

Dining Out

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Located in the clubhouse of the East Orange Golf Course, Par 440 Restaurant & Lounge serves up delicious bites such as its Braised Short Rib, above.



Fish tacos are an appetizing choice to pair with drinks during happy hour at the illuminated, wall-length bar.

Along with innovative menu, Par 440 offers scenic locale and live entertainment

There's something to be said for dining with a view. Overlooking the greens at the East Orange Golf Course in Short Hills, the Par 440 Restaurant & Lounge is a scenery hole-in-one.

Whatever suits your mood, there is a special spot throughout this venue that fits exactly to your expectations on any day of the week — from intimate get-togethers to group gatherings, whether indoors or out. Need some ideas?

Watch your favorite sport on one of the 17 large-screen HDTVs tuned in to the best games airing that day while munching on a 1948 pizza, chicken empanada or crabcake slider, accompanied by a refreshing drink from the bar.

Plan a family dinner around the indoor fireplace and indulge in lobster ravioli or chicken balsamico — just two of the many selections from the broad and varied menu that also features plates for kids.

Take your mom to lunch for light conversation and healthful eating with a Prosciutto Di Parma Salad and a glass of wine to break up the day.

Stop in to celebrate a special

occasion with a specialty dessert, such as fried cheesecake or crème brûlée, and have an after-dinner drink you've never tried before, like spiked root beer or Kentucky coffee.

Join co-workers at the end of the day for happy hour at the illuminated wall-length bar, with an order of tacos or a chipotle burger washed down with a cold beer.

Enjoy top-shelf cocktails while catching up with friends on the outdoor patio or wrap-around deck on a cool fall evening as the sun goes down.

Treat yourself and someone special to Sunday brunch with tasty choices, such as veggie soufflés, Belgian waffles, Eggs Benedict and French toast, complemented by a chilled mimosa which will brighten your day.

Be entertained on a Friday night by the R&B/Retro Soul sounds of singer E.R.I.C. (Extra Rich in Class) while feasting on sesame-crusted tuna or braised short ribs during this weekly dinner show.

Host a private party that will impress your guests and elevate your event with great food, comfortable

accommodations and an ambiance sure to be talked about long after everyone departs.

For those who prefer to stay in and dine at home absent the usual ho-hum meal, peruse the extensive take-out menu and have it delivered to your door today.

Planning a holiday event? Be sure to reserve early for available dates or catering for that special day.

The Par 440 facility boasts 6,000 square feet of hosting space and can serve numerous patrons from 11:30 a.m. to 2 a.m. daily. Since it opened five years ago, many have discovered that this upscale sports bar and restaurant is a destination not just for the golfers who swing a club on the 18 holes on this public course, but also for anyone who enjoys a different dining experience.

Par 440 is located at the East Orange Golf Course at 440 Parsonage Hill Road in Short Hills. To order online, visit www.par440menu.com. For information, call 973-467-8882. For reservations, book at www.opentable.com.

— Debra Stevko Miller



Delicious options such as, above, Chicken Savoy, are a great complement to the Friday dinner R&B/Retro Soul show presented by E.R.I.C. (Extra Rich in Class).



Guests will find authentic Spanish and Italian fare, such as, above, Zuppa Di Pesce.

The Cosmopolitan provides the perfect event for life's grand moments

Upon entering the front doors of the Cosmopolitan venue in Wayne, the glitz and glam décor has a dramatic effect on guests arriving inside this extraordinary space that hosts not only weddings, but also special family occasions as well as corporate events.

"A lot of people describe it as a 'Wow' presentation," said owner Eileen Evgenikos about the unique main lobby she describes as contemporary chic. "The ceilings are 24 feet high and there's a lot of beveled mirrors, depth and

be used for large, elaborate weddings or transformed for smaller gatherings as well. Holiday get-togethers, both social and corporate, fill the Cosmopolitan during this time of year, but since the venue is open nearly every day, one may still find



Holiday get-togethers, both social and corporate, fill the Cosmopolitan during this time of year.

dimension for a spectacular grand entrance."

Outdoors, a waterfall and landscaped environment set the stage to perfect photo backdrops. It also is a lovely setting for open-air ceremonies where engaged couples can exchange vows.

Since 1994, after extensive renovations and a rebranding, this Passaic County venue has been the spot for elegant receptions. As a restaurateur, Evgenikos started the business almost three decades ago and worked diligently to transform it to one of New Jersey's successful banquet venues. She then recently reconstructed the building into a contemporary, chic space incorporating design elements she observed at hotel and restaurant tradeshow.

With accommodations that allow anywhere from 50 to 450 guests, rooms can



Whether you're planning a christening, an anniversary, a birthday or a corporate event, The Cosmopolitan will deliver an unforgettable occasion.

some availability if seeking to host an event at this venue. Or, consider indulging in ordering a catered meal instead for carryout on the eve of Thanksgiving and Christmas.

The Cosmopolitan's award-winning cuisine leans American, but all dining is tailored to the palate of the clients.

"We do get a lot of different ethnic groups and we do try to modify our menus according to what our customers desire," she explained. "We take special requests; our menus are definitely customizable — never any limitations."

Evgenikos sees a lot of repeat business. With her lengthy experience as the business owner for almost 29 years, she boasts about how baby showers that she booked decades ago are now the same families booking weddings for those same "babies;" quite a full circle.

"We create every event to the customer's desires, she said. "We take pride in personalizing it and making every customer kind of like an extended family member so that they always want to come back for their next event."

Soon after Thanksgiving, the staff will ready the facility for the holidays with décor that enhances the festive atmosphere of private parties as well as a couple of public events planned in the weeks ahead.



Photo by M&A Photography and Video

With accommodations that allow from 50 up to 450 guests, the Cosmopolitan in Wayne is an extraordinary space that hosts weddings, special family occasions and corporate events.

"We love our holiday decorations," Evgenikos said. "We've actually had people who have attended holiday parties and called us up after to ask if they could bring their kids back to take pictures in our lobby."

Upcoming events include a Brunch with Santa on Dec. 3 and a New Year's Eve Celebration on Dec. 31. The website provides information on purchasing tickets as well as Eventbrite.

The Cosmopolitan is located at 1377 Route 23 in Wayne. For more information, visit thecosmopolitannj.com. Appointments can be arranged any day of the week by calling 973-633-5111.

— Debra Stevko Miller



The Cosmopolitan staff take pride in personalizing each event to the customer's desires.

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Popular dishes at Chateau of Spain include the seafood paella, above, the pork and clams, and the shrimp and garlic.



Wraps, above, are among the American-style dishes offered that are infused with Spanish and Portuguese ingredients.

Inviting atmosphere, diverse menu draw generations to Chateau of Spain

Back in 1989, Bill Oliveira had a dream: Take a downtown Newark restaurant and make it an integral part of the neighborhood, while going beyond the only-Portuguese or only-Spanish cooking so prevalent in the Iron-bound District to appeal to a wider clientele.

"We wanted to offer something downtown that would bring the Spanish style of cooking and infuse that into American-style cooking," he said.

Oliveira and his partner chose to purchase Chateau of Spain, which had been around since 1975. It was the perfect location. Right next to City Hall, by the Federal Building. A lunch crowd was a given, but could they build a dinner crowd?

"Over time, we built to a 'Cheers' type of atmosphere where everybody knows everybody," he said. "We're a melting pot in the middle of the city, with all kinds of people from police officers to postal workers to federal agents to your regular residents. It's that kind of atmosphere that just makes it comfortable."

The fact that people (often generations of the same family) keep coming back, is what Oliveira said is most rewarding.

"That must mean we're doing something right."

Extensive Menu Offerings

It's not only the atmosphere that Chateau of Spain has gotten right. It's the food. With an extensive menu, especially as compared to other restaurants in the area, there's something for everyone, Oliveira said.

"We went outside Spanish cuisine and brought in a lot of American-style cooking, but infused it with Spanish and Portuguese ingredients," Oliveira said. "For lunch, we have wraps and great gourmet-style burgers. We have some of the best steak in town, certified Angus beef. It's been a hit; those steaks are amazing."

Other popular dishes include the pork and clams, the seafood paella and the shrimp and garlic. (Oliveira insists it's dipping the bread in the sauce at the end that makes that dish so popular.)

For himself, Oliveira is partial to the restaurant's lineup of fajitas (chicken, shrimp, steak, combo or vegetarian).

Takeout and Catering

A big part of Chateau of Spain's business is its takeout and catering offerings.

Takeout, which Oliveira said got the restaurant through COVID-19, accounts for about a third of the restaurant's business.

Catering also is important, especially around the holidays.

For the holiday season, Chateau of Spain can do catered platters for house and office parties. Party platter menu items include calamari, Spanish sausage, mussels diablo, Buffalo wings, southern fried chicken, fajitas, sirloin steak, picadinho, pork and clams, baked ziti, garlic chicken or shrimp, seafood paella and more. The restaurant's delivery team can help set up orders, and waiter service is available for an additional charge.

The restaurant also has a second floor for private, catered events of up to 120 people.

Chateau of Spain is located at 11 Franklin St. in Newark. Hours are Sunday through Thursday, 11:30 a.m. to 9 p.m.; Friday, 11:30 a.m. to 11 p.m.; and Saturday, noon to 11 p.m. Call 973-624-3346 to book your table for the holidays. Reservations are going fast.

— By Dori Saltzman



Shrimp and garlic, above, are among the popular dishes that Chateau of Spain's generations of devotees can order through takeout or catering offerings.



The Highlawn in West Orange's Santa Brunch — with a prix fixe menu and a beautiful view of the New York City skyline — will take place over three weekends in December.

The Highlawn offers a holiday experience to remember

Reimagined, renovated and rebranded under new ownership, this iconic venue — known simply as The Highlawn — relaunched last fall with a culinary experience that is as impressive as its panoramic skyline views.

Three newly revitalized private dining options — The Grill Room (main dining area), The Bar and The Patio — along with a refreshed menu and private event spaces make The Highlawn the ultimate year-round dining destination. With the holidays approaching, there is no better choice for holding festive gatherings of all types and sizes.

"Guests to The Highlawn will see a full modernization to our physical space and our menus, while still enjoying the high-quality, culinary experience for which this historic venue is known," said Anthony Frungillo, who owns The Highlawn along with his wife, Jennifer. "Both longtime and new customers appreciate the changes we have made. Although The Highlawn is still a high-end dining experience, we accommodate a large mix of guests, from families celebrating mom's birthday to formal business dinners."

The Highlawn also moved away from a

strict dress code in favor of business casual. Both The Grill Room's culinary selections and casual bistro menu (available in the bar area and patio) complement the breathtaking Manhattan views that surround the venue. Menus change seasonally and include New American fare such as dry-aged steaks and house-made pastas.

Hosting an intimate affair? Built into the Watchung Mountain Ridge, The Wine Cellar at The Highlawn is a destination like no other for private events, corporate functions, tastings and celebrations. The impressive space hosts up to 50 guests. "The Wine Cellar is a beautiful spot and a great place for celebrations, especially during the holidays," Frungillo said. "This one-of-a-kind room provides the look and feel of an Italian winery, with oak barrels on the wall and other authentic touches. For the holidays, we decorate the room with Christmas trees and other festive elements."

Santa Brunch, New Year's Eve Celebration

What better way to get into the holiday spirit than with Santa Claus himself? The Highlawn's Santa Brunch — with a prix

fixe menu — will take place over three weekends in December (Dec. 3 and 4, 10 and 11, and 17 and 18) from 11 a.m. to 3 p.m. The cost to attend is \$65 for adults and \$25 for children ages 10 and under.

Guests will be greeted in The Highlawn's lobby by a 20-foot Christmas tree. Santa will be on hand for pictures and to entertain young and old alike with magic tricks. Indulge your sweet tooth with mouth-watering dessert stations — including make-your-own s'mores and bread pudding stations — along with holiday-themed cakes and a wide selection of everyone's favorite holiday candy.

The Highlawn's New Year's Eve celebration is a fantastic way to ring in 2023. Guests will enjoy dinner in The Grill Room with a Frank Sinatra impersonator, a limited four-course a la cart menu and a balloon drop at midnight.

Reservations are required for both events.

The Highlawn is located at 1 Crest Drive. For more information, to make a reservation or plan an event, call 973-731-3463 or visit highlawn.com.

— Lori Crowell



Although The Highlawn is still a high-end dining experience, it accommodates a large mix of guests, from families celebrating a birthday to formal business dinners.



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Steak choices at Assado Portuguese Steakhouse in Livingston include a 12-ounce, grilled New York Strip, 16-ounce grilled rib eye, 30-ounce grilled cowboy, 10-ounce filet mignon (wrapped in bacon) and a 16-ounce grilled T-bone.

Assado Portuguese Steakhouse serves up a taste of Portugal in Livingston

Assado owner Wilson DeSousa spent years dreaming of opening an authentic Portuguese restaurant before finally taking the plunge in 2017. Already familiar with the day-to-day operations of running an American-style Portuguese eatery as the prior co-owner (with his dad) of Maize in Newark's Robert Treat Hotel, DeSousa decided on his hometown of Livingston as the setting for his new venture. With 10 years in the restaurant field and a rich Portuguese background to draw on, DeSousa had a lot going for him.

Five years later, Assado Portuguese Steakhouse continues to be a dream come true.

The 3,500-square-foot eatery specializes in grilled Portuguese fare, though its paella is equally as popular as its steaks.

The BYOB menu is divided into lunch and dinner, but there's also a special BBQ "From Our Pit" menu that's takeout/delivery only. Diners can order whole BBQ chicken, ribs (pork or beef), or picanha, as well as pork

cubes with shrimp, seafood paella or a combination of all.

The lunch and dinner menus are packed with traditional Portuguese dishes. Appetizers include Portuguese grilled sausage, cod fish cakes, shrimp in garlic sauce, clams in green sauce and chistorra (sausage with mushrooms and shrimp in garlic sauce), among others.

Entrees include two types of paella (marinheira and Valenciana), grilled salt cod, seafood mariscada, stuffed shrimp, grilled octopus and lobster — and that's not including the huge selection of pastas and steaks.

Steak choices include a 12-ounce, grilled New York Strip, 16-ounce grilled rib eye, 30-ounce grilled cowboy, 10-ounce filet mignon (wrapped in bacon) and a 16-ounce grilled T-bone. Plus, there's Surf & Turf, beef a Portuguese (shell steak in garlic sauce), picanha, lamb, pork (barbecued or with shrimp in a garlic sauce), and chicken (barbecued, Francese, Marsala, or in garlic sauce).

Pastas may be slightly less traditional Portuguese, but they're still de-

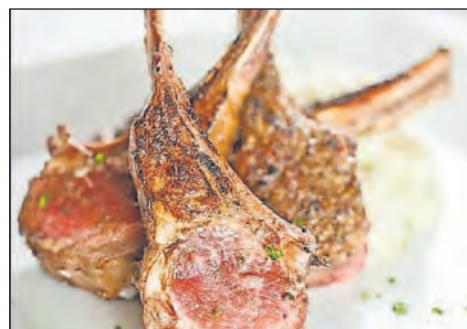
licious. Choices include lobster ravioli over shrimp, seafood linguini, fettuccine alfredo, penne pasta primavera and fettuccine Bolognese, among others.

For dessert, diners can indulge in six kinds of cakes, Portuguese flan, passion fruit or chocolate mousse, crème brûlée, a warm apple tart, and gelato or sorbet.

In addition to its dining in and takeout menus, Assado also offers off-site catering, including for the holiday season. Anything that's on the dinner menu can be ordered for off-site catering.

Assado Portuguese Steakhouse can hold about 120 diners indoors, with an additional 60 outside during warm weather. There's also a space for private events of up to 75 people. It's located at 222 N. Livingston Ave in Livingston. Call 973-422-0501 for more information or visit <https://www.assadonj.com>. Hours are Sunday through Thursday, 11 a.m. to 10 p.m.; and Friday and Saturday, 11 a.m. to 10:30 p.m.

— Dori Saltzman



In addition to its dining in and takeout menus, Assado also offers off-site catering, including for the holiday season.



The BYOB menu at Assado is divided into lunch and dinner, but there's also a special BBQ 'From Our Pit' menu that's takeout/delivery only.



Experience and enjoy Portobello Restaurant's holiday experience and festive menu specials at the restaurant, left, located at 175 Ramapo Valley Road in Oakland, or its exquisite banquet hall, right, at 155 Ramapo Valley Road, also in Oakland.

Take the worry and stress out of the holiday season and celebrate at Portobello

Imagine the aromas of traditional holiday and Italian dishes arousing your senses as you leisurely enter a sparkling banquet hall filled with adorned trees and festive decorations. Inside, crisp white linens cover tables surrounded by floor-to-ceiling windows, built-in bookcases and a roaring blaze in a stone fireplace. This holiday season, you can have all this and more as you enjoy an intimate dining experience, celebrate the season or host a private party at Portobello's famous restaurant and banquet hall in Oakland.

"We're always excited for the holidays, and this year is no exception," said Vincent Amen, general manager of Portobello. "We will be serving our special menus and hosting guests inside our decorated banquet hall and restaurant."

Whether you're in the mood to enjoy a tasty Thanksgiving dinner in the restaurant or if you'd rather take the delicious meal home with you, Portobello is the place to be this holiday season. "We cook all turkeys at the restaurant on Thanksgiving, which are available for takeout or a la carte inside our restaurant. We also offer all the fixings, from mashed potatoes to candied yams to stuffing." On Thanksgiving Day, the banquet hall also hosts a grand buffet with traditional dishes and Italian cuisine such as Osso Bucco Milanese, Eggplant Rollatini, a variety of pasta and the chef's choice.

Portobello doesn't stop there, providing special menus and celebrations for Christmas and New Year's Eve. "Join us for an a la carte menu inside our restaurant on Christmas Eve and New Year's Eve, or taste our buffet feasts and enjoy the celebrations



Imagine the aromas of traditional holiday and Italian dishes arousing your senses as you leisurely enter a sparkling banquet hall filled with adorned trees and festive decorations.

inside our banquet hall," Amen said.

On Christmas Eve, savor a special La Vigilia, Feast of the Seven Fishes, alongside other Italian specialties and the traditional holiday dinner buffet that includes delicious hors d'oeuvres, tasty appetizers, fresh salads, a carving station, refreshing drinks and delectable desserts at the decorated banquet hall.

Portobello is also the place to be on New Year's Eve for the party in the Dome Room, which will be shimmering with sparkling decor, glimmering chandeliers,

a premier DJ with music and dancing, comfortable seating, a delicious buffet, a four-hour open bar and a special midnight toast. You don't want to miss Portobello's unforgettable year-end celebration.

"Reservations are available for the Thanksgiving feast and Christmas Eve celebration, and tickets are available for the New Year's Eve party. Just call 201-337-8990 and press 1 for the restaurant reservations and 2 for the banquet hall," Amen said. "It's time to celebrate."

Experience and enjoy Portobello Restaurant's holiday experience and festive menu specials at the restaurant at 175 Ramapo Valley Road in Oakland or its exquisite banquet hall at 155 Ramapo Valley Road, also in Oakland. Call 201-337-8990 or visit portobellonj.com to take a virtual tour, explore the menu and learn more.



Reservations are being accepted now for the Thanksgiving feast, Christmas Eve celebration and New Year's Eve party at Portobello.

— Keri Kelly



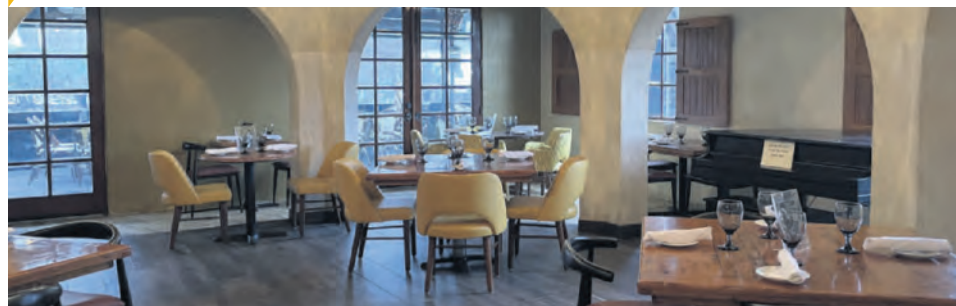
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10/17/2022-01



In addition to an attractive and spacious dining area, with two private dining rooms, Sayola in Tenafly offers an array of traditional Spanish dishes, along with a children's menu and flamenco dance shows.

Savor the tastes of Spain and a flamenco show at Sayola in Tenafly

Traditional Spanish cuisine, a celebration of culture and exceptional service come together to create an unforgettable dining experience at Sayola in Tenafly. From the moment patrons enter the Bergen County restaurant — located at 50 Prospect Terrace — they are immersed in a “taste” of Spain.

“Our goal is to provide an experience that not only meets, but exceeds, customer expectations,” said Sandra Negrin, who runs the family-owned restaurant along with her siblings, Yorett and Lazaro. “We maintain authentic and traditional Spanish flavors in the preparation and presentation of every meal. There’s tremendous attention to detail in both our interior design and menu items.”

Sayola’s beautifully designed interior spaces are marked by authentic bricks, distinctive tiles and elegant fabrics that transport diners to the taverns of Spain. Design touches also includes a statue of Don Quixote and chandeliers adorned with Sayola wine bottles.

It is the perfect setting for enjoying the restaurant’s extensive menu, which features hot and cold appetizers; salads; and a diverse selection of entrees that includes

seafood, pork and steaks, and chicken and veal dishes. A children’s menu is available for younger diners.

The highlight of Sayola’s menu, of course, is traditional Spanish paella — saffron-flavored rice cooked with meats, seafood and vegetables. And there are four options from which to choose, all made to order: Paella Valenciana, with shellfish, chicken and sausage; Paella Marinara, with seafood only; and Squid Ink Black Paella, with shrimp, mussels, clams and calamari. There also is a vegetarian version made with assorted mixed vegetables.

Parties and Celebrations

Sayola is the perfect complement to life’s special occasions, ranging from birthdays and weddings/baby showers to corporate functions and more. The restaurant also is a wonderful way to add a taste of Spain to a festive holiday gathering. Along with its spacious dining room, Sayola has two private event spaces: one seats about 30 guests and the other 12 to 14 people.

“What is great about holding an event at Sayola is our flexibility. We can accommodate larger groups as well as smaller, more intimate parties,” Negrin said. “We collab-

orate with clients to customize a menu that works within their taste and budget.”

Upcoming Special Events

Sayola’s flamenco dance shows take place one Sunday each month from 7 to 9 p.m. The final two shows of 2022 are Nov. 20 and Dec. 11; reservations are recommended. The \$85 per person cost include a three-course prix fixe menu and admission to the show. “These shows are extremely popular and a great way to enjoy dinner and a night of terrific live entertainment close to home,” Negrin said.

Ring in 2023 at Sayola. The restaurant is hosting a New Year’s Eve party that includes watching the ball drop at midnight, party favors, a champagne toast and live DJ entertainment.

For more information on either event or to book a holiday party, call the restaurant at 201-871-2182.

Sayola also hosts Happy Hour in its bar area from 4 to 8 p.m. Tuesday to Thursday with \$9 tapas and drink specials. Every Sunday there is a brunch buffet from noon to 3 p.m. featuring live music from a singer/guitar player.

— Lori Crowell



The restaurant’s extensive menu includes hot and cold appetizers; salads; and a diverse selection of entrees that include seafood, pork, steaks, chicken and veal dishes, as well as a children’s menu.



Located in Dumont, Bergen County, La Taberna Steaks & Tapas Bar offers a Latin-inspired menu that also features tastes of other cuisines.



For the holiday months, the restaurant is extending its hours and opening for lunch, returning to its pre-pandemic schedule.

At La Taberna Steaks & Tapas Bar, you're treated like family

The small town of Dumont is made up of many different people: teachers, business owners, construction workers, parents—the list goes on. While all are unique individuals, everyone in the Bergen County community has one thing in common: They all consider it “home.”

“A restaurant should always strive to be in tune with its community so that customers feel as though it is an extension of their home,” said Yorett Negrin, general manager of La Taberna Steaks & Tapas Bar.

La Taberna is a steakhouse and tapas bar with a Latin-inspired menu that allows customers to taste mouthwatering appetizers like Grilled Spanish Chorizo, with the leeway to dive into a classic burger or specialty pizza, if desired.

“Our chefs have backgrounds in a number of different cuisines,” Negrin said. “We continually update the specials to incorporate different foods and new ideas from the kitchen.” La Taberna provides the opportunity for someone who might want

to grab a quick beer and a sandwich during their lunch hour, and also offers a more elegant setting for those who want to bring their family for a sit-down meal.

What began as strictly a tapas bar, touting traditional Spanish cuisine, soon grew into a restaurant that was more reflective of the town, as the clientele helped shape the menu. “We included more variety so that the Dumont community could have a dining option that they sought out, offering something they felt comfortable with,” Negrin said.

During the lunch rush, the bar and lounge will reach peaks of activity, as regulars will often stop by to have a bite, relax and chat it up with the bartenders.

The dining room normally sees larger groups, often families coming in for dinner. Large plates of paella and a number of the shareable tapas are popular, enabling everyone to have a taste and discover their new favorite dish.

For the holiday months, the restaurant is extending its hours and

opening for lunch, returning to its pre-pandemic schedule (1 to 10 p.m.). By doing so, the establishment will also extend the happy hour and feature a minibar menu with drink specials and tapas. And Sunday brunch just got even better with the introduction of the Mimosa Tower, a huge self-serve dispenser of champagne and mixers.

Catering menus also are available and can be customized to individual specifications. “Lots of restaurants have set menus and those are the only options to choose from. However, we want to accommodate outside of the standard parameters,” Negrin said.

By the time La Taberna Steaks & Tapas Bar popped on the scene nearly five years ago, the clientele was looking for something new. “We’re aiming to create an environment for people to have a nice meal that doesn’t break the bank, while also feeling warm, casual and welcoming — a place where you are treated like family,” Negrin said.

— Kendal Lambert



The establishment will extend the happy hour and feature a minibar menu with drink specials and tapas during the holiday months.



Large plates of paella and a number of the shareable tapas are popular.

La Taberna

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SCAN TO SEE OUR MENU AND MORE!



Famous for first-quality, USDA prime aged beef, the Don Pepe Steakhouse offers the finest cuts of beef, succulent seafood and the tempting Spanish recipes Benito Lopez has spent decades perfecting.



Whether guests order a steaming pot of paella, above, a juicy 1-pound lobster tail, a whole stuffed lobster, a freshly baked red snapper or a traditional Spanish main course, they can be assured of leaving the restaurant full and satisfied.

Celebrate the holidays at Don Pepe restaurants

Thanksgiving is here and the days of Feliz Navidad and Feliz Año Nuevo are close behind. This year, make your holiday celebrations more festive with a visit to Don Pepe II and the Don Pepe Steakhouse.

These landmark eateries based in Pine Brook are the perfect places to get together with family, friends and business associates for a drink and a holiday meal.

"The holidays are an especially joyous

time in Spanish culture," noted restaurateur Benito Lopez, owner of Don Pepe II and the Don Pepe Steakhouse. "This is the time of year when we embrace our families and share good times with friends. At our restaurants, we feature a wide selection of steak, seafood, poultry, veal and pork dishes expertly prepared with a distinct Spanish flare. Our guests can always count on satisfying the tastes of their entire party, even if their guests have varied tastes."

Don Pepe restaurants are renowned for generous serving sizes. Guests frequently take home portions of their dinners to enjoy the next day. However, in an effort to please customers who prefer a lighter meal, Lopez has introduced new menu items that feature smaller portions at budget-friendly prices.

At both Don Pepe restaurants, holiday celebrations often include everything from luscious appetizers to sumptuous main courses and taste-tempting desserts. Lopez and his excellent staff will take care of all the details to make your holiday gathering a success.

"We always welcome large parties in our dining rooms," Lopez said. "Of course, the holiday season is a busy time, so we suggest making reservations. We'll make sure that your tables are ready and waiting when your guests arrive."

The crowd-pleasing menu at the Don Pepe Steakhouse is a beef-lover's holiday dream come true. The Don Pepe Steakhouse features the finest cuts of USDA prime aged beef such as Porterhouse, New York Boneless, Sirloin, Filet Mignon and T-bone steaks grilled to perfection. Guests may also choose from a seemingly endless selection of succulent seafood and other scrumptious entrees. Both Don Pepe restaurants provide children's menus so the whole family can dine together.

This holiday season, visitors to Don Pepe Steakhouse and Don Pepe II, both located in Pine Brook, can count on steak, seafood and authentic Spanish entrées that are expertly prepared and courteously served in the finest European tradition.

Likewise, Don Pepe II serves delicious steaks, seafood and remarkable Spanish dishes. Guests may choose a massive 1-pound lobster tail, whole stuffed lobsters, baked red snapper and other fresh fish entrees in addition to the "Don's" signature veal, pork and chicken delights.

No holiday dinner at a Don Pepe restaurant would be complete without sampling some Spanish favorites. Steaming pots of Paella and Mariscada make for hearty holiday fare. Paella Valenciana artfully blends fresh shellfish with chicken and flavorful Spanish sausage, while Paella Marinera is brimming with succulent shellfish. Both are served on a bed of saffron rice. Another seafood favorite is Mariscada en Salsa Verde prepared in an appetizing green sauce. Other popular entrees include Chuletas de Ternera Sevillana — veal chops in brandy and mushroom sauce; and Ternera a la Madrilená, thinly sliced veal cutlets sautéed in lemon and white wine. For a special holiday treat, try either the Langosta al Horno, twin lobsters stuffed with sweet crabmeat, shrimp and scallops; or the Costillo de Lomo, a sizzling sirloin steak with the chef's special sauce.

Both the Don Pepe Steakhouse and Don Pepe II offer fully stocked bars that make the ideal spot to meet for a holiday drink. The restaurants will be closed Thanksgiving Day and Christmas Day and open on Christmas

Eve, New Year's Eve and New Year's Day. The Don Pepe Steakhouse is located on Route 46 in Pine Brook. Don Pepe II is also located in Pine Brook, at 18 Old Bloomfield Ave. Both restaurants are open for lunch and dinner seven days a week. For more information, visit donpepei.com and donpepesteachouse.com.

— Stan Lemond



At both Don Pepe restaurants, holiday celebrations often include everything from luscious appetizers to sumptuous main courses and taste-tempting desserts.



Benito and Carmen Lopez, owners of the Don Pepe Steakhouse and Don Pepe II, both in Pine Brook, welcome guests this holiday season for special parties, dinners and luncheons.



With locations in Short Hills and Montclair, Jack's Seafood Shack is the ultimate year-round seafood destination.



Jack's Seafood Shack serves substantial portions of fresh seafood in a casual, fun environment.

Enjoy the best of New England seafood close to home at Jack's Seafood Shack

Maine is famous for its seafood. More specifically, for the incredible lobster that comes from its waters. Fortunately, you need not travel far to enjoy the full-flavor, high-quality lobster and fresh seafood that New England is known for. Jack's Seafood Shack (www.jackslobstershack.com) — with locations in Short Hills (504 Millburn Ave.) and Montclair (718 Bloomfield Ave.) — is the ultimate year-round seafood destination.

Serving up substantial portions of fresh seafood in a casual, fun environment, Jack's Seafood Shack provides guests with a consistently memorable experience. Patrons can dine in or take out from the BYOB restaurants. Ample parking is available.

"The concept of Jack's Seafood Shack is to bring the Maine seafood atmosphere to New Jersey," said Greg Markarian, co-owner of the Short Hills and Montclair restaurants. "Customers often tell us they have to go to Maine to get the same caliber of seafood they enjoy at our restaurants. People come here ready to have a complete experience, and we are proud to offer that at Jack's Seafood Shack."

Part of that experience, said Markarian, is delivering top-notch customer service to every patron. "We are a fast-casual restaurant but we have elevated the dining experience.

Our focus is on friendly, exceptional service. We understand that people are dining out less, and when they do go out, they want to eat at a restaurant that offers quality food and great service — at an affordable price. We put a significant emphasis on offering all three to our customers."

Popular menu items at Jack's Seafood Shack include its homemade new England clam chowder, which is creamy, rich and loaded with clams; Maine lump crabcakes, served on a homemade tomato salsa and topped with fresh basil aioli; classic fish and chips, fresh wild caught Atlantic cod served with French fries and coleslaw; and lobster rolls, a quarter pound of fresh lobster meat on a toasted split bun.

And of course, there's fresh seafood — and plenty of it — including clams, mussels, shrimp, crab, scallops, salmon and sweet Maine lobster, fresh from the restaurant's tank and steamed on order. Land lovers have options as well, with a menu that also includes salads, chicken strips, steak, burgers and sandwiches.

"All the seafood on our menu can be prepared fried, grilled, steamed or sautéed — so regardless of if someone is being health conscious or wants comfort food, we can accommodate them. Our menu has something for everyone," Markarian said.

Parties and Special Events

The holiday season is approaching, and Jack's Seafood Shack is the perfect destination for festive gatherings with friends, family members or co-workers. Both restaurants have a main dining room and a separate, more private dining area that can accommodate up to 30 guests.

Planning a home or office party? Jack's catering menu brings the delicious seafood customers have come to expect to off-site gatherings and occasions. "Our catering

menu is a terrific way to enjoy Jack's popular menu items at the location of their choosing. We also do custom orders. For example, if someone wants 5-pound lobsters at their holiday party, while I do not carry them, I will work with customers to get the menu items of their choice," Markarian said.

Fast, Affordable Lunch

For those who want a fast, affordable — and delicious — lunch, Jack's Seafood Shack's new lunch menu is a high-quality alternative to fast food. The menu includes an assortment of sandwiches, burgers, tacos, soup and lobster rolls, among other options. "Most people only have an hour for lunch. We have created a delicious menu that can be served quickly — these are generous portions of quality food, and most of the items on our lunch menu will be on your table in about 10 minutes," Markarian said.

Follow Jack's Seafood Shack on Instagram for menu specials and upcoming events. Gift cards can be purchased online and delivered to the recipient's email. Reservations are accepted. For more information, call 856-542-7677 (Short Hills) or 973-893-5283 (Montclair).

— Lori Crowell



Jack's Seafood Shack is the perfect destination for festive gatherings.



The new lunch menu is a high-quality alternative to fast food.

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www.jackslobstershack.com

Impress your guests with festive finger foods

Holiday parties are a great time to spread out festive finger foods that will impress your guests as they mingle.

Appetizers are easy to adapt to any size party and allow you, as the host, to accommodate many different types of diets.

Vegetarian Appetizers

Whether your guests are die-hard vegetarians or just wanting to limit the meat in their diet, there are plenty of festive vegetarian options for finger foods:

- **Cranberry brie tarts.** Use frozen pre-made mini pastry cups and add a small square of brie topped off with cranberry sauce. Heat and serve.

- **Parsnip pig-in-the-blankets.** A variation on the hot dog or sausage options, this uses a finger of parsnips wrapped up in crescent roll dough.

- **Gorgonzola polenta bites.** Cut a tube of polenta into slices and heat in a skillet. Then top it with gorgonzola cheese and your choice of marmalade or preserves and dried currants or dried cranberries.

Meat Appetizers

Gift the meat lovers among your guests with any of these savory appetizers:

- **Sausage pinwheels.** This appetizer has been around for decades but never loses its popularity. Roll out some biscuit dough, spread the ground sausage, roll up and bake. For variety, you can sprinkle different kinds of shredded cheese on the sausage before rolling it up.

- **Ham and pickle roll-ups.** Another perennial favorite, perhaps because it is so easy to make and so very tasty, all you have to do is spread cream cheese (try a salmon or

veggie flavored cream cheese for some extra flair) on a rectangle of thinly sliced ham and wrap it around a gherkins pickle and cut into bite-size pieces.

- **Bacon-date almond bites.** Buy pitted whole dates and stuff each one with an almond. Fry up your bacon and then wrap them around the date and secure with a toothpick.

Gluten-Free Appetizers

Whether any of your guests have an extreme gluten sensitivity or it just causes them discomfort, there are plenty of tasty options that will keep them feeling good and the rest of your guests will snap up as well:

- **Bacon-wrapped pineapple.** Drain some pineapple chunks and then sprinkle gluten-free soy sauce on them. Wrap them up in bacon and broil until the bacon is cooked.

- **Bacon-wrapped sweet potato bites.** Cut sweet potatoes into cubes and sprinkle them with ginger and caraway. Wrap the cubes in bacon and bake in the oven until the potato is tender and the bacon is crisp.

- **Goat-cheese dipped grapes.** Mix a soft goat cheese of your choice with heavy cream and honey. Heat and stir until smooth. Toast the finely chopped nuts of your choice (hazelnuts and pecans both work well). Put a toothpick in a grape, twirl half of it in the cheese mixture and then roll it in the nuts.

Kid-Friendly Appetizers

Will there be kids at your party? Try such finger foods as mac and cheese donuts, ham and pineapple spears (with a maraschino cherry to add color), peanut butter and jelly roll-ups, cream cheese penguins or strawberry Santas.

— Green Shoot Media



Appetizers are easy to adapt to any size party and allow you, as the host, to accommodate many different types of diets.

Batter up: The history of gingerbread traditions

So beloved is the Christmas treat of gingerbread, that even Shakespeare penned a tribute to it in 1598, a character in "Love's Labour's Lost" saying, "And I had but one penny in the world, thou should'st have it to buy gingerbread."

Gingerbread has had lots of uses and ingredients throughout the centuries and even today it can apply to any sweet treat that has ginger blended with honey, treacle or molasses.

History

While it is now considered a Christmas tradition, Rhonda Massingham Hart, in her book "Making Gingerbread Houses," said the first-known recipe for gingerbread pre-dates Christianity and came from Greece in 2400 B.C.

By the late Middle Ages, Europeans were making gingerbread cookies shaped

like animals or people and decorated with gold leaf. They were found in medieval fairs in England, France, Holland and Germany, according to PBS.org. Tradition has it that Shakespeare's queen, Elizabeth I, came up with the idea of decorating cookies to look like important people who came to court.

It was in Germany, thanks to some other writers, that the cookie became a house. Bakers were inspired by the Brothers Grimm's "Hansel and Gretel."

German bakers formed a gingerbread guild, while in Sweden, nuns were baking it as a cure for indigestion.

Here in America, English colonists brought gingerbread with them as they settled the New World. Tradition has it that the cookies were used to bribe Virginia voters. George Washington's mother, Mary Ball Washington, was said to have preferred



While it is now considered a Christmas tradition, Rhonda Massingham Hart, in her book 'Making Gingerbread Houses,' said the first-known recipe for gingerbread pre-dates Christianity and came from Greece in 2400 B.C.

a softer recipe for cookies than what was eaten in Europe. When Marquis de Lafayette visited her in Virginia, she served him this treat, which became known as "Gingerbread Lafayette" and was passed down through the generations.

Bigger Is Batter

While even the smallest of gingerbread cookies can make a great treat and families

around the world enjoy the messy but creative undertaking of building a gingerbread house, some people get serious about setting records.

According to the Guinness Book of World Records, the largest gingerbread house was built in 2013 at Traditions Golf Club in Bryan, Texas. They had to get a building permit for the house that used

1,800 pounds of butter, 7,200 eggs and 1,080 ounces of ground ginger. The house, which was almost 40,000 cubic feet, required 4,000 gingerbread bricks. If you'd tried to eat it? You'd consume 35.8 million calories.

Jon Lovitch, the creator of GingerBread Lane and the one-time sous-chef at the New York Marriott Marquis Hotel, has bro-

ken the record several times for the "largest gingerbread village." According to his website, the entire village is entirely edible. He doesn't use cardboard, stands or even fake snow. He spends an entire year making the parts of the village and then they are displayed in cities around the U.S. Each year, the village has at least 1,251 houses.

— Green Shoot Media

This section was prepared by NJ Advance Media's Advertising Content and Direct Marketing Department.

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Photos by Fabio Seghetto



Solar Do Minho's varied menu serves only the finest seafood and meat and the freshest seasonal produce.

Solar Do Minho in Belleville was voted No. 1 Rodizio by The Star-Ledger.

This holiday season, visit Solar Do Minho for fine cuisine, an inviting atmosphere and impeccable service

This holiday season, experience fine cuisine, a warm and inviting atmosphere, impeccable service, attention to detail and authentic Brazilian Rodizio at Solar Do Minho in Belleville.

Twenty years ago, Behania Goncalves opened Solar Do Minho with her husband, Antonio. "Solar Do Minho is named after my husband's childhood home in Portugal. Solar means 'old farmhouse' in Portuguese, and Minho is the name of my husband's hometown," said Goncalves, owner of Solar Do Minho.

After Antonio Goncalves passed away in 2019, Behania managed the family-owned restaurant with the help of her sister and brother-in-law. "When my husband and I began the business, we concentrated on the authenticity of the food, spent years dedicated to education and training, and built the business based on our family's tradition. I think that's how we've lasted for 20 years by staying within ourselves."

Goncalves further describes cooking with methods and dishes from their family

table, and this authenticity certainly works well, considering Solar Do Minho was voted No. 1 Rodizio by The Star-Ledger. Mike, a repeat customer and online reviewer from Yelp, agrees. "I'm a professional chef, and this is my go-to place. It takes an hour to get here but always worth it. Service is unbeatable, food is tremendous, and not a small plate to be found no matter what you have. Bring friends and have the white sangria."

"Our rodizio and sangria to go are probably our most popular items on the menu," Goncalves said. The rodizio slow roasts rotisserie grilled meats on 3-foot skewers, perfectly seasoned and carved tableside, while the homemade sangria bursts with fruity flavor.

Furthermore, Solar Do Minho's varied menu is sure to satisfy every appetite and serves only the finest seafood and meat and the freshest seasonal produce, meticulously prepared and pleasingly presented. The restaurant also serves a vast selection of delicious wines from Portugal, Italy and California.

Solar Do Minho offers a selection of holiday catering menus, including "Catering to Go," customization options, and private parties to satisfy every customer's need. "We're already accepting reservations for holiday parties in our downstairs room. We also offer outdoor tents with heaters for year-round outdoor parties and dining. And we always have our popular sangria to go," Goncalves added.

Besides delicious food, Solar Do Minho is also known for its pleasing aromatic atmosphere. "Our restaurant is decorated with stone and roof tiles, just like in Portugal. Many customers say the atmosphere truly brings them back," Goncalves said.

For an authentic Portuguese experience this holiday season, check out Solar de Minho at 15 Cleveland St. in Belleville, open seven days a week from 11:30 a.m. to 10 p.m. To learn more and order from the online menu, visit solardominhobelleville.com or call 973-844-0500.

— Keri Kelly



Solar Do Minho offers a selection of holiday catering menus.



Dishes at Solar Do Minho are meticulously prepared and pleasingly presented.

Voted #1 Brazilian Rodizio in New Jersey
- The Star-Ledger

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Jelly-filled sufganiyots are a sweet Hanukkah treat

So beloved is the Christmas treat of gingerbread, that even Shakespeare penned a tribute to it in 1598, a character in "Love's Labour's Lost" saying, "And I had but one penny in the world, thou should'st have it to buy gingerbread."

Every holiday has its traditional foods, and a Hanukkah favorite are sufganiyots, jelly-filled doughnuts deep-fried in oil.

Hanukkah celebrates the miracle of the oil and the Maccabean rebellion, which reclaimed and re-consecrated the Temple. When they took it back, there was only one jar of oil, enough to light the candles for a single night. However, the Maccabees lit the candles and they miraculously stayed lit for eight days.

Because of the miracle it celebrates, food fried in oil is traditionally consumed during the eight-day festival.

What Does Sufganiyot Mean?

According to Emelyn Rude, a food historian, in an article for Time Magazine, the word has North African roots. "Sufan" is a Greek word meaning "spongy" or "fried" and sfej is an Arabic word for a smaller, deep-fried donut.

Journey to Jelly

The donuts in Morocco and Algeria from which the word came did not have jelly or chocolate fillings like today's sufganiyot do. As migrants brought them to Central Europe, they had savory fillings such as mushrooms or meat.

The colonization of the Caribbean in the

16th century began to change that. Slave-produced sugar was suddenly cheap and plentiful and bakers in Europe began experimenting with sweet pastries and fruit preserves.

Historian Gil Marks says that the first-known recipe for a jelly donut is in a 1532 German cookbook. The cookbook, "Kuchenmeisterey," was one of the first cookbooks run off of the Gutenberg printing press. This recipe called for spreading jam between two round slices of bread and deep frying it in lard.

The treat quickly spread across the continent, with different cultures giving it different names and different variations. Jewish peoples in Austria, Germany and Poland got rid of the lard, it not being kosher, and substituted goose fat and other oils. It soon became a Hanukkah favorite.

In the early 20th century, when anti-Semitism was on the rise in Europe, Jews who migrated to Israel brought their sufganiyot recipes with them.

Making It A Tradition

While many people celebrating Hanukkah were fond of these jelly treats, sufganiyot still weren't as widespread as they are today. That took the forming of a trade union to organize Jewish workers on Dec. 12, 1920.

The Israeli Histadrut had the goals of full Jewish employment and integrating Jewish immigrants into what was then British-controlled Palestine.

Sufganiyot are difficult to make. Unlike lat-



Because of the miracle it celebrates, food fried in oil is traditionally consumed during the eight-day festival of Hanukkah.

kes, another traditional Hanukkah food, they're not quick or easy.

Most people would rather have professionals make them instead. The Histadrut realized that the making of these doughnuts could be assigned

to people who had finished harvests and now needed employment.

Today, more than 18 million sufganiyot are eaten in Israel around Hanukkah. This works out to an average of three jelly donuts per citizen.

One major customer is the Israeli Defense Forces, which buys more than 50,000 of the doughnuts on each day of Hanukkah and distributes them to the troops.

— Green Shoot Media

Champagne drinks for toasting

Nothing says celebration like tiny bubbles in a fancy glass. These sparkling drinks will get your holiday parties off on a festive start before you can say Kris Kringle.

Jingle Juice

Take advantage of seasonal citrus in this great party drink. Makes 1½ quarts. Recipe is from MyRecipes.

Ingredients

5 cups orange juice
1 cup vodka
½ cup orange liqueur or an equal amount of orange juice
¼ cup fresh lemon juice
½ cup maraschino cherry juice
Garnishes: Fruity candy cane sticks, cherries with stems, orange and lemon slices

Directions

1. Stir together orange juice and the next four ingredients.
2. Add ice to cups. Pour drink over ice and garnish.
3. Make it a spritzer: Add 2 cups of a chilled lemon-lime soft drink before pouring over ice.

Lemosas

Recipe is from Cooking TV.

Ingredients

1 cup sugar
1 cup water
2 cups blueberries
Zest of a lemon
2 cups lemonade
1 bottle sparkling wine or champagne
Fresh blueberries

Directions

1. In a medium saucepan over medium heat, combine sugar and water and stir until sugar has dissolved. Add the blueberries and lemon zest and bring to a boil. Reduce heat and simmer until blueberries have burst or about 5 minutes.
2. Remove from heat and let cool for 10 minutes, then strain into a jar. Let cool completely.
3. Pour about a tablespoon of syrup into the bottom of a champagne flute, then pour over 1/4 cup lemonade. Top off each flute with champagne. Garnish with fresh blueberries.

Apple Cider Mimosa

Makes one drink. Recipe is from Esquire.

Ingredients

4 ounces brut champagne
2 ounces apple cider
1 ounce cinnamon whiskey
Sliced apple, for garnish

Directions

1. Mix cider and cinnamon whiskey in a champagne flute. Top with champagne and lightly stir. Garnish with an apple slice.

Pom Fizz

Makes one drink. Recipe is from Food52.

Ingredients

4 cups pomegranate juice
1 tablespoon Pomegranate syrup
4 ounces Prosecco or other sparkling white wine
Fresh pomegranate seeds

Directions

1. Add the juice to a large saucepan and set over medium-low heat, stirring occasionally until it reduces to a syrup, or about 2 hours. Store in the refrigerator.
2. Add the pomegranate syrup to a champagne flute. Pour in the wine and a few pomegranate seeds.

— Green Shoot Media



Get your holiday parties off on a festive start with a recipe for a sparkling champagne drink.

Hot cocoa hits

When the weather outside is frightful, a piping hot cup of cocoa is so delightful. Starting with the basics, let's learn how to make winter's favorite cup and then how to jazz it up..

Creamy Hot Cocoa

Serves 4. Recipe is from AllRecipes.

Ingredients

¾ cup white sugar
 ¼ cup unsweetened cocoa powder
 Pinch salt
 ½ cup boiling water
 3½ cups milk
 ¼ teaspoon vanilla extract
 ½ cup half and half

Directions

1. Combine sugar, cocoa powder and salt in a saucepan. Add boiling water and whisk until smooth. Bring to a simmer and cook for 2 minutes. Stir constantly to prevent scorching.

2. Stir in 3½ cups of milk and heat until very hot, but do not allow to boil. Remove from heat and add vanilla. Divide between four mugs and add cream to cool to drinking temperature.

Unicorn Hot Chocolate

Recipe is from The Spruce Eats.

Ingredients

3 cups whole milk
 2 tablespoons sugar
 2 teaspoons pure vanilla extract
 8 ounces white chocolate, chopped

Red or pink food coloring

Blue frosting, sprinkles, marshmallows and whipped cream, for garnish

Directions

1. Combine whole milk, sugar and vanilla in a small saucepan. Cook on low heat until simmering. Do not allow to boil.

2. Add in the chopped white chocolate and whisk frequently until the chocolate is melted and the mixture is smooth.

3. Add food coloring, one drop at a time, until you reach your desired color.

4. Dip the rim of your mugs into the blue frosting and then into sprinkles. Pour the hot chocolate until the mugs and top with whipped cream, marshmallows and sprinkles.

Sugar Cookie Hot Chocolate

Makes four servings. Recipe is from Half-Baked Harvest.

Ingredients

4½ cups whole milk
 ¾ cup sweetened condensed milk
 ¼ cup cocoa powder
 6 ounces semi-sweet or dark chocolate, chopped
 1 tablespoon vanilla extract
 ¼ teaspoon almond extract

Whipped cream, marshmallow, sugar cookies or coarse sugar, for toppings

Directions

1. Add the milks, cocoa, chocolate, vanilla and almond extract to a large pot. Heat at medium-low to scalding but not boiling. Be sure to stir often.

2. Once the hot chocolate is steaming, ladle into mugs and top with whipped cream and garnishes.

— Green Shoot Media



A piping hot cup of cocoa is so delightful when the weather outside is frightful.

Coffee cocktails

Those long winter nights mean that sometimes you need a coffee kick to get you through. Following are some warm and cozy java brews to make sugarplums dance through your head:

Nightcap

Makes one drink. Recipe is from Liquor.com.

Ingredients

2 ounces rum
 2 ounces cold-brew coffee
 ½ ounce maple syrup
 Zest of 1 orange
 1 dash Angostura bitters
 San Pellegrino tonic water
 Orange peel, for garnish

Directions

1. Add the rum, cold brew, maple syrup, orange zest and bitters to a shaker with ice and shake until well chilled.

2. Strain into a highball glass over large ice cubes.

3. Top with tonic and stir gently.

4. Garnish with an orange peel.

Cafe Royal

Makes one drink. Recipe is from The Spruce Eats.

Ingredients

½ ounce coffee liqueur or up to a full shot, to taste



Warm and cozy java brews are the perfect addition to a long winter night.

6 ounces hot black coffee
 Whipped cream, for garnish
 Cocoa powder, for garnish

Directions

1. Heat a mug and pour in coffee liqueur. Fill to within an inch of the top with coffee.

2. Top with fresh whipped cream and dust with cocoa powder.

Coffee Old Fashioned

Makes one drink. Recipe is from Real Simple.

Ingredients

1 sugar cube
 4 dashes orange Angostura bitters
 1½ ounces bourbon
 ½ ounce dark rum
 ½ ounce Turkish coffee, chilled
 Orange twist, for garnish

Directions

1. Combine the sugar cube, 1 teaspoon water and bitters in a cocktail glass and stir vigorously until the sugar has dissolved.

2. Fill a shaker with ice cubes, then add bourbon, rum, coffee and simple syrup from step 1.

3. Stir gently to combine.

4. Pour over a single large ice cube in a rocks glass. Add orange twist for garnish.

Sweet Kahlua Coffee

Makes eight servings. Recipe is from Taste of Home.

Ingredients

2 quarts hot water
 ½ cup Kahlua
 ½ cup creme de cacao
 3 tablespoons Instant coffee granules
 2 cups heavy whipping cream
 ¼ cup sugar
 1 teaspoon vanilla
 2 tablespoons grated semisweet chocolate

Directions

1. In a 4-quart slow cooker, mix water, Kahlua, creme de cacao and coffee granules. Cook, covered, on low for 3-4 hours or until heated through.

2. In a large bowl, whip cream until it begins to thicken. Add sugar and vanilla and beat until soft peaks form. Serve coffee with whipped cream and grated chocolate sprinkled on top.

— Green Shoot Media

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