



Passover Menu à la Carte

APPETIZERS

Chicken Soup with Matzo Balls | 8.25 pint
Chopped Chicken Liver | 8.95 1/2 lb.

Haroset | Apples, Dates, Walnuts, Honey, Cinnamon, and Sweet Concord Wine | 9.95 1/2 lb.

Baked Beet Salad | Mandarin Orange, Parsley, Mint, and Red Onion | 7.95 1/2 lb.

Crustless, Gluten-Free Quiches | Spinach & Mushroom or Zucchini, Tomato and Fresh Basil | 32.95

MAINS

Braised Brisket of Beef with Cabernet Sauce | 16.95 per serving
Sliced Roasted Leg of Lamb au Jus with Thyme and Rosemary | 24.95 per serving
Grilled Salmon | White Wine Herb Sauce | 16.95 per serving

SIDE DISHES

Savory Potato Kugel | Shredded Potato with Eggs, Onion, and Fresh Herbs | 8.50 1/2 lb.

Roasted Yukon Gold Potatoes Persillade | Garlic and Parsley | 7.95 1/2 lb.

Vegetarian Stuffed Cabbage | Brown Rice & Vegetables topped w/Tomato Sauce | 9.95 2 bundles

Tzimmes | Sweet Potato, Cabbage, Carrots, Apples, Prunes and Honey | 9.95 1/2 lb.

Grilled Vegetable Medley | Asparagus, Peppers, Carrots, Portobello Mushrooms | 9.95 1/2 lb

FLOURLESS DESSERTS

Vacherin aux Fruits | Meringue Shell with White Chocolate, Vanilla Custard, Fresh Fruits & Berries 29.95

Chocolate Almond Ganache Torte | Chocolate Almond Cake, Hazelnut Fudge, Milk Chocolate Ganache 32.95

Dacquoise Cake | Almond Meringue with Fresh Whipped Cream, Dark Chocolate Mousse, Toasted Almonds 32.95

Délice Cake | Almond Meringue layered with Dark Chocolate Mousse and Caramel Buttercream 32.95

Trio au Chocolat Cake | Milk, Dark, and White Chocolate Mousse with thin layers of Chocolate Cake 32.95

Macaroons | Coconut or Almond | Plain or Chocolate dipped 24.95 pound | **Meringue Swirls** 1.95

GF Chocolate Banana-Nut Tea Cakes | 8.95 **GF Muffins** | Cranberry Orange | Banana Nut 3.95

Please consult our CATERING MENU for our full selection of foods, cakes, and pastries

**Place your order by Friday, April 4 and
pick up Saturday, April 12 or Sunday, April 13, 2025**

Please let us know if you have a food allergy so we can assist you.