

PASSOVER MENU

STARTERS:

- Gefilte fish.....\$4.75 each
- Red horseradish....\$4 ½ pt
- Chopped chicken liver gf \$7.50 per ½ pt \$15 pt
- Matzoh balls....\$2.50 each (medium size)
- Chicken soup gf.....\$7 pt \$14 qt
- Charoset gf, vegan.....\$7 ½ pt \$14 pt
- Crudit  tray with hummus \$45 small tray \$75 large tray



SEDER PLATE: \$30
Matzo (1 box)
Charoset (½ pint)
Shankbone (1)
Hard boiled egg (1)
Parsley
Red horseradish (½ pt)

ENTREES:

- Mom-mom's brisket gf.....\$17 per 6 oz serving
- New Zealand rack of baby lamb chops with Dijon and rosemary gf \$38 per rack (7 chops)
- Grilled chicken breast with tomatoes, roasted peppers, capers and herbs gf \$10 serving
- Braised chicken thighs with preserved lemon, olives and saffron broth gf \$12 serving
- Roasted salmon filet with Pommery maple glaze and cucumber labneh gf (6 oz serving)\$12 serving
- Roasted cauliflower steak with portobello mushroom and chimichurri sauce gf, vegan.....\$10 serving
- Whole roasted filet of beef with horseradish sauce gf \$295.00 (serves 10-15 people)
- Poached salmon with Pommery dill sauce gf \$135.00 each (serves 10-15 people)

SIDES:

- Roasted asparagus with baby carrots gf, vegan \$4 serving
- Carrot tzimmes with sweet potatoes and prunes gf, vegan pint \$10 quart \$20
- Roasted Yukon gold fingerling potatoes gf vegan pint \$7 quart \$14
- Cilantro ginger green beans gf, vegan \$12/lb
- Assorted grilled vegetables gf, vegan \$14/lb
- Wild and white rice pilaf with chickpeas and lentils gf, vegan pint \$7 quart \$14
- Quinoa tabbouleh gf, vegan pint \$9 quart \$18
- Cucumber dill salad gf, vegan pint \$8 quart \$16

DESSERTS:

- Macaroons OR Chocolate dipped macaroons gf \$4 each
- Chocolate covered strawberries \$12 for 6

PLEASE call or stop-in to place your orders
All orders must be placed by Friday, April 4, 2025
1st night of Passover is Saturday, April 12, 2025