

Breads & Desserts

Traditional Challah Bread

Traditional round, braided sweet bread
\$6.99 Each

Carlino's Savory Challah Bread

Traditional sweet and savory braided bread
with figs, olive oil and sea salt
\$7.99 Each

Traditional Apple Cake

Sweet vanilla cake,
fresh apples, cinnamon, spice
\$9.99 Each

Apple Streusel Pecan Bundt Cake

Sweet vanilla cake, streusel topping,
pecans, cinnamon, spice
\$10.49 Each

Homemade Rugelach

Choice of cinnamon
& almond, chocolate, or cranberry apple
(1 lb. Minimum per flavor) \$16.99/lb.

Chocolate Flourless Cake

Carlino's signature decadent, dense chocolate
truffle cake - WHEAT FREE
6" Cake (Serves 6-8 guests) \$16.99



EST. C 1983

Hanukkah Menu 2017



EST. 1983

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

PLEASE NOTE:

Hanukkah Menu items available
Tuesday, Dec. 12 - Wednesday, Dec. 20

We will be featuring many of these specialties
throughout our markets for purchase during this time.

2616 E. County Line Rd. Ardmore, PA 19003
128 W. Market St. West Chester, PA 19382
carlinosmarket.com | 610.649.4046

Hors d'Oeuvres & Starters

Mini Filet on Toast

Filet of beef, caramelized onion, horseradish cream, bell pepper confetti, crostini
(2 Dozen minimum) \$36.00 / Dozen

Mini Chicken Wellington

Chicken breast, mushroom duxelle, puff pastry
\$30.00 / Dozen

Red Beet & Goat Cheese Puff

Beets and whipped goat cheese, fresh herbs, in puff pastry flower
\$30.00 / Dozen

Soups

Quart serves 2-4 guests

Matzo Ball Soup

Traditional matzo balls, chicken broth
\$8.99

Lentil Soup

Green lentils, carrots, red bell pepper, vegetable stock, fresh herbs - VEGAN, WHEAT FREE
\$9.99

Carrot Ginger Soup

Carrot, fresh ginger, curry, fresh herbs, coconut milk - VEGAN, WHEAT FREE
\$9.99

Salads

Arugula & Fennel

Baby arugula, shaved fennel, pine nuts, Parmigiano Reggiano, Carlino's Roasted Pine Nut Citrus Vinaigrette
Family (Serves up to 7) \$19.99
Small (Serves up to 12) \$39.99
Medium (Serves up to 20) \$59.99

Harvest Quinoa

Red quinoa, shredded Brussels sprouts, pecans, dried cranberries, honey, lemon, extra virgin olive oil
VEGETARIAN, WHEAT FREE, DAIRY FREE
Small (Serves up to 12) \$29.99
Medium (Serves up to 20) \$49.99



Entrées

Braised Beef Brisket Brined and braised traditional brisket with red wine, tomatoes, vegetables, fresh herbs, sliced and served au jus - WHEAT FREE, DAIRY FREE
Small (Serves up to 12) \$69.99
Large (Serves up to 20) \$119.99

Extra Brisket Gravy

\$5.99 Per pint

Grilled Honey Balsamic Chicken

Clover honey, 8 year aged vinegar, garlic, seasoning
WHEAT FREE, DAIRY FREE
(*6 Piece Minimum) \$5.99 Per piece

Orange Cranberry Salmon

Sustainably raised and caught grilled salmon filet topped with a sweet orange and cranberry marmalade
WHEAT FREE, DAIRY FREE
8 Oz. portion (4 Piece minimum)
\$14.99 Per piece

Poached Salmon with Cucumber Dill Sauce

Sustainably raised and caught and antibiotic free side of poached salmon, cucumber dill yogurt sauce, topped with thinly sliced cucumbers, presented whole and decorated attractively on a platter - WHEAT FREE
\$129.00 (Serves 8-10)

Apricot and Rosemary Glazed Roasted Chicken

Our succulent, all natural chicken raised without antibiotics or hormones is glazed with an apricot and rosemary reduction and spit roasted to perfection. Please indicate whole or split into pieces for serving convenience.
WHEAT FREE, DAIRY FREE
(Serves 4) \$9.99 Each

Sides

Homemade Apple Sauce

Cinnamon and spice
\$3.99 Per Pint

Traditional Potato Latkes

Fried potato pancake, side of applesauce and sour cream
\$26.99 / Dozen

Herb Roasted Potatoes

Small (Serves up to 10) \$25.99
Medium (Serves up to 15) \$42.99

Large (Serves up to 25) \$75.99

Options:

Slow-roasted Idaho Potatoes

with Carlino's extra virgin olive oil, white wine and special seasonings

Sweet Potatoes, bell peppers, onions, rosemary, garlic

Roasted Root Vegetables

Beets, parsnips, butternut squash, rutabaga and turnips slow roasted with a medley of herbs and olive oil - WHEAT FREE, VEGAN
Small \$29.99 | Large \$49.99

New! Zucchini Parmigiano Latkes

Zucchini and squash with Parmigiano Reggiano and fresh herbs fried with a side of sour cream
\$29.99 / Dozen