

# PASSOVER MENU

All orders must be placed by Tuesday, March 28, 2023  
1st night of Passover is Wednesday, April 5, 2023

## STARTERS:

Gefilte fish.....\$4.75 each  
Red horseradish.....\$4 each 8 oz  
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  
Haroset gf, vegan.....\$6.50 per ½ pt \$13 per pt  
Eggplant caponata gf, vegan \$6.50 per ½ pt \$13 per pt

## SEDER PLATE: \$20

Matzoh (1 box)  
Charoset ( ½ pint)  
Shankbone (1)  
Hard boiled egg (1)  
Parsley  
Red horseradish (1/2 pt)  
Salt water (not supplied)

## ENTREES:

Mom-mom's brisket gf.....\$16 per 6 oz serving  
Grilled chicken breast with tomatoes, roasted peppers, capers and herbs gf.....\$10 per serving  
Pan seared Frenched chicken breast with date-tangerine-almond compote gf.....\$12 per serving  
Lemon herb grilled salmon filet gf (6 oz serving).....\$12 per serving  
Stuffed peppers with Moroccan lentil and rice pilaf with smoky tomato sauce gf, vegan.....\$10 each  
Whole roasted filet of beef with horseradish sauce gf.....\$250.00 (serves 10-15 people)  
Poached salmon with Pommery dill sauce gf.....\$125.00 each (serves 10-15 people)

## SIDES:

Asparagus spears with shaved fennel and fresh thyme gf, vegan.....\$4 per 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  
Green beans with caramelized shallots gf, vegan.....\$12/lb  
Assorted grilled vegetables gf, vegan.....\$14/lb  
Moroccan lentil and Basmati rice pilaf gf, vegan.....pint \$7 quart \$14  
Mushroom farfel stuffing.....pint \$7 quart \$14  
Quinoa tabbouleh gf, vegan.....pint \$9 quart \$18

## DESSERTS:

Macaroons OR Chocolate dipped macaroons gf.....\$4 each  
Brownies 8"x8" pan \$36