

PASSOVERFOOD

Classic Matzo Ball Soup –with 4 matzo balls \$18/ per quart
(each quart serves 2 – 3 guests) Additional Matzo Ball \$1.75 each

Traditional Chopped Liver- like your mother used to make
1 Pint (2 cups) \$20.00

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 \$32 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 \$35 each

Roasted Salmon served on a bed Roasted Fennel, Roasted Leeks,
Radicchio, Cherry Tomatoes and Corn (2 pound minimum)
\$30 per pound

ACCOMPANIMENTS orders 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)

Matzo Kugel with Wild Mushrooms & Onions
\$28 per container/ half pan \$65

Honey Roasted Heirloom Carrots \$32 per container

Charred Green Beans & Broccoli with Sauteed Cherry Tomatoes and
Shallots \$32 per container

Garlic Mashed Potatoes \$35 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

DESSERTS

Assorted Macaroons- Coconut or Chocolate \$2.75 each

Flourless Chocolate Cake \$65

Carrot Cake 7" (for Easter) \$65

Banana or Blueberry Muffin (for Easter) \$24 for 6

For EASTER Brunch We Are Happy to Offer

***SMOKED HAM & ASPARAGUS QUICHE** or **ROASTED SPRING
VEGETABLE QUICHE** \$65 each (serves 8-12 people)

***MINI BAKE AT HOME BISCUITS** or **SCONES**
\$2.75/ each (minimum of 6)

***TRADITIONAL DEVILED EGGS** \$36/ dozen

Please place your PASSOVER Order by Friday, March 31st
PASSOVER available Pick Up on Wednesday, April 5th from 11:00-2

Please place your Easter Order by Wednesday, April 5th
EASTER available Pick Up on Saturday, April 8th from 11:00-2