



SUMMER IS FOR RELAXING!

Don't stand in long lines at the grocery store or a restaurant.
We'll do the shopping and cooking for you!

We're offering two packages, as well as, our a la carte items you've come to love.

Let our kitchen prepare your weekend meals including
Friday Evening Dinner, Saturday Lunch, and Sunday Brunch.
Saturday Evening Dinner can be either a Casual Barbecue or an Elegant Dinner.

Casual Barbecue Package: \$450 Elegant Dinner Package: \$500

Each package serves 6 people. All meals are freshly prepared,
ready to share with your family, or can be frozen for later use.

Order forms may be emailed to jeffk@bettythecaterer.com or ilanaw@bettythecaterer.com

We are offering no contact curbside pick up at the following locations on
Thursdays beginning May 28th - September 3rd. Pick up between 4 - 6 p.m.

Melrose B'Nai Israel / KI Adath Israel - Main Line

Curbside pick up is also available at our commissary on
Fridays beginning May 29th - September 4th. Pick up between 10 a.m. - 1 p.m.
Please indicate on your order form what time works best for you.

1320 West Somerville Avenue
Philadelphia, Pennsylvania 19141

Please call 215-224-8400 upon your arrival and we will load all items into your car.

Delivery to the Philadelphia area and Shore Points can be arranged at an additional cost.

ALL ORDERS MUST BE PLACED BY THE MONDAY PRIOR TO PICK UP.

Please keep in mind that our kitchen is practicing strict social distancing
guidelines and an increase in our sanitation procedures. This limits the
amount of meals we can prepare, as we are limited to the number of staff
we can have in our kitchen, so please make sure
to order early, so we can try to accommodate everyone.

Prepared by Executive Chef Andrew Berks



FRIDAY

CASUAL DINNER

Includes freshly Baked Challah with an Herbed Margarine Spread

APPETIZER COURSE - Please select 1

Tossed Green Salad with Heirloom Cherry Tomatoes and Cucumber Coins with Balsamic Vinaigrette

Chicken Soup with Matzo Balls

ENTREES - Please select 1 or 2

Whole Roasted Chicken Au Jus

Grilled Salmon with Jersey Tomato Relish and Basil

Black Hill Farms Meatloaf with Fine Herb Gravy

Brisket of Beef with Brisket Gravy - *Additional \$10 per person*

ACCOMPANIMENTS - Please select 2

Roasted Pee Wee Potatoes French Beans with Crispy Shallots
Summer Rice Pilaf Balsamic Roasted Carrots

DESSERT - Please select 1

Decadent Chocolate Chunk Cookies

Chocolate Fudge Brownies

Homemade Apple Strudel

SATURDAY

DELI TO GO

Includes Pickles and Sour Tomatoes, Small Sliced Rye Bread Loaf, and One Dozen Challah Twist Rolls

FRESH ROASTED MEATS - 1 Pound Each - Please select 2

Corned Beef Barbecued London Broil
Herbed Turkey Breast Kosher Salami

FRESH HOMEMADE SALADS - 1 Pound Each - Please select 1

White Meat Tuna Salad
Egg Salad
Grilled Chicken Salad

SIDE DISHES - 1 Pound Each - Please select 2

Red Bliss Potato Salad Summer Tomato Salad
Tri-Color Vegetable Slaw Home Made Pasta Salad Primavera

DESSERT - Please select 1

Blueberry Lemon Cake

Jewish Apple Cake

Flourless Chocolate Torte Diamond

BETTY *the* CATERER

Summer WEEKEND IN A BOX

DINNER MENU #1

"GRILLING AT THE BEACH"

Includes:

4 Fresh Homemade Beef Burgers

4 Jumbo Knockwursts

4 Marinated Chicken Breasts

All seasoned and ready for the grill!

*Includes Deli Mustard, Ketchup, Relish, Barbecue Sauce
Freshly baked Hamburger and Hot Dog Rolls*

HOME MADE SALADS - 1 Pound Each - Please select 2

Homemade Pasta Salad

Marinated Fresh Corn and Black Bean Salad

Mushroom Salad

Heirloom Tomato, Cucumber and Red Onion Salad

Roasted Red and Yellow Peppers

DESSERT - Please select 1

Includes Red Ripe Watermelon Slices

Cherry Crumb Cake Fresh Peach Cobbler

DINNER MENU #2

"ELEGANT ENTERTAINING"

Includes Rustic Rolls with an Herbed Margarine Spread

APPETIZER COURSE - Please select 1

Summer Greens with Dried Cherries and Fresh Oranges Slices served with a Herbed Vinaigrette

Caesar Salad with Crisp Romaine Hearts
Homemade Garlic Croutons
and Our Chef's Special Caesar Dressing

ENTREES - Please select 1 or 2

Barbecue Glazed Short Ribs

Filet of White Tuna

Wild Mushroom Stuffed Breast of Capon

Individual Roasted Vegetable Strudel

ACCOMPANIMENTS - Please select 2

Haricots Verts with Crispy Shallots

Summer Vegetable Medley

Roasted Smashed Potatoes with Herbs and Olive Oil

Grilled Sweet Potatoes

DESSERT - Please select 1

Flourless Chocolate Torte Summer Blueberry Tart

Strawberry Shortcake

SUNDAY

SENSATIONAL SUNDAY BRUNCH RECEPTION

Includes:

1 Dozen Fresh Bagels 1 Pound Whitefish Salad
1 Pound Nova Lox 5 Slices Kippered Salmon

Lettuce, Tomatoes, Cucumbers, Onions

Swiss and Muenster Cheeses - *1/4 Pound Each*

1- Pint of Cream Cheese

HOT ITEMS - Please select 1

Cheese Blintzes - Sour Cream and Fruit Sauce

Sweet Dairy Kugel - Sour Cream

Creme Brulée French Toast

INCLUDED DESSERTS

Fresh Fruit Salad

George's Famous Rugalah

A LA CARTE

DAIRY SELECTIONS

Eggplant Parmesan Casserole serves 2-3 - \$18.00

Vegetable Lasagna Casserole serves 2-3 - \$18.00

Crudité and Cheese Display
served with Herbed Dips, Mustard and Crackers
Small Tray serves 6 - \$20.00

Mediterranean Grilled Vegetable Display
Small Tray serves 6 - \$22.00

1 Pint of Tomato Bruschetta with 18 Bruschetta Breads
serves 6 - \$10.00

Mini Pizza Bagels - \$7.00 Per Dozen

MEAT SELECTIONS

Chicken Fingers with Honey Mustard - \$12.00 Per Dozen

Mini Sweet and Sour Meatballs - \$10.00 Per Dozen

BETTY THE CATERER'S FAMOUS HORS D'OEUVRES

Franks in Blankets with Dipping Mustard - \$10.00 Per Dozen

Vegetable Spring Rolls with Duck Sauce - \$10.00 Per Dozen

Chicken Sate with Sweet Chile Sauce - \$14.00 Per Dozen

Ahi Tuna and Snow Peas - \$18.00 Per Dozen

FRIDAY DINNER

Includes:

Challah Herbed Margarine Spread

APPETIZER COURSE - Please select 1

Tossed Green Salad
 Includes: Balsamic Vinaigrette

Chicken Soup with Matzo Balls

ENTREES – Please select 1 or 2

Whole Roasted Chicken
 Grilled Salmon
 Black Hill Farms Meatloaf
 Brisket of Beef with Brisket Gravy
Additional \$10 per person

ACCOMPANIMENTS – Please select 2

Roasted Pee Wee Potatoes
 Summer Rice Pilaf
 French Beans with Crispy Shallots
 Balsamic Roasted Carrots

DESSERT- Please select 1

Chocolate Chunk Cookies
 Chocolate Fudge Brownies
 Homemade Apple Strudel

SATURDAY LUNCH

Includes:

Pickles and Sour Tomatoes
 Small Sliced Rye Bread Loaf
 One Dozen Challah Twist Rolls

FRESH ROASTED MEATS Please select 2

Corned Beef
 Herbed Turkey Breast
 Barbecued London Broil
 Kosher Salami

FRESH HOMEMADE SALADS – Please select 1

White Meat Tuna Salad
 Egg Salad
 Grilled Chicken Salad

SIDE DISHES – Please select 2

Red Bliss Potato Salad
 Tri-Color Vegetable Slaw
 Summer Tomato Salad
 Home Made Pasta Salad Primavera

DESSERT – Please select 1

Blueberry Lemon Cake
 Jewish Apple Cake
 Flourless Chocolate Torte Diamond

SATURDAY DINNER MENU #1

Includes:

4 Fresh Homemade Beef Burgers
 4 Jumbo Knockwursts
 4 Marinated Chicken Breasts
 Deli Mustard
 Ketchup
 Relish
 Barbecue Sauce
 Hamburger and Hot Dog Rolls

HOME MADE SALADS – Please select 2

Homemade Pasta Salad
 Corn and Black Bean Salad
 Mushroom Salad
 Tomato, Cucumber and Red Onion Salad
 Roasted Red and Yellow Peppers

DESSERT

Includes: Red Ripe Watermelon Slices

Please select 1

Cherry Crumb Cake
 Fresh Peach Cobbler

SATURDAY DINNER MENU #2

Includes:

Rustic Rolls
 Herbed Margarine Spread

APPETIZER COURSE – Please select 1

Summer Greens with Dried Cherries and Fresh Oranges Slices
 Includes: Herbed Vinaigrette

Caesar Salad with Crisp Romaine Hearts
Homemade Garlic Croutons
 Includes: Our Chef's Special Caesar Dressing

ENTREES - Please select 1 OR 2

Barbecue Glazed Short Ribs
 Filet of White Tuna
 Wild Mushroom Stuffed Breast of Capon
 Individual Roasted Vegetable Strudel

ACCOMPANIMENTS – Please select 2

Haricots Verts with Crispy Shallots
 Summer Vegetable Medley
 Roasted Smashed Potatoes
 Grilled Sweet Potatoes

DESSERT – Please select 1

Flourless Chocolate Torte
 Summer Blueberry Tart
 Strawberry Shortcake

SUNDAY BRUNCH

Includes:

- 1 Dozen Fresh Bagels
- 1 Pound Nova Lox
- 1 Pound Whitefish Salad
- 5 Slices Kipperd Salmon
- Lettuce, Tomatoes, Cucumbers, Onions
- Swiss Cheese
- Muenster Cheese
- Pint of Cream Cheese

HOT ITEMS – Please select 1

Cheese Blintzes

Includes:

- Sour Cream
- Fruit Sauce

Sweet Dairy Kugel

Includes:

- Sour Cream

Creme Brulée French Toast

Included Desserts

- Fresh Fruit Salad
- George’s Famous Rugulah

A LA CARTE ITEMS

**** Please indicate a quantity for each selection*

DAIRY SELECTIONS

- Eggplant Parmesan Casserole serves 2-3 - \$18.00
- Vegetable Lasagna Casserole serves 2-3 - \$18.00
- Crudités and Cheese Display with Herbed Dips, Mustard and Crackers serves 6 - \$20.00
- Mediterranean Grilled Vegetable Display serves 6 - \$22.00
- 1 Pint of Tomato Bruschetta with 18 Bruschetta Breads serves 6 - \$10.00
- Mini Pizza Bagels - \$7.00 Per Dozen

MEAT SELECTIONS

- Chicken Fingers with Honey Mustard - \$12.00 Per Dozen
- Mini Sweet and Sour Meatballs - \$10.00 Per Dozen

BETTY THE CATERER’S FAMOUS HORS D’OEUVRES

- Franks in Blankets with Dipping Mustard - \$10.00 Per Dozen
- Vegetable Spring Rolls with Duck Sauce - \$10.00 Per Dozen
- Chicken Sate with Sweet Chile Sauce - \$14.00 Per Dozen
- Ahi Tuna and Snow Peas - \$18.00 Per Dozen

Please indicate Pick up or Delivery (Please circle one)

Please indicate pick up location (Please circle one)

Betty the Caterer Commissary Melrose B’Nai Israel Adath Israel - Main Line

If picking up from Commissary ONLY, please indicate preferred pick up time _____

Delivery Address _____

Name _____

Address _____

Telephone _____

Email _____

Credit Card # _____

Expiration Date _____ Security Code _____