

Quality Kosher Catering: Innovative Dining with a Traditional Soul

Stefani Chudnow { Special to the Jewish News

When you think about the impact that Quality Kosher Catering has had on the Metro Detroit community, it truly seems to be a quintessential example of the interconnectedness of Judaism. Started by Etta Kohn back in 1966 as a way to financially support her children, this unique catering business has served thousands of events throughout Metro Detroit over the decades, including weddings, shivahs, b'nai mitzvot and more.

"We are always honored to spend important moments of people's lives with them," Etta's grandson and current Quality Kosher Catering CEO Daniel Kohn said. "The easiest moments to talk about are the weddings and bar mitzvahs; people remember those things for their lives. We're also there when people aren't going through great times. Helping people through important moments in their lives is a real privilege."

Quality Kosher Catering has been handed down from generation to generation through the Kohn family. In 1978, Paul Kohn partnered with his mother, and together they founded



The team at Quality Kosher Catering

Quality Kosher Catering. Paul created and sustained a catering legacy in the Greater Detroit Area until his passing in 2011, which is when Daniel and his mother, Leah Kohn, became partners in the business. To this day, Daniel and Leah are passionate about creating new experiences infused with the traditions and passion with which Etta and Paul built the company.

"We can't just be the best kosher food; we have to be the best food that people are eating regardless of the fact that it's kosher," Kohn said. "We never want someone to feel like they have to compromise because they want kosher. They should feel comfortable and excited choosing their kosher caterer without hesitating at all."

Quality Kosher Catering continues

to offer its staple menu items, such as iconic homemade gefilte fish. It's also introducing some new items. In an attempt to incorporate some Sephardic cuisine to its rather traditional menu, Quality Kosher Catering offered Moroccan Salmon with red sauce and vegetables for Passover. Another new menu item this year was a vegetable lasagna, which Kohn assures is both gluten-free and vegetarian.

"Every year we try to keep a balance," Kohn said. "We want to keep the traditional items people are used to and feel good to have around, but also we wanted to put a few new things on the menu to give people the chance to try something new. We try to be constantly innovative with what we're doing no matter the size or scale." □

Order food at
qualitykosher.com or call
Quality Kosher Catering
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Paul D. Kohn

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