

PASSOVERFOOD

Classic Matzo Ball Soup –with 4 matzo balls \$20/ 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) \$24.00

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
\$42 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 \$42 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) \$42 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 \$38 per container/ half pan \$70

Honey Roasted Heirloom Carrots \$40 per container

Charred Cauliflower & Broccoli with Sauteed Cherry Tomatoes and Shallots \$40 per container

Creamy Mashed Potatoes \$40 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

Sponge Cake with Strawberry

Flourless Chocolate Cake

EASTSIDE Flourless Cheesecake

Please place your PASSOVER Order by Wednesday, March 25th
PASSOVER available Pick Up on Wednesday, April 1st from 10-2