

PESACH/PASSOVER MENU

14 NISSAN 5780 | APRIL 8, 2020

TRADITIONAL PASSOVER FOODS

Seder Plate one roasted egg, one pint traditional charoses, 4 oz. freshly made horseradish, one bunch parsley, one lamb bone, 8 oz. salt water and one box of matzo	\$30.00
Traditional Charoses apples, nuts, cinnamon and sweet wine	\$6.50/pint
Sephardic Charoses dates, dried apricots, prunes, nuts, wine, honey, spices	\$8.50/pint
Chicken and Matzo Ball Soup 1 large matzo ball per serving	\$6.00/per serving
Passover Popovers unbaked, ready for you to bake in your oven	\$15.00/dozen
Gefilte Fish horseradish	\$2.95/each

ENTRÉES

Moroccan Spiced Chicken with Figs & Dates	\$9.95/each
Pomegranate Chicken	\$9.95/each
Braised Chicken with Honey and Tomatoes	\$9.95/each
<i>Chicken dishes can be ordered with boneless thighs or boneless breasts.</i>	
Lamb Tagine with Dates and Almonds	\$11.95/per serving
Brisket of Beef thinly sliced with caramelized onions and served in its own juices	\$11.95/per serving
Roasted Salmon with Oranges, Fennel and Olive Oil	\$9.95/per serving
Lamb Stuffed Eggplant with tomato pomegranate sauce (2 pieces per serving)	\$9.95/per serving

SIDE DISHES

The following will be prepared in 1 qt. and 3 qt. foil containers – ready to heat and serve.
The following are \$20.00/1qt. and \$50.00/3qt. | 1 qt. serves 4 to 6 and 3 qt. serves 12-16.

Matzo Apple Kugel (sweet)	Garlic Roasted New Potatoes
Matzo Veggie Kugel (savory)	Roasted Asparagus
Potato Kugel	Roasted Cauliflower with Fennel & Lemon
Matzo, Spinach and Artichoke Pie	Pomegranate Glazed Carrots
Sweet Potato, Apple & Date Tzimmes	Fried Cauliflower with Black Tahini Sauce
Sautéed Spring Vegetables	

Other Items

Sweet Potato, Fig, Sweet Peppers & Chiles with Feta, Balsamic & Olive Oil	\$30.00 sm/\$60.00 lg
Grilled Eggplant with Tahini, Pistachios, and Pomegranates	\$30.00 sm/\$60.00 lg
Pickled Beet Deviled Eggs	\$35.00/dozen

Complete Passover Dinner

Seder Plate with additional eggs, parsley, charoses and matzos.
Traditional or Sephardic Charoses, Chicken and Matzo Ball Soup, and Gefilte Fish with Horseradish
Choice of two Entrées
Choice of three Side Dishes
Choice of two Desserts
\$50.00 per adult and \$25.00 per child

DESSERTS

Mini Passover Dessert Tray Assorted macaroons, chocolate almond clusters, biscotti. brownies, matzo cruch, and chocolate dipped starwberries	\$43.75 small tray (approx. 25pcs.) \$87.50 large tray (approx. 55pcs.)
Passover Cheese Cake with Fresh Stawberry Topping	6" cake \$30.00 (serves 4 to 6) 10" cake \$60.00 (serves 16)
Flourless Chocolate Cake with Raspberry Sauce	6" cake \$30.00 (serves 4 to 6) 10" cake \$60.00 (serves 16)
Pecan Torte with Lemon curd	10" cake \$45.00 (serves 12-16)
Honey Cake	10" cake \$45.00 (serves 12-16)
Apple Crisp	1 qt. \$25.00 (serves 12-16) 3 qt. \$50.00 (serves 18)
Fresh Fruit Platter	12" platter \$50.00 (serves 8-10) 16" platter \$80.00 (serves 15-20))
Chocolate Dipped Strawberries	\$2.25 each

THE FOLLOWING ARE AVAILABLE @ \$20.00/DOZEN

Passover Biscotti with Nuts & Cranberries	Orange Coconut Macaroons drizzled with Chocolate
Chocolate Biscotti	Chocolate Fruit & Nut Clusters
Passover Brownies (no nuts)	Chocolate Bark
Chocolate Almond Clusters	Chocolate Dipped Homemade Marshmallows
Chocolate Caramel Matzo Crunch	Chocolate Dipped Candied Orange Slices
Chocolate Macaroons	Pate des Feuilles Chocolate Covered Fruit Jellies in
Almond Macaroons with Raspberry Jam	peach or raspberry

First Night of Passover is Wednesday, April 8, 2020

Orders need to be placed by Friday, April 3rd for pick up April 7th - April 12th.

Arrangements can be made for staff and/or delivery

