

PASSOVER MENU 2026

CALL TO ORDER 215-545-6656

Starters:

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

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 \$19 per 6 oz serving GF
New Zealand rack of baby lamb chops with Dijon and rosemary \$40 per rack (7 chops) GF
Herb crusted chicken breast with lemon butter \$10 serving GF
Braised Moroccan chicken thighs with apricots, dried cherries and almonds \$12 serving GF
Pommery maple glaze salmon (6 oz serving)\$12 per serving OR 135.00 per side GF
Stuffed squash with farro, caramelized onions, spinach and pomegranates.....\$10 serving VEGAN
Whole roasted filet of beef with horseradish sauce \$340.00 (serves 10-15 people) GF
Poached salmon with Pommery dill sauce \$135.00 each (serves 10-15 people) GF

Sides:

Maple glazed baby carrots \$4 serving GF VEGAN
Tzimmes with carrots, sweet potatoes and prunes \$10 per pint \$20 per quart GF VEGAN
Roasted tri-colored potatoes \$7 per pint \$14 per quart GF VEGAN
Green beans with preserved lemon \$12 per pound GF VEGAN
Assorted grilled vegetables \$14 per pound GF VEGAN
Moroccan black lentil salad with cumin vinaigrette \$6 per pint \$12 per quart GF VEGAN
Quinoa tabbouleh \$8 per pint \$16 per quart GF VEGAN
Roasted cauliflower salad with chickpeas, almonds and dates \$7 per pint \$14 per quart GF VEGAN

Desserts:

Macaroons OR Chocolate dipped macaroons gf \$4 each

PLEASE call or stop-in to place your orders
All orders must be placed by Wednesday, March 25, 2026
1st night of Passover is Wednesday, April 1, 2026