

Be A Star At Your Next Event!

KENNY & ZIGGY'S
NEW YORK DELICATESSEN RESTAURANT

Catering From A Bagel To A Banquet!





Traditions of Times Past

There's a special place where comfort comes from familiarity and care and attention are ultimately personal. It's a special place called Kenny & Ziggy's.

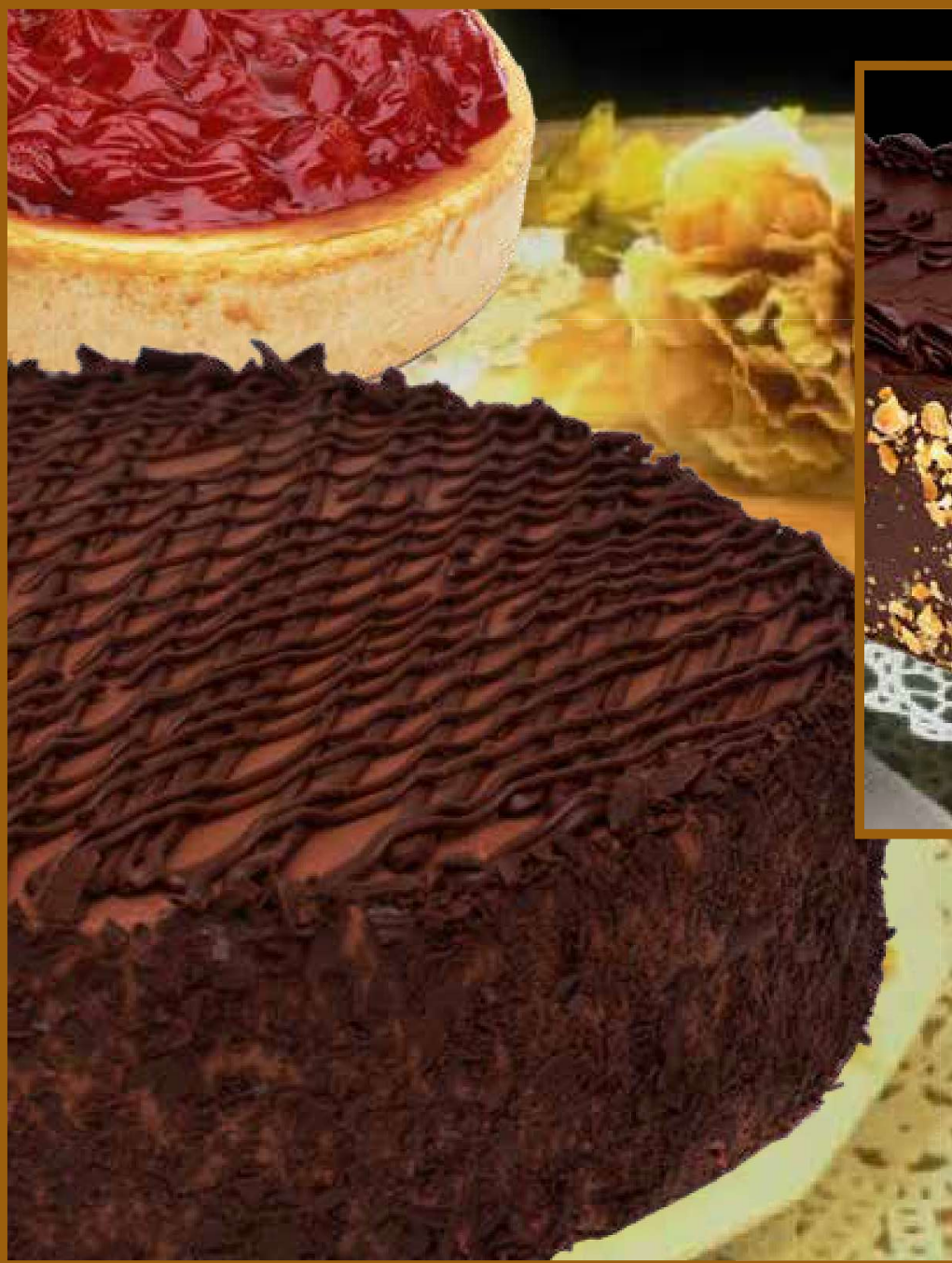
Since 1927 the Gruber Family has operated Delicatessens and Appetizing stores in New York, Los Angeles and now Houston. With a reputation for running stores with incomparable delicatessen meats, smoked fish, and the finest of traditional foods.

Today this tradition is carried on by Ziggy Gruber, third generation of the Gruber family, who continues the old world values of his ancestors with a dedication to quality, integrity, and personal service that characterizes Kenny & Ziggy's.

Awards of recognition and praise come from satisfied customers from all over the world and food critics from LA, New York, and Houston!

Your visit is guaranteed to be a delightful, delectable experience.





You Take The Cake!

We make cakes for any special occasion.

Whole cakes available.

Please order 4 days in advance.



Delicious Desserts

Kenny & Ziggy's creates the perfect ending to any meal with the most tantalizing treats. Some decadent, some different, all decidedly delicious!

Traditional dessert platter

Our dessert platter consists of assorted cookies, Sour Cream Cinnamon & Rasin Nut Rugglach, Chocolate Bobka, Seven Layer Bars and Chocolate Truffle Brownies. Artfully arranged on a platter with grapes, kiwis, mouth-watering strawberries, blueberries and blackberries and fresh Hawaiian orchids.

European style dessert platter

Consisting of Raspberry & Chocolate Sandwiched Butter Cookies, Rainbow Cookies, Lace Cookies, Pistachio and Raspberry Leaf Cookies, HoneyBoy, Mini Black & White Cookies, Mandel Bread and Assorted Ruggalah.





Send A Traditional Dinner

Whether it be for Friday night, someone who is sick or a Shiva house. Sending someone Kenny & Ziggy's will always cheers them up. Here is a nice complete dinner for you!

All traditional dinner includes:

3qt. Chicken Noodle, 10 Matzo Balls, 3lb. Noodle Kugel, & 1 Challah

Side dishes, choose any 2 quarts

- Kasha Varnishkas
- Egg Barley Farfel
- Mashed Potatoes
- Steamed Vegetables
- Cole Slaw
- Potato Salad



Entree choice, choose any one

- 4 Chickens
- 2 Chickens & 6 Stuffed Cabbage
- 2 Chickens & 2lb. Brisket
- 3 ½lb. Dinner cut Brisket w/Gravy
- 10 Stuffed Cabbage

Side Dishes

Kash Varnishkas
Egg Barley Farfel w/Mushrooms
Russian Rice Pilaf
Chinese Fried Rice
Steamed Vegetables
String Beans Almandine
Woked Vegetables
Roasted Potatoes w/Garlic & Rosemary
Red Skin Mashed Potatoes
Jeanne's Carrot Soufflé
Noodle Kugel
Apple Farfel Kugel
Potato Kugel
Spinach Kugel
Sweet Potato Kugel
Lg. Potato Pancakes
Lg. Vegetable Pancakes
Sweet Potato & Fruit Tzimmis



Catering

You've set the date. It's a party. You want to honor your guests with the very best. Let Kenny & Ziggy's cater your next affair with great care and dedication to the very best in quality and presentation.

We offer a vast assortment of delicatessen meats, smoked fish, cheese, salads and sandwich platters, exquisite appetizing molds, hors d'oeuvres, hot chaffing dishes and irresistible desert trays. Each is beautifully garnished to complement your special table setting.

The following is a list of some truly fantastic presentations. As always, the list is just a starting point. We will gladly make any substitution you like, although some may require additional charges.



2327 Post Oak Blvd., Houston, Tx 77056



Breakfast Platters

Consists of assorted butter danish, hand rolled bagels, freshly baked muffins and sliced chocolate Bobka. Served with a tray of assorted cream cheeses, butter and preserves. Professionally decorated with grapes, kiwis, berries and flowers.





24 Hour Notice Required Chafing Dishes

Chicken & Broccoli w/Cashews

All wokked together with carrots, scallion, and onions in a Canton brown sauce.

Sesame Chicken Chinese Style

Chicken batter fried and then wokked with scallions in a sweet sesame sauce.

Chinese Veal Roast Served w/Garlic Bread

A veal roast marinated with plum sauce, garlic & scallions slowly roasted.

Shanghai Pepper Steak w/Fresh String Beans

Beef in a rich Shanghai garlic sauce with bell peppers & string beans.

Beef Stroganoff

Beef with mushrooms in a rich white wine, mustard, sour cream gravy.

Crunchy Carmel Nut Chicken

Chicken Batter fried and wokked with mushrooms, onions, red peppers in a spicy sweet caramel sauce.

Chicken Marsalis

Chicken and mushrooms in a rich Marsala demi glace sauce.

Hester Street Chicken

Chicken, mushrooms and caramelized onions in a Manischewitz wine reduction sauce.

Chicken Piccata

Chicken sauteed with a caper, lemon juice, white wine sauce seasoned with herbs.

Potato Pirogen Belo Russ

Boiled Potato Pirogen in a cheesy pink tomato Alfredo sauce with mushrooms.

Stuffed Chicken Breasts w/Spinach Knish Stuffing

Chicken breast attached w/the wings & stuffed w/ a spinach, potato knish stuffing.

Slow Roasted Brisket w/Gravy

Slowly roasted for 6 hours to ensure that it's moist & tender. Served w/natural brown gravy.

24 Hour Notice Required

Chafing Dishes

Hungarian Goulash

Chunks of tender chuck meat stewed in hearty gravy until fork tender & topped w/carrots.

Chicken Fricassed w/Meatballs

Whole chickens cut into pieces w/pipicks & meatballs stewed in hearty gravy & served over egg barley farfel w/mushrooms.

Stuffed Cabbage

Cabbage stuffed w/beef, rice & seasonings then braised in a sweet & sour sauce.

Vegetarian Stuffed Cabbage

Cabbage stuffed w/spinach, rice, zucchini, yellow squash, carrots & mushrooms then braised in a sweet & sour sauce.

Sweet & Sour Meatballs

Seasoned beef meatballs in a tangy sweet & sour sauce.

Smoked Salmon Quiche

Smoked Salmon, caramelized onions and swiss cheese

Vegetable Quiche

Your choice of vegetables, caramelized onions and swiss cheese

Blintz Souffle

Our famous cheese blintzes mixed w/a rich sour cream & cinnamon batter oven baked until light & fluffy. Served w/sour cream & strawberry sauce.

French Toast Souffle

Layers of Challah bread in a creamy batter, baked until light and fluffy. Served w/pancake syrup.

Bubba Becky's Roasted Apricot Glazed Chicken

Infused whole chicken slowly roasted & glazed to perfection in our apricot glaze.

Catskill Moe's Fried Chicken

Homemade fried chicken dipped in buttermilk & breaded for a real crispy treat.





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Fresh Fruit Platters

Cubes of fresh honeydew, golden pineapple and cantaloupe surrounded by grapes, kiwis, mouth-watering strawberries, blueberries and blackberries beautifully displayed with fresh Hawaiian orchids.





Appetizer Molds

All our molds are beautifully shaped and decorated with cucumbers and olives surrounded by Hothouse tomatoes and sweet Bermuda onions. Served with marble cocktail Rye on the side.

Our Famous Chopped Liver, Tuna Salad, Chunky Chicken Salad, Egg Salad, Whitefish Salad, Baked Kipper Salmon Salad & Chopped Herring with Apples

Available in 2lb. or 3lb.



24 Hour Notice Required

Gourmet Hors D' Oeuvres

Doozies

Mini triple decker sandwiches filled with Salami, Corned Beef, Pastrami, Turkey, Cheese and Russian Dressing and Mustard

Roasted vegetable tarts

A custard of half and half w/parmesan cheese, chives and a julienne of vegetables similar to a quiche but much richer

Spinach cheese bourikas

Spinach, cream cheese, Feta cheese is delicately laced with a hint of garlic, then wrapped in flaky Phyllo

Chicken & pineapple brochettes waikiki

Tender chicken breast accented with chunks of pineapple topped with a delectable sweet and sour pineapple sauce

Smoked salmon dill cheese puffs

Dill cream cheese surrounded by a light and airy puff then wrapped by the finest smoked Nova salmon.
Served at room temperature

Beef teriyaki skewers

Tender chunks of beef together with fresh mushrooms and sweet bell peppers covered with a tangy Teriyaki glaze.

Rubies

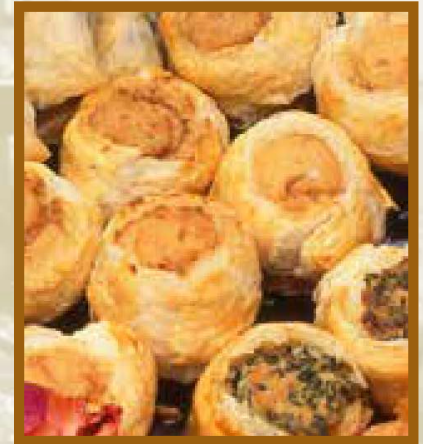
Rueben Dumplings consisting of Corned Beef, Swiss and Sauerkraut wrapped in a wonton served with a Russian dressing dipping sauce.

Smoked salmon asparagus puffs

Asparagus and Smoked Salmon wrapped in a cream cheese Puff Pastry dough.

Chicken tender platter

Lightly battered chicken tenders dusted with spices and deep fried to a crispy crunch, with your choice of Honey Mustard dipping sauce or Hawaiian Pineapple dipping sauce.



Hors D' Oeuvres

Franks in the blanket

Served with Deli mustard

Mini potato knishes

Served with Deli mustard

Mini kash knishes

Served with Deli mustard

Mini spinach knishes

Served with Deli mustard

Mini potato pancakes

Choice of apple sauce or sour cream

Mini zucchini carrot pancakes

Served with apricot jam & sour cream

Mini stuffed cabbage

Served with Sweet & Sour sauce

Mini egg rolls

Served with Duck sauce

Fried kreplach

Served with apple sauce

Fried pirogen

Choice of apple sauce or sour cream

Smoked Salmon Bagel Bites

Mini bagel halves served with Nova & cream cheese

Hot and cold appetizers are sold by the dozen (2 dozen minimum per item). Appetizers will be packaged in disposable containers.





Vegetable Platters

An assortment of garden fresh red & green pepper strips, broccoli florets, cauliflower florets, celery & carrot sticks, slices of yellow squash & zucchini and whole cherry tomatoes.

Served with your choice of dips:
Cilantro Ranch
Regular Ranch
Danish Blue Cheese

Hot Spinach & Cheese Dip additional

Smoked Fish

One fish, two fish, smoked fish. There are a lot of types of smoked fish today. But only Kenny & Ziggy's are smoked to perfection- flown in fresh from the smokehouse and delivered into the store the same day. Never frozen, never pre-sliced and never pre-packaged. Each selection is hand sliced to order. That's why we are quoted as "the best smoked fish in Houston."

All smoked fish platters come with cream cheese, tomatoes, sweet Bermuda onion, Greek olives and lemons, all beautifully decorated on a tray with Bagels and Bialys of course.

Smoked Trays consists of thinly sliced Nova Salmon, Baked Kippered Salmon and large Great Lakes White Fish boned, filleted and presented whole.

For a little more you can have the finest Sturgeon and Northern Pacific Sable on your platter.



Gourmet Salad Bowls

House Salad

Mixed lettuce, tomatoes, cucumber, onions, carrots & olives.

Chef Salad

Pinwheels of roast beef, salami, turkey & Swiss cheese, crisp greens, tomatoes, onions, cucumbers, carrots, hard boiled egg & olives.

Club Salad

Fried chicken, romaine lettuce, tomatoes, cucumber, avocado, blue cheese, bacon & fried onions

My Big Fat Greek Salad

Romaine lettuce topped w/feta cheese, tomatoes, olives, red onions & cucumbers

Seize Her Salad!

Romaine lettuce & croutons tossed w/our own ceasar dressing. Topped w/aged Parmesan cheese

Genghis Cohen's Chinese Chicken Salad

Grilled chicken breast, romaine lettuce, carrots, rice & wonton noodles. Tossed in our sesame dressing.

Houstonian Chicken Salad

Grilled chicken, romaine lettuce, onions, tomatoes, cucumbers, blue & yellow corn tortilla strips. Tossed in a picante cilantro ranch dressing.



Black Raspberry Walnut Chicken Salad

Grilled chicken on romaine lettuce w/tomatoes, cucumbers, chopped walnuts, blue cheese & crisp bacon bits. Topped w/raspberry vinaigrette

Your choice of dressing:

Ranch, Cilantro Ranch, Russian, Caesar, Blue Cheese, Honey Mustard, Vinaigrette, Raspberry, Honey Lime, Sesame Dressing or Oil & Vinegar

Box Lunches

Perfect for working lunches, meetings, field trips or picnics. Each box includes utensils and napkins.

All sandwich box lunches include your choice of potato salad or coleslaw and your choice of cookie, brownie, rugglach or seven layer bar.

Sandwich Selections include:
Corned Beef, Pastrami, Turkey, Turkey Pastrami, Roast Beef, Tongue, Salami, Brisket, Ham, Egg Salad, Chopped Liver, Chicken Salad or Tuna Salad.

Salad box lunches

All Salad Box lunches include your choice of cookie, brownie, rugglach or seven layer bar.

Salad Selections include:
House Salad, Chef Salad, Club Salad, Greek Salad, Caesar Salad, Chinese Chicken Salad, Houstonian Chicken Salad, Grilled Sashimi Tuna Salad or Black Raspberry Walnut Chicken Salad



Herrings

No holiday or special occasion is complete without Kenny & Ziggy's Herring. The distinctive taste is the product of tradition. We carefully cure, pickle and sauce our Herrings using Eastern European recipes passed down through generations. That's why those who enjoy Herring love ours.

Served in bowls with marble cocktail Rye on the side. Our special selections include: Old Fashioned Pickled Herring Fillets in Cream or Wine Sauce, Swedish Matjes Herring Fillets & Icelandic Schmaltz Herring Fillets. **(notice required)**



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Sloppy Joe Platter

7 layers on special cut Rye, Corned Beef, Pastrami, Turkey, Roast Beef, Salami, Tongue and Swiss cheese with Coleslaw, Russian dressing and red sweet pepper. Served with Potato Salad and relish tray.

Smokey Joe Platter

6 layers on special cut Rye, Nova, Whitefish Salad, Sturgeon, Baked Salmon Salad, Sable, Baked Salmon w/Scallion cream cheese, Lettuce, Tomato & Onion. Served with Potato Salad and relish tray.







Sandwich Platters

All sandwich platters are professionally decorated and come with Potato Salad, Coleslaw, Rye Bread and a beautiful pickle relish tray. All platters served with your choice of any assortment of the following giant sandwiches served on your choice of Rye or assorted breads & rolls, cut in halves.

Corned Beef, Pastrami, Turkey, Turkey Pastrami, Roast Beef, Tongue, Salami, Brisket, Ham, Egg Salad, Chopped Liver, Chicken Salad & Tuna Salad

Add cheese to your sandwiches with your choice of: Swiss, Provolone, Muenster, Cheddar & American

All heros come with Potato Salad, Coleslaw and a beautiful pickle relish tray. Heros feed 3-4 people per foot and are sized from 3-6 ft.

You choose 5 meats: Corned Beef, Pastrami, Roast Turkey, Roast Beef, Salami, Turkey Pastrami, Tongue & Ham

Your choice of Modifiers: Lettuce, Tomatoes, Onions
Your choice of Cheese: Swiss, Provolone, Muenster, Cheddar, American





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Carved & Decorated Turkey

notice required

We take a fresh turkey and roast it to perfection. Then we carve it, we place it back on the frame and decorate it artfully. Along with bunches of grapes, fresh berries, kiwis and edible orchids. Just pull out a few strategic toothpicks and away you go! Served cold with whole cranberry sauce and Rye Bread.





Whole cheese platter

Whole wedges of Gouda, Jarlsburg Swiss, Aged New York Cheddar, double cream French brie, Munster, Danish Blue Cheese & Picante Provolone, beautifully arranged along with bunches of grapes, fresh berries, kiwis and edible orchids served with an assortment of crackers.

Cheese Trays

Our cheese masters are dedicated to buying the world's finest cheeses. They guarantee no cheese is sold before or after its time! Come and taste. Our selection is exotic, tantalizing the taste buds with incredibly appealing flavors.

Sliced cheese platter

Delicate slices of imported Swiss, Muenster, Yellow American, Picante Provolone & New York cheddar. Beautifully arranged along with bunches of grapes, fresh berries, kiwis and edible orchids.





Delicatessen Platters

Award winning delicatessen is our pride at Kenny & Ziggy's. First we buy only choice USDA meats and Grade A poultry. Then we cure, smoke, roast & steam our meats the old fashioned way. This is why our deli is incomparable both for quality and flavor.

Delicatessen Platters consist of your choice of the following meats: Corned Beef, Pastrami, Roasted Turkey, Roast Beef, Salami, Turkey Pastrami & Tongue

All Meat Platters are professionally decorated and come with Potato Salad, Coleslaw, Rye Bread and a beautiful pickle relish tray.

Combo meat & cheese platters

Add to your meat platter our choice of cheeses: Swiss, Provolone, Muenster, Cheddar & American

RESIDENTIAL PRICE LIST CATERING

Breakfast Platters (minimum 10 people)	11.00/person
Fresh Fruit Platters (minimum 10 people)	6.95/ person
Vegetable Platters (minimum 10 people)	6.95/person

Appetizer Molds:	2lb. molds	3 lb. molds
Chopped Liver	70.00	82.00
Tuna	70.00	82.00
Chicken Salad	70.00	82.00
Egg Salad	70.00	82.00
Whitefish Salad	75.00	90.00
Baked Salmon Salad	75.00	90.00

Smoked Fish Trays (minimum 10 people)	23.95/person
Add 3.00 for Sturgeon & Sable	
Herring (all types)	18.95/lb
Sloppy Joe (feeds 6-8)	175.00/ea
Smokey Joe (feeds 6-8)	195.00/ea
3lb. Nova Lox Log	175.00/ea
w/2 dz. assorted cocktail bagels	

Carved Turkey (16 lb carved and decorated.*** Requires 4 days notice)	170.00/ea
Sliced Cheese Platter (minimum 10 people)	9.95/person
Whole Cheese Platter (minimum 10 people)	15.95/person
Delicatessen Platters (minimum 10 people)	21.95/person
Add Cheese on the Same tray	1.00/person
Add Cheese on a Separate tray	5.50/person

Sandwich Platters	21.95/person
Add Cheese	1.00/person
Heroes (feeds 3-4 people per foot) (12 person Hero = 3 ft minimum)	19.95/person

Hors D'Oeuvres (Price is PersDozen / 2 Dozen Minimum Per Item)

Franks in the Blanket	18.95
Mini Potato Knishes	18.95
Mini Kasha Knishes	18.95
Mini Spinach Knishes	18.95
Mini Potato Pancakes	18.95
Mini Zucchini Carrot Pancakes	18.95
Mini Vegetable Egg Rolls	18.95
Fried Kreplach	24.00
Fried Pirogen	21.00
Smoked Salmon Bagel Bites	38.00
Roasted Vegetable Tarts	21.00
Spinach Cheese Bourika	18.00
Pastrami Wrapped Pineapple	24.00
Chicken & Pineapple Skewer Wakiki	27.00
Beef Teriyaki Skewers	27.00
Doozies (Tea Cucumber Sandwiches)	27.00
Rubies w/Russian Dressing	27.00
Smoked Salmon Asparagus Puffs	25.00

	Chicken Tenders		
	Small (22 pieces)	Medium (35 pieces)	Large (45 pieces)
	Feeds 10-15 people	Feeds 16-24 people	Feed 25-30 people
	81.00	129.00	166.00

Box Lunches:	8oz. Sand.
Sandwich Box Lunches	21.95
Salad Box lunch	19.95/ea
	Med Lg
Gourmet Salad	45.00 67.50
Bowls	

Hot Entrees:

Hungarian Goulash	95.00/ 1/2 pan
Chicken Fricassee w/Meatballs	95.00/ 1/2 pan
Stuffed Cabbage	15.95 ea
Vegetarian Stuffed Cabbage	16.95 ea
Sweet & Sour Meatballs	27.00/dozen
Smoked Salmon Quiche	85.00/ 1/2 pan
Vegetable Quiche	65.00/ 1/2 pan
Blintz Souffle	85.00/ 1/2 pan
French Toast Souffle w/Pancake Syrup	65.00/ 1/2 pan
Roasted Apricot Glazed Chicken	16.95 ea
South Bronx Fried Chicken	21.95 ea
Sephardic Chicken Marbella	22.95 ea
Slow Roasted Brisket w/Gravy	27.95/lb
Chicken Broccoli w/Cashews	95.00/ 1/2 pan
Sesame Chicken Chinese Style	95.00/ 1/2 pan
Shanghai Pepper Steak w/Fresh String Beans	95.00/ 1/2 pan
Beef Stroganoff	95.00/ 1/2 pan
Crunchy Caramel Nut Chicken	95.00/ 1/2 pan
Chicken Marsala	95.00/ 1/2 pan
Hester Street Chicken	95.00/ 1/2 pan
Chicken Piccata	95.00/ 1/2 pan
Potato Pirogen Belo Russ	75.00/ 1/2 pan

Traditional Dinner (feeds 8-10)

	Small	Large
	feeds 10-15	feeds 25-30
Traditional Dessert Platter	45.00	80.00
European Style Dessert Platter	55.00	95.00

Side Dishes

Kasha Varnishkas	65.00/ 1/2 pan
Egg Barley Farfel w/Mushrooms	65.00/ 1/2 pan
Russian Rice Pilaf	55.00/ 1/2 pan
Chinese Fried Rice w/Candied Pastrami	65.00/ 1/2 pan
Steamed Vegetables	55.00/ 1/2 pan
String Beans Almandine	55.00/ 1/2 pan
Woked Vegetables	55.00/ 1/2 pan
Roasted Potatoes w/Garlic & Rosemary	55.00/ 1/2 pan
Red Skin Mashed Potatoes	55.00/ 1/2 pan
Carrot Souffle	65.00/ 1/2 pan
Noodle Kugel	65.00/ 1/2 pan
Apple Farfel Kugel	65.00/ 1/2 pan
Potato Kugel	65.00/ 1/2 pan
Spinach Kugel	65.00/ 1/2 pan
Sweet Potato Kugel	65.00/ 1/2 pan
Lg. Potato Pancakes	5.95 ea
Lg. Vegetable Pancakes	6.95 ea
Sweet Potato & Fruit Tzimmis	75.00/ 1/2 pan

	Pint	Quart
Apple Sauce	6.25	12.50
Sour Cream	6.25	12.50
Specialty cakes and desserts	Ask for	quote

Ceremonial Challah	
2 lb (serves 10-20)	12.00
3 lb (serves 20-40)	30.00
5 lb (serves 50)	75.00

Prices Subject To Change