



PASSOVER MENU

STARTERS

- Chicken Soup with carrots & celery (quart serves 2-3)
- Vegetable Soup (quart serves 2-3)
- Matzoh Balls in salt water (Sold by the dozen or half dozen)
- Vibrant vegetable crudités with creamy dill dip served in a country basket
- Small (*serves 6-8*) Medium (*serves 12-16*) Large (*serves 18-25*)

ENTREES

- Braised Brisket with Caramelized Onion Au Jus by the pound
- Quarts of Brisket Gravy
- Kosher Raw Brisket
- Herb Roasted Turkey
- Small 10-12 lbs (*serves 6-8*) Medium 16-20 lbs (*serves 10-12*) Large 22-26 lbs (*serves 15-20*)
- Kosher Raw Turkey
- Small 10-12 lbs (*serves 6-8*) Medium 16 - 20 lbs (*serves 10-12*)
- Herb Roasted Turkey Breast (Sliced)
- Turkey Gravy
- Matzoh, raisins & apple stuffed boneless Chicken Breast
- Herb Roasted Free-Range Chickens (Whole or Cut in 1/6's)
- Salmon layered with Julienne Vegetables
- Matzoh Chicken Tenders
- Passover Stuffed Cabbage
- Traditional Gefilte Fish Pieces
- Gefilte Fish Log



PASSOVER MENU

ACCOMPANIMENTS

Traditional Potato Pancakes
 Sweet Potato Pancakes
 Yukon Gold Mashed Potatoes
 Wild Mushroom Matzoh Stuffing
 Sweet Matzoh Stuffing with Apples & Cranberries
 Haroset
 Roasted Garlic & Rosemary New Potatoes
 Sweet Matzoh Kugel
 Potato Kugel
 Tsimmes
 Tender Asparagus Medley
 Green Beans with Toasted Almonds
 Roasted Vegetables
 Roasted Brussel Spouts
 Chopped Liver By the Pint or Half Pint
 Red Horseradish
 Orange Cranberry Chutney
 Homemade Cinnamon Apple Sauce
 Seder Plate (does not include haroset)

SWEET ENDINGS

Macaroons
 Fruit and Nut Clusters
 Brownies
 Passover Chocolate Chip Cookies
 Passover Cupcakes
 Chocolate Bombs
 Chocolate Mousse Cake
 Marble Bundt Cake
 Yellow Cake with fresh Strawberries and Whipped Non-Dairy Cream
 6 Inch Death By Chocolate Cake
 Fruit Salad