

PASSOVER MENU 2020

ORDER BY FRIDAY APRIL 3RD (EMAIL: DREW@THEFRUITEDPLAIN.COM)
CURB-SIDE PICK UP: WEDNESDAY APRIL 8TH BETWEEN 10AM -2PM (959 US
46 EAST) CALL FOR PAYMENT OPTIONS @ 973-865-8057

SEDER PLATE ESSENTIALS

ROASTED SHANK BONE ~ ROASTED EGG ~ HORSERADISH ROOT ~ PARSLEY ~ CHAROSET
+ 14 +

APPETIZERS

SMOKED WHITEFISH GEFILTE FISH
+ 3.50 each +

CLASSIC CHOPPED CHICKEN LIVER
+ 12 pint +

TRADITIONAL CHICKEN SOUP AND
MATZOH BALLS

RICH CLEAR BROTH WITH CARROTS, CELERY &
FRESH DILL
+ 9 qt soup ~ 2.50 matzoh balls +

ENTRÉES

RED WINE BRAISED BRISKET WITH
CARROTS & SHALLOTS
+ 28 pound +

BAKED SALMON FILLET
WITH LEMON DILL MATZO CRUST & COMPOUND
HERB BUTTER
+ 20 pound +

HERB STUFFED ROASTED TURKEY
BREAST
- 12 POUND
+ gravy \$8 pint +

VEGETARIAN MATZOH LASAGNA
+ 40 half tray (serves 10 to 12) +

ACCOMPANIMENTS

SWEET APPLE & WALNUT CHAROSET
+ 8 pint +

LIGHTLY GRILLED ASPARAGUS
WITH REP PEPPER, CARROTS & HERBS
+ 15 small (4 to 6) ~ 30 large (10 to 12) +

SWEET POTATO, CARROT TZIMMES
+ 14 small (4 to 6) ~ 28 large (10 to 12) +

GREEN BEANS WITH TOASTED
SHALLOTS & THYME
+ 15 small (4 to 6) ~ 30 large (10 to 12) +

RED BLISS POTATO KUGEL
+ 12 small (4 to 6) ~ 24 large (10 to 12) +

POTATO LATKES
+ 2.50 each +

DESSERTS

FLOUR-LESS CHOCOLATE CAKE
+ 34 each +

MINIATURE COOKIES
+ 30 small (10 to 15) ~ 60 large (20 to 25) +

STRAWBERRY, APPLE & RHUBARB
CRISP

+ 16 small (serves 4) ~ 32 large (serves 8 to 10) +

ADDITIONS

HOUSE-MADE APPLE SAUCE
+ 5 half pint +

HOUSE-MADE GRATED HORSERADISH
+ 4 half pint +

BRISKET JUS
+ 8 pint +

DILLED TARTAR SAUCE
+ 5 half pint +