



SHANAH TOVAH U'METUKAH

Rosh Hashanah

5787 · 2026 · Holiday Menu

ORDERS CLOSE

Wednesday, September 9

Until 1:00 pm · space is limited

CURBSIDE PICK-UP

Thursday, Sep 10

Friday, Sep 11

Thursday 10:00 am – 6:00 pm · Friday until 2:00 pm

DELIVERY

Available

Just give us the address and we deliver

HOW TO ORDER

Fish, chicken, beef and side dishes are **sold by the pound** — each pound serves about **three people**.

Dips and salads come in 14 oz containers, soups by the quart, and appetizers by the dozen.

RAMADA PLAZA MARCO POLO BEACH RESORT · 19201 COLLINS AVENUE, SUNNY ISLES BEACH, FL 33160
(305) 891-6336 · NEWTIMECATERING.COM

Appetizers

Sold by the dozen

Beef Cigars 27

Golden and crispy, perfect for sharing

Beef Mini Empanadas 27

Crispy outside, juicy inside

Kibbe 27

Bulgur shells filled with seasoned minced meat

Lachmagine 27

Syrian flatbread with spiced minced meat

Mazza Mix 27

Cigars, lachmagine and kibbe

Potato Borekas 18

Flaky pastry filled with seasoned potatoes

Mini Hot Dog in Blanket 14

Bite-sized sausages in golden pastry puff

Mini Egg Rolls 14

Crisp rolls filled with vegetables

Soups

1 quart · larger sizes on request

Matzo Ball Soup 12

Fluffy matzo balls in a golden, rich broth

Butternut Squash Soup 12

Silky and sweet with a hint of spice

Harira Soup 12

The Moroccan classic, warm with spice

From the Bakery

Challah 9

Braided with love · round for the New Year

Challah Rolls 10

Perfectly portioned · bag of six

Syrian Ka'ak 14

Crisp sesame-coated bread rings

Kedem Grape Juice 5

Rich, bold and naturally sweet · 22 oz bottle

Dips & Salads

Dips & Salads

14 oz container

Hummus 12

Chickpeas and tahini, blended smooth

Babaghanoush 12

Smoky roasted eggplant with tahini and lemon

Cuite Matbucha, Sweet 12

Roasted peppers, tomatoes and warm spices

Cuite Matbucha, Spicy 12

Slow-cooked tomatoes and peppers with garlic

Green Olive 12

Briny and bold, with herbs and spices

Kalamata Olive 12

Rich and tangy, deep in flavor

Tahini 12

Sesame with lemon and garlic

Jalapeño 12

Creamy, with a fresh garden heat

Quinoa 12

Fluffy quinoa, crisp vegetables, citrus vinaigrette

Chickpea 12

Tender chickpeas with herbs and lemon

Red Beet 12

Marinated with herbs, citrus and olive oil

Red Pepper 12

Roasted peppers with herbs and olive oil

Mediterranean Eggplant 12

Roasted eggplant, garlic and fresh herbs

Zucchini 12

Ribbons folded into a light herb dressing

Moroccan Carrot 12

Cooked with garlic, olive oil and bold spice

Potato 12

Tender potatoes, creamy dressing and herbs

Egg 12

Farm-fresh eggs in a classic creamy base

Tuna 12

Flaked tuna, crisp vegetables, creamy dressing

Antipasto Tuna 12

Tuna, olives, peppers and Italian flavor

Crab 12

Imitation crab in a velvety dressing

Coleslaw 12

Crunchy cabbage and carrots

Cucumber 12

Cool and crisp, light vinaigrette

Cured Green Olives 12

Marinated with garlic, citrus and herbs

Heart of Palm 14

With cherry tomatoes in a light marinade

Pasta 14

Chilled pasta, fresh vegetables and herbs

Caesar Bowl 50

Crunchy croutons, creamy dressing

Asian Bowl 50

Sweet and tangy ginger soy glaze

Spinach Bowl 50

Baby spinach, Mediterranean dressing



Fish, Chicken & Beef

Fish

*Sold by the pound · each pound serves about three
Any preparation is also available with corvina — \$35 per pound*

Honey Glazed Salmon	23
<i>Sweet honey glaze over tender roasted salmon</i>	
Moroccan Salmon	23
<i>Bold and aromatic, with a vibrant sauce</i>	
Teriyaki Salmon	23
<i>Sweet and savory glaze, perfectly roasted</i>	
Salmon in Dill Cream	23
<i>Creamy dill sauce with a hint of lemon</i>	
Sharmila	17
<i>Moroccan fried fish, best with bread and harissa</i>	
Fish Balls in Moroccan Sauce	17
<i>Simmered in rich tomato and pepper sauce</i>	
Gefilte Fish	15
<i>Tender poached fish, lightly sweet</i>	
Sushi Cake	55
<i>Layered sushi, salmon or crab · whole 9" cake</i>	

Chicken

Sold by the pound · each pound serves about three

Chicken with Apricot & Prunes	20
<i>Sweet and savory, with Moroccan spice</i>	
Lemon Chicken with Olives	20
<i>Slow-simmered with preserved lemon</i>	
Roasted Chicken	30
<i>Golden and juicy · whole chicken, cut into six pieces</i>	
Chicken Breast, Grilled	20
<i>Smoky char, simple savory seasoning</i>	
Sweet & Sour Chicken Poppers	20
<i>Crispy, tangy, finished with sesame</i>	
Schnitzel	20
<i>Classic golden-fried cutlets</i>	
Chicken Nuggets	20
<i>Crunchy outside, tender inside</i>	

Beef & Lamb

Sold by the pound · each pound serves about three

First Cut Brisket, Red Wine	30
<i>Slow-cooked in a deep, savory wine sauce</i>	
First Cut Brisket, Mushroom	30
<i>Finished with a savory mushroom sauce</i>	
Roast Beef, Caramelized Onions	30
<i>Sliced, with rich gravy and sweet onions</i>	
Pulled Brisket, House BBQ	30
<i>Slow-braised and shredded, smoky glaze</i>	
Mongolian Beef	30
<i>Strips in a rich glaze with caramelized onions</i>	
Lamb in Roasted Pepper Sauce	38
<i>By request for the holiday</i>	
Stuffed Artichokes with Meat	20
<i>Artichoke hearts, seasoned beef and peas</i>	
Meatballs, Sweet & Sour	18
<i>Glazed in a tangy sweet and sour sauce</i>	
Meatballs, Tomato & Olive	18
<i>Simmered in rich tomato sauce with olives</i>	
Cholent	15
<i>Meat, beans, barley and potatoes</i>	
Deli Platter	70
<i>Premium cold cuts · whole 12" platter</i>	



Sides & Desserts

Side Dishes

Sold by the pound • each pound serves about three

Moroccan Squash & Prunes 16
Sweet roasted squash slow-cooked with prunes

Roasted Sweet Potatoes 12
Naturally sweet, caramelized to golden

Roasted Potatoes 12
Golden herb potatoes, crisp and buttery

Rice & Noodles 12
Simple, comforting, always satisfying

White Rice 12
Long grain, steamed to perfection

Couscous 16
Light and fragrant, the Moroccan classic

Orzo 12
Toasted, with caramelized onions

Roasted Vegetables 12
A medley of seasonal garden vegetables

String Beans Sauté 12
Tender green beans, garlic and olive oil

Sweet Plantain 14
Golden and caramelized

Potato Kugel 20
Crisp, golden-baked • whole 9" pan

Spanish Tortilla 20
Tender potatoes and onions • whole 9" pan

Meat Pastel 24
Savory baked pastel with a golden crust • whole 9" pan

Desserts

8" and 12" where two prices are shown

Honey Cake 34
The cake of the New Year • 12"

Apple Pie 55
Sweet baked apples in a flaky crust • 12"

Marble Sponge Cake 35
Light, airy, swirled with chocolate • 8"

Lemon Pie 34 / 55
Tangy and refreshing, light crust

Almond Pie 34 / 55
Toasted almond, rich and buttery

Chocolate Pie 34 / 55
Rich cocoa filling in a flaky crust

Pecan Pie 34 / 55
Sweet and nutty, a southern classic

Blueberry Pie 34 / 55
Plump blueberries in a light, flaky crust

Dubai Chocolate 42 / 65
Chocolate layers with pistachio crunch

Chocolate Mousse 55
Velvety dark chocolate • 12"

Chocolate & Vanilla Mousse 55
Two flavors, one dreamy dessert • 12"

Cheesecake, Parve 55
Topped with parve caramel • 12"

Bien Me Sabe 55
Coconut sponge infused with sweet cream • 12"

Flan 34
Classic custard with a caramel top • 8"

Cookie Tray 60 / 120
A curated selection • 12" or 16"

Fruit Platter 60 / 120
Fresh seasonal fruit • 12" or 16"



To Place Your Order

Rosh Hashanah is the busiest week of our year. Reserve early and we will prepare everything exactly the way your family likes it.

I Choose your dishes

Fish, chicken, beef and sides are sold **by the pound** — each pound serves about three people, so a table of twelve needs roughly four pounds of each main. Dips and salads come in 14 oz containers, soups by the quart, appetizers by the dozen.

II Send us your list

Call or WhatsApp us at (305) 891-6336 and tell us what you need. We will confirm every item, the total and your pick-up time in writing.

III Confirm by Wednesday, September 9 at 1:00 pm

Orders close Wednesday, September 9 at 1:00 pm. Later requests are accepted subject to availability.

IV Curbside pick-up Thursday or Friday, or delivery

Pick up **Thursday, September 10 from 10:00 am to 6:00 pm**, or **Friday, September 11 until 2:00 pm**, at the Ramada Plaza Marco Polo Beach Resort, 19201 Collins Avenue, Sunny Isles Beach. Stay in your car — we bring the order out to you. Prefer delivery? Just give us the address when you order and we send it to you.

(305) 891-6336

Call or WhatsApp • newtimecatering.com

SHANAH TOVAH U'METUKAH

From all of us at New Time — a sweet, healthy and abundant year to you and your family.

Prepared under the supervision of Kosher Miami — The Vaad HaKashrus of Miami-Dade.

Prices are per pound, container or unit as noted, and do not include tax, delivery or gratuity. Menu subject to seasonal availability.