

PASSOVERFOOD

Classic Matzo Ball Soup –with 4 matzo balls \$19/ 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
\$38 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 \$38 each
Roasted Salmon served on a bed Roasted Green Cabbage, Leeks, Shallots and Roasted Cherry tomatoes topped with an Green Herb Butter (2 pound minimum) \$38 per pound

ACCOMPANIMENTS orders serves 4-6

Simple Green Salad with Little Gem Lettuces, Avocado, Candied Walnuts, Orange Segments, Pomegranate Seeds, Goat Cheese and Mint with Sherry Vinaigrette \$60 per bowl (serves 8-10)
Matzo Kugel with Wild Mushrooms & Onions \$35 per container/ half pan \$68
Honey Roasted Heirloom Carrots \$35 per container
Charred Cauliflower & Broccoli with Sauteed Cherry Tomatoes and Shallots \$35 per container
Creamy Mashed Potatoes \$38 per container
Traditional Harosets with Fuji Apples, Ground Walnuts Cinnamon & Touch of Manischewitz
1 Pint (2 cups) \$18.50
Moroccan Spiced Harosets with Dried Fruit, Apple, Walnuts & Touch of Manischewitz
1 Pint (2 cups) \$18.50

DESSERTS

Assorted Macaroons- Coconut or Chocolate \$4 each
Sponge Cake with Strawberry \$65
Flourless Chocolate Cake \$75

Please place your PASSOVER Order by Tuesday, April 8th
PASSOVER available Pick Up on Saturday, April 12th from 11-2