, Bread Sticks and Crostini Price: \$18.00 Per Person

DAIRY - Artisan Cheese V

Assortment of Imported Cheeses, Dried Fruits, Dark Chocolate, Assorted Crackers, Sliced Baguette and Grissini, Pickled Cauliflower and Carrots, Olives and Pickles, and Fig Jam Price: \$15.00 Per Person

Hand Carved Nova Lox Upgrade | Add \$8.00 Per person Crudité Upgrade | Add \$5.00 Per person A Display of the Season's Freshest Vegetables with Ranch and Hummus Dip

INDIVIDUAL BOWLS

Minimum of 2 Persons

Chimichurri Wild Rice Bowl DF, GF Served on a Bed of Wild Rice, Arugula, Roasted Corn, Red Pepper, Black Bean Salad, Pepitas with Sweet Chili Lime Dressing

Grilled Chicken Breast: \$18.00 Per Person Grilled Marinated Tofu: \$16.00 Per Person

Mesquite Grilled Salmon DF, GF

Served on a Bed of Artisan Greens, Quinoa, Red Pepper, Chili Roasted Corn, Corn Tortilla Strips and Meyer Lemon Vinaigrette Price: \$20.00 Per Person

A LA CARTE SALADS

Minimum of 4 Persons

Baby Spinach and Frisée VG, DF

With Premium Strawberries, Mandarin Oranges, Carrots, Torn Croutons, Aged Balsamic Drizzle Price: \$28.00

Israeli Mango and Sumac Salad VG, GF

Mango, Cucumber and Sumac Onions with Mango Citrus Vinaigrette Dressing Price: \$24.00

A LA CARTE DESSERT

Apple Hand Pies V, DF Price: \$27 Per Half Dozen

Banana Pudding V, DF Fresh Bananas, Pudding, Vanilla Wafers, Whipped Cream and Caramel Price: \$24.00 Per 24 Ounces

Strawberry Rhubarb Cheesecake Squares V Price: \$21.00 Per Dozen

Deconstructed S'mores Kit (Serves 4) V, DF Price: \$28.00

PICNIC UPGRADES

Tepperberg Wine | Chardonnay or Cabernet Sauvignon | \$18.00 Per Bottle

8oz Fresh Mocktails To-Go | \$8.00 Per Bottle - Strawberry Basil | Watermelon Lime | Arnold Palmer Lemonade