Creating Happier Palates Every Day

The Kosher Marketplace prides itself on being a family institution which strives to bring great food, service and committed excellence to our wonderful customers. Our slogan is **Food So Good Even Grandma Would Approve**— and we really mean it. We all grew up in households where the harshest critic and most talented artist de cuisine was Grandma. Seeking her approval quickly became a requirement for anyone willing to prepare a family meal. And Grandma was not only fastidious about the presentation and taste of her final product; she also demanded **the finest cuts of meat, the freshest fruits and vegetables and the cleanest environment.** We have proudly tried to bring all of Grandma’s talents and expectations to our store. Grandma’s final rule was very simple: the person eating the product was the final arbiter of its quality. Our translation: **THE CUSTOMER IS ALWAYS RIGHT!** And we mean this, we really do. Please try anything we have in the full knowledge and comfort that, if you don’t like it, for any reason, we will make it right. That’s it! No questions asked! No ifs, ands or buts! **Everything is fully and completely guaranteed!** We are here for you at all times and thank you greatly for your patronage.

Our focus at all times is on providing you, our wonderful customers, with the highest quality products and customer service. We hope you enjoy this special selection of cooked food products.
**Salads (Parve)**
- Rainbow Avocado Salad with Tricolor Pepper Confetti & Cilantro
- KMP Health Salad with Dried Cranberries and Apples
- Edamame Salad with Baby Tomatoes and Corn
- Artichoke and Baby Tomato Salad with Olives
- Chopped Beet Salad with Apples and Mint
- Hanna’s Cabbage Salad with Shredded Dill
- Cole Slaw
- Broccoli Cole Slaw
- Carrot Craisin Salad
- Potato Salad
- Cucumber Salad
- Israeli Salad
- Egg Salad
- Tuna Salad
- Chicken Salad with Mixed Peppers (Meat)
- KMP Chopped Salad (Choice of Dressing)
- Fresh Fruit Salad

**Appetizers (Meat)**
- Vietnamese Duck Salad with Shredded Vegetables
- Chopped Liver
- Sweet & Sour Turkey Meatballs
- Grandma’s Gefilte Fish with Carrots (Parve)

**Fish Entrees (Parve)**
- Teriyaki-Brushed Salmon with Wild Mushrooms
- Crispy California Salmon with Confetti Vegetables
- Balsamic-Glazed Salmon with Caramelized Shallots
- Grilled Chilean Sea Bass with Fried Leeks and Sweet Potatoes
  (Thursday & Friday only)
- Poached Salmon (Dill Sauce on side)
- Medium-Rare Sesame-Grilled Tuna
- Sauteed Tilapia with Chiles and Fresh Garlic
  (Thursday & Friday only)
- Fried Fillet of Sole
  (Wednesday – Friday only)
- Vietnamese Duck Salad with Shredded Vegetables

**Meat Entrees**
- Hoisin-Glazed Beef Ribs with Scallions
- Mini Beef Meatloaves with Sundried Tomatoes
- Sliced Brisket with Rich Burgundy Gravy
- Chicken Chow Mein with Rice Noodles (Boneless)
- Sauteed Panko-Crusted Turkey Cutlets with Garlic
- Basque Boneless Chicken and Sausage with Sautéed Peppers
- Balsamic-Glazed Chicken (Bone-In)
- Beef Stuffed Cabbage
- Boneless Chicken Tikka
- Organic Rotisserie Chicken
- Rotisserie Chicken
- BBQ Rotisserie Chicken
- Breaded Chicken Cutlets
- Grilled Chicken Cutlets
- Sesame & Teriyaki-Basted Rotisserie Chicken
- Grandma’s Barbecued Chicken (Bone-In)
- Apricot-Glazed Chicken (Bone-In)
- Lemon-Glazed Chicken (Bone-In)
- Skinless Southern Fried Chicken (Bone-In)
- Panko-Crusted Chicken Nuggets
- Chicken Marsala with Baby Button Mushrooms
- Beef Chulent
  (Thursday & Friday only)
- Creole-Crusted Veal Chops with Tomatillo Salsa
  (Thursday & Friday only)
- Aged Balsamic & Honey-Roasted Duckling
  (Thursday & Friday only)
- Fried Fillet of Sole
  (Wednesday – Friday only)

**Vegetables (Parve)**
- French Green Beans with Toasted Bread Crumbs and Garlic
- Sauteed Tuscan Spinach with Tomatoes
- Roasted Butternut Squash and Sweet Potatoes with Leeks and Dried Cranberries
- Baked Eggplant Rollatini Marinara with Mushrooms and Spinach (Great Vegetarian Entrée)
- Ratatouille Provençal
- Braised Baby Vegetables
- Green Bean Almondine
- Broccoli with Red Pepper Sauté and Garlic
- Grilled Asparagus with Herb-Scented Olive Oil
- Roasted Root Vegetable Medley
- Grilled Portobello Mushrooms with Roasted Garlic

**Starches (Parve)**
- Saffron-Dusted Rice with Vegetables and Red Beans
- Roasted Rosemary Potatoes with Garlic-Infused Oil
- Red-Skin Garlic Mashed Potatoes
- Sweet Mashed Potatoes with Maple
- Mushroom Barley
- Kasha Varnishkes

**Sliced Deli Meats**
- Pastrami
- Turkey Pastrami
- Corned Beef
- Roast Beef
- Brisket
- Roast Turkey
- Honey-Glazed Turkey
- Tex-Mex Turkey
- Smoked Turkey
- Salami
- Hard Salami
- Bologna