

BREAKFAST

CONTINENTAL BREAKFAST TOTE

Bagels served with cream cheese and jam, seasonal fresh fruit, and a breakfast pastry.

\$12.50

LIGHTER FARE

Individual flavored yogurts, granola, orange juice, and seasonal fresh fruit.

\$10.50

SMOKED SALMON PLATE

Bagels served with sliced smoked salmon, cream cheese, sliced tomatoes, lemon wedges, capers, Bermuda onions, seasonal fresh fruit and breakfast pastry.

\$17.50

BLUEBERRY STUFFED FRENCH TOAST

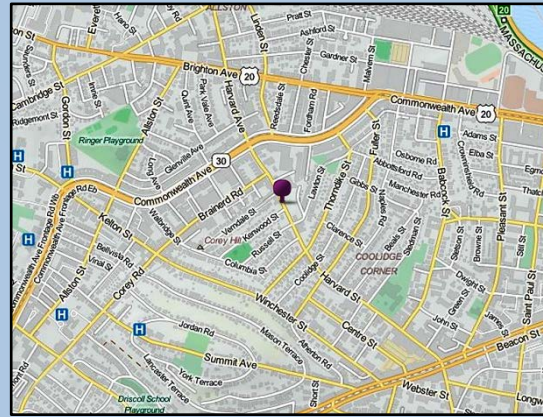
Served with home fries, fresh fruit, and orange juice.

\$27.95

VEGETABLE QUICHE

Served with home fries, fresh fruit, and orange juice.

\$27.95



Rubin's

Kosher Restaurant
Delicatessen & Catering
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Meals are subject to Massachusetts Sales Tax. A 5% sales tax will be added to function costs where applicable. Delivery charges apply. Prices and selection subject to change.

Rubin's Kosher Restaurant & Catering is strictly Glatt Kosher, under supervision of the Vaad Harabonim of Massachusetts.



Rubin's

Kosher Restaurant.
Delicatessen & Catering

ABOUT OUR MENU

Our Corporate/Hotel Meal Menu provides Kosher meals for any occasion or event. We personally deliver individual meals to customers, including deliveries to restaurants, hotels, business meetings, and other personal functions. All meals are sealed in their original, reheatable and disposable containers, and include high-quality plasticware.

ABOUT RUBIN'S

Rubin's is an award-winning restaurant and catering service in the heart of Brookline, Mass. Since opening, in 1927, we've built our reputation on quality ingredients, delicious entrées, and outstanding service. Critics have noticed throughout our years, awarding us countless honors for our cuisine. Most recently, *Boston Magazine* and *Improper Bostonian* named us "Boston's Best Deli," in 2012.

So if you are craving hot pastrami, stuffed cabbages, or simply matzoh ball soup, look no further. Our friendly staff is eager to show you why we're Boston's best deli, and worthy of distinction as Boston's best restaurant and catering service.



Corporate | Hotel Menu

LUNCH

BOARDROOM LUNCH

Your choice from our assortment of gourmet sandwiches, served with Cape Cod chips, and a homemade jumbo cookie or brownie, whole seasonal fresh fruit, and beverage.
\$23.50

RUBIN'S DELI TOTE BAG LUNCH

Your choice of our award-winning deli meats—corned beef, turkey, smoked turkey, turkey pastrami, roasted beef, or chicken salad—on lite, dark or marble rye. Served with chips, fresh whole fruit and a beverage.
\$23.50

TOTE BAG LUNCH

Your choice of tuna salad, egg salad, or grilled vegetable wrap, served with mini pretzels or potato chips, and a whole fresh fruit, cookie and soda.
\$20.50

SALAD PLATE

Your choice of tuna salad, egg salad or chicken salad, served over mixed greens, with house vinaigrette, rolls, seasonal fresh fruit, and a brownie.
\$19.50

CHEF'S SALAD

Three types of turkey served over mixed greens, with house vinaigrette, rolls, seasonal fresh fruit, and a dessert pastry.
\$19.50

MARINATED GRILLED CHICKEN BREAST

Served over mixed greens, with your choice of balsamic vinaigrette or Caesar dressing, with homemade croutons, rolls, seasonal fresh fruit, and a dessert pastry.
\$26.50

POACHED SALMON

Served over mesclun greens, with cucumber dill dressing rolls, seasonal fresh fruit, and a dessert pastry.
\$28.50

ENTRÉES

All entrees are served with rolls, side dishes, and a dessert pastry. Hot entrées are served with a choice of soup, or fresh fruit appetizer and mixed green salad with dressing.

CHICKEN PICCATA

In a white wine and lemon sauce, with capers, over pasta.
\$42.50

STUFFED CHICKEN BREAST

Herb-bread stuffing, mushroom sauce, rosemary roasted potatoes, medley of fresh vegetables.
\$42.50

GRILLED MARINATED CHICKEN BREAST

Served cold with tri-colored pasta and grilled vegetables.
\$42.50

CHICKEN DJON WITH MUSHROOMS

Served with white rice and grilled asparagus.
\$42.50

CHICKEN SCHNITZEL

Prepared in a mushroom sauté. Served with roasted potatoes and vegetable medley.
\$42.50

TERIYAKI CHICKEN

Chicken breast sautéed in teriyaki sauce. Served over steamed white rice, with medley of fresh vegetables.
\$42.50

ROAST BRISKET OF BEEF

Served with kasha varnishkes, and green beans with mushrooms.
\$48.50

GRILLED BONELESS RIB EYE STEAK

Served with garlic mashed potatoes, and grilled asparagus.
\$54.50

SEAFOOD STUFFED SALMON

Stuffed salmon in white wine sauce. Served with roasted potatoes and grilled asparagus.
\$42.50

SAUTÉED SALMON

Salmon sautéed in lemon white wine sauce with capers. Served with white rice and broccoli florets.
\$42.50

ALMOND CRUSTED SALMON

Almond crusted salmon topped with a lemon sauce. Served on a bed of garlic mashed potatoes, with grilled asparagus.
\$42.50

PASTA PRIMAVERA

Sautéed julienne vegetables in garlic, olive oil, white wine, or marinara sauce. Served over a bed of pasta.
\$38.50

EGGPLANT CUTLET

Lightly breaded eggplant cutlet, topped with marinara sauce. Served over linguini.
\$38.50

PORTOBELLA VEGETABLE LASAGNA

Prepared with fresh vegetables, and sautéed in white wine sauce. Served with garlic bread.
\$36.50

GRILLED PORTOBELLA WITH ARTICHOKE

Seasoned with basil and sun-dried tomato in wine sauce. Served over linguini.
\$38.50

TOFU & VEGETABLE STIR FRY

Served with coconut fried rice.
\$32.95