

MOCHA BLEU LUNCH

Under RCBC Supervision -- Cholo Yisroel

served from 11:30-3:30 p.m. daily

— LE Pizze —

From our traditional Cherry Wood Burning Oven

Margherita : San-marzano tomato/Fresh mozzarella/Basil 12

Bruschetta Pizza : Mozzarella/Tomato/Onion/Black Olives/Parsley 13

Portofino : Pesto/Roasted Garlic/Sun dried tomatoes/Pine nuts/Mozzarella 17

Grilled Vegetable Medley : Eggplant/Zucchini/Yellow squash/Plum tomato/Bermuda onions/Roasted garlic 13

Mediterranean : Black olives/Artichoke Hearts/Sun-dried tomatoes/ Crumbled feta 14

Al Funghi : Wild Mushrooms/Kashkaval/Truffle Oil 16

Preci : Pepperoni (mock)/Red onion/Fresh mozzarella 15

White Pie : Ricotta/Mozzarella/Parmeggiano/NO SAUCE 14

Romano : Sweet pepper/tomatoes/onion/garlic/Cheddar 14

Salad Pizza : Diced Tomato/Romaine/Red Onion/Parmeggiano/Olive Oil/ Sherry wine vinegar (salad fresh) 14

Eggplant Parmeggiano : Fried Eggplant/Mozzarella/Marinara 16

Al Salmone : mozzarella/ Norwegian smoked salmon/Dill 18

ASK YOUR SERVER ABOUT WHOLE WHEAT OPTION \$2 Supp

—Calzones—

JUMBO : All Dressed Mushroom/ Broccoli/ Sun dried tomato/ marinara/ ricotta / mozzarella cheese 14

3 Cheese : Mozzarella/ Edam/ Cheddar/Marinara Sauce 16

Mushroom : Mozzarella/ Marinara sauce 15

Florentine : Medley of cheeses/spinach/marinara sauce 14

—Soup—

Soup du Jour 7

Traditional French Onion Soup 9

Udon Soup mushrooms, scallions, tofu, Udon noodles 9

—Insalate—

Traditional Caesar 12 Tuna on Side 4

Caprese Fresh farm tomatoes/Fresh mozzarella/Red onions/Roasted red pepper/Basil vinaigrette 14

Tuna Nicoise Tomatoes/Garlic/Anchovies/Haricot-vert/Hard boiled eggs/Fresh herbs/Citrus vinaigrette 14

Traditional Greek Salad 13

Roasted Asparagus Fennel/Marinated artichokes/Orange segments/Candied nuts/Zesty Italian dressing 13

Mocha Bleu hearts of palm/mandarin orange/sugared nuts/strawberries/red onion/Raspberry vinaigrette 12

Tri-color Avocado/endive/radicchio/baby spinach/cherry tomato/shredded cheddar/Low fat garlic dijonnaise 14

Salmon Kani Salad Asian Sesame Dressing/ Romaine/Kani/Salmon/Masago/Cucumber/Crispy fried onion nest 14

Cajun Tuna Salad Cajun Tataki Tuna/ red pepper/ red onion/ avocado/romaine 16

Tuna on side \$4 supp *Any additions are .75 cents/ea. Extra cheese \$1.25*

—Pasta/Fish—

Fettuccine Alfredo/shitake mushrooms/toasted pistachios 18

Linguine/garlic/basil/extra virgin olive oil/parmeiggiano 16

Grilled Salmon Brochette/1 Skewer/Mesculin/potato nest 15
Add. Skewer 6

Penne Alla Vodka Pasta Bowl 14

Baked Dynamite sea bass roll Regular California sushi roll/ Baked sea bass mix/dynamite sauce on top/broiled in cherry brick oven 19

ASK YOUR SERVER ABOUT WHOLE WHEAT PENNE OPTION \$3 Supp

—Panini—

Grilled Eggplant Provencal Marinated eggplant, black olives, tomato 10

Roasted Asparagus Sun-dried tomatoes, herb goat cheese 10

MILANO White bean puree, spinach Portabella mushrooms 10

3 Cheese Plum tomato, Mozz, Cheddar, Gouda & Fresh basil 12

Eggplant Parmeggiano Breaded eggplant, Marinara, Cheese 12

ALL PANINIS SERVED WITH SALAD & PICKLE WEDGES

—Wraps—

GRILLED VEGETABLE MEDLEY Eggplant, zucchini, yellow squash, plum tomato, red onion with basil puree and herb goat cheese 10

AVOCADO Plum tomatoes, cheddar, herb mayo 10

TUNA SALAD WRAP Lettuce, Tomato 9

TUNISIAN WRAP Moroccan black olives, sliced potato, hard-boiled egg, citrus tuna 10

TERIYAKI SALMON WRAP Grilled salmon, Tempura flakes, red pepper, Teriyaki 16

ALL WRAPS SERVED WITH SALAD & PICKLE WEDGES

—Fun Stuff—

Bruschetta Farm vine ripened tomato/garlic/fresh basil/oregano/olive oil/six pcs 12

Poutine-Disco Fries Julienne potato/Gravy/Mozzarella 9 Family 15

Fish N' Chips Battered fillet/Julienne fries 14

Crispy Fries 6

White Truffle Infused Patates Frites 10

Mocha Mac Mac n' Cheese 10

Crispy Chicken Burger (mock) Fully Loaded/Julienne Fries 12

Home Battered Onion Rings 9

JUMBO PITA seasoned with fresh Garlic/Olive Oil/Parsley/Served out of the Brick Oven 9

Hummus Platter served with a Jumbo Pita 10 *extra Pita* 4

Edamame 8

—Desserts—

Upon Availability

All Served with Vanilla and Chocolate Ice Cream

Lemon Meringue 7

Mocha Bleu Cake 7

Strawberry Tart 7

Fresh Fruit Tart 7

Chocolate Cake 7

Cappucino Mouse Cake 6

Raspberry Mousse 6

Apple Tart 7

Pear Tart 7

Chocolate Raspberry Tart 7

Strawberry Shortcake 6

French Macaroon Assortment 7

Mocha Eclair 6

Chocolate Eclair 6

Peach Bleuberry Tart 7

Mille Feuille (Napolean) 7

Assortment of Home Cookies 5

RCBC CHOLOV YISROEL

An 18% Gratuity will be added to parties of 6 or more

—FOUNTAIN BEVERAGES—

- 1.75
- Coke
- Diet Coke
- Cherry Coke
- Sprite
- Orange Fanta
- Ginger Ale
- Selzer
- Tonic
- Cran-Tonic
- Iced Tea
- Cranberry Iced Tea
- Cranberry
- Lemonade
- Cran-Lemonade
- Cran-Ginger Ale

—BOTTLED—

2.25

- Diet Sprite
- Dr Pepper
- Dasani Water
- Iced Tea (NESTEA) Lemon
- Diet Iced Tea (NESTEA) Lemon
- Iced Tea (NESTEA) Pomegranate
- Iced Green Tea (NESTEA) Citrus
- Apple Juice
- Orange Juice

—GLASS BOTTLE—

2.75

- COKE
- DIET COKE
- SPRITE

Pellegrino 1L \$5.75

Freshly Squeezed Orange Juice 5

—COCKTAILS *Virgin*—

Shirley Temple The classic Mocktail 5
Ginger Ale/Grenadine

Virgin Mary Modifying a Standby 6
Tomato/Cranberry

Not So Dark & Stormy A taste of Bermuda revisited 6
Ginger/Lime/Organic Molasses

ArnPalm Golf Keep your game sharp 4
IcedTea/Lemonade

Faux Kir Variations on the French *for two* 12
Raspberry/Sparkling Cider

Mock Mojito Fizz without the fog 6

Sophisticated

Lime/Cranberry/Simple Syrup

MBLEU 5

Bleu Raspberry/Rum a la mode

Green Lagoon 5

Sour Apple Fiz

Red Rainbow Pizazz 5

Cranberry Twist

—Milk Shakes—

Chocolate Chunk 7

Vanilla Paradise 7

Tropical Breeze Vanilla/Fresh Fruit 9

—Smoothies—

Medley of Fresh berries 7

Frozen Margarita 7

Strawberry Banana 7

Kiwi Strawberry 7

Banana Colada 7

—COFFEE MENU—

House Coffee 2

—Lattes—

House Latte 4

Vanilla Bleu 5

Caramel Bleu 5

Mocha Bleu 5

Hazelnutty 5

—TEA—

EXOTIC TEAS 2.25

Moroccan Tea 3

—Cappucino—

House Cappucino 4

MochaBleuccino 5

—ESPRESSO—

Espresso 2

Macchiato 2.50

Hot CHOCOLATE Dream 4

ICED COFFEE 2

—Mocha Blends (CHILLED)—

Vanilla Ice Ice Baby 5

Carameltaway 5

Mocha Blended 5

soymilk add .40

SUSHI MENU

—Soups—

Udan Soup 9

—Salads—

Salmon Kani Salad Asian Sesame Dressing, Romaine, Kani, Salmon, Masago, Onion, Cucumber 14

Cajun Tuna Salad Cajun Tataki Tuna, red pepper, red onion, avocado, romain 16

—Chef's Specials—

Cali Spicy Salmon

crab stick, avocado, masago, salmon-crab mix on top, chef's special shitakii sauce 14

Cali Spicy Tuna

crab stick, avocado, masago, spicy tuna mix on top,
chef's special shitakii sauce 14

Baked Dynamite Sea Bass Roll

Regular California roll, Baked sea bass mix with dynamite sauce 19

Vegetarian Roll

Cucumber, Avocado, fresh red pepper, baked Shitake mushroom with
Asian soy-wine sauce 10

Spider Roll

Cucumber, Avocado, Tempura Shrimp, Shitakii Sauce 9

Crunchy double spicy roll

Cucumber, spicy crab mix, crunchy with spicy tuna on the top, spicy-mayo sauce 14

Salmon Mango Roll

Crab mix, avocado, Fresh salmon with pineapple mango chutney on top 14

Crispy & Creamy Salmon Roll

Deep fried roll with crab mix, fresh salmon, avocado & creamy sauce 13

Crunchy Tuna Roll

Cucumber, crab mix & Tempura bites with fresh tuna & spicy-mayo sauce on top 14

Sunset roll

Crab mix, cucumber, salmon, tuna, avocado set on top 13

Volcano roll

Salmon, Avocado, Baked Volcano Medley 16

Basic Rolls

Daikon roll 6 California roll 6 Avocado Roll 5.50

Tuna roll 6 Cucumber roll 5 Salmon Skin 7

Kani crab roll 6 Boston Roll 7

Add Avocado \$1.00 Add Cucumber \$0.50

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RCBC-CHOLOV YISROEL

PRIVATE PARTY MENU -- PRIX FIXE

MIN. 25 PPL-PARTY ROOM RENTAL \$500 WEEKDAY \$1000 WEEKEND/2HRS
20% EXTRA FOR A LA CARTE

BRONZE PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA or FRESH BREAD

FIRST COURSE

ORGANIC BABY GREEN SALAD CHERRY TOMATOES
AND VINAIGRETTE

SECOND COURSE

PENNE ALLA VODKA

THIRD COURSE

AN ASSORTMENT OF PIZZA FROM OUR WOOD BURNING OVEN

DESSERT

FRESH FRUIT
CHOICE OF COFFEE, & EXOTIC TEAS

SILVER PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA AND JUMBO PITA GARNISHED WITH GARLIC PARSLEY AND OLIVE OIL

FIRST COURSE

MOCHA BLEU FARM FRESH SALAD

SECOND COURSE

AN ASSORTMENT OF PIZZA FROM OUR WOOD BURNING OVEN

THIRD COURSE CHOICE

EGGPLANT PARMESAN
VEGETABLE LASAGNA WITH MORNAY SAUCE

DESSERT

TARTE
CHOICE OF COFFEE & EXOTIC TEAS

PLATINUM PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA AND JUMBO PITA GARNISHED WITH GARLIC PARSLEY AND OLIVE OIL
BREADED SHRIMP COCKTAIL

FIRST COURSE

Roasted Asparagus Fennel/Marinated artichokes/Orange segments/Candied nuts/
Zesty Italian dressing

SECOND COURSE CHOICE

SPINACH AND RICOTTA CHEESE PIZZA
WITH WHITE TRUFFLE SAUCE OR
ASSORTMENT OF SUSHI AND SASHIMI

THIRD COURSE CHOICE

Tilapia Dijon rosemary crust/Basil risotto/Grilled Zucchini
Grilled Salmon Brochette Savoy cabbage/Potato nest
Sesame crusted Tuna Herb mashed potato/Sautéed spinach
Red Snapper Jasmine Rice/Leek fondue

DESSERT CHOICE

FRESH FRUIT TART/LEMON MERINGUE/CHOCOLATE RASPBERRY CAKE
CHOICE OF COFFEE, TEA, CAPPUCCINO OR ESPRESSO