

PASSOVERFOOD

Classic Matzo Ball Soup –with 4 matzo balls \$16.50 per quart
(each quart serves 2 – 3 guests) Additional Matzo Ball \$1.75 each

Taditional Chopped Liver- like your mother used to make
1 Pint (2 cups) \$18.00

ENTREE

Beef Brisket – first cut brisket braised until so tender, that it
melts in your mouth. Sliced & packed in a roasting pan with its own
gravy, ready to heat \$28 per pound meat + sauce
(2 pound minimum/ each pound serves 2-3 guest)

Rotisserie Jidori Organic Chicken served on a bed of caramelized
onions, shiitake mushrooms and roasted heirloom carrots
\$28.50 each

Roasted Salmon served on a bed Roasted Fennel, Roasted Leeks,
Radicchio, Cherry Tomatoes and Corn (2 pound minimum)
\$28 per pound

ACCOMPANIMENTS minimum orders of 2# containers serves 4-6

Simple Green Salad with Green Grapes, Avocado, Sugar Snap Peas,
Persian Cucumbers, Green Watermelon Radishes with a Sherry
Vinaigrette \$60 per bowl (serves 8-10)

***Oven Roasted Vegetables** brussels sprouts, butternut squash,
shallots, carrots, parsnip \$32 per container

Matzo Kugel with Wild Mushrooms & Onions
\$28 per container/ half pan \$60

***Roasted Garlic & Rosemary Pee Wee Potatoes** with
Caramelized Shallots \$32 per container
Traditional Harosets with Fuji Apples, Ground Walnuts Cinnamon
& Touch of Manischewitz 1 Pint (2 cups) \$16.50
Moroccan Spiced Harosets with Dried Fruit, Apple, Walnuts &
Touch of Manischewitz 1 Pint (2 cups) \$16.50

For EASTER Brunch We Are Happy to Offer

***SMOKED HAM & ASPARAGUS QUICHE or ROASTED SPRING
VEGETABLE QUICHE** \$60 each (serves 8-12 people)
***MINI BAKE AT HOME BISCUITS or SCONES**
\$2.50/ each (minimum of 6)
***TRADITIONAL DEILED EGGS** \$24/ dozen

**Please place your PASSOVER Order by Tuesday, March 23
PASSOVER available Pick Up on Saturday, March 27 from 11:00-2**

**Pleaser place your Easter Order by Wednesday, March 31
EASTER available Pick Up on Saturday, April 3 from 11:00-2**