

PASSOVER MENU 2021

ORDER BY: SUNDAY MARCH 21ST PICK UP: SATURDAY MARCH 27TH BETWEEN 10AM - 12PM NEW LOCATION: 9 ENTIN ROAD PARSIPPANY

SEDER PLATE ESSENTIALS

ROASTED SHANK BONE ~ ROASTED EGG ~ HORSERADISH ROOT ~ PARSLEY ~ CHAROSET
– \$14 Plate –
APPETIZERS

SALT COD BRANDADE FRITTER

Made with matzoh meal. Served with lemon-caper remoulade \$10
– 6 pieces –

POTATO LATKES

– 2.50 each –

TRADITIONAL CHICKEN SOUP AND MATZOH BALLS

Rich clear broth with carrots, celery & fresh dill
– \$9 qt soup ~ \$2.50 matzoh balls –

CLASSIC CHOPPED CHICKEN LIVER

– \$12 pint –

ENTRÉES

RED WINE BRAISED BRISKET AU JUS

– \$28 pound –

PAN SEARED SALMON FILLET

lemon herb butter
– \$10 - 6oz portion –

HERB ROASTED TURKEY BREAST ROULADE

\$14 pound
– gravy \$8 pint –

HONEY-GARLIC WHOLE ROAST CHICKEN

\$16 each

ACCOMPANIMENTS

SWEET APPLE & WALNUT CHAROSET

– 8 pint –

LIGHTLY GRILLED ASPARAGUS

Red 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) –

SAUTÉED GREEN BEANS

Crispy shallots & thyme
– \$15 small (4 to 6) ~ \$30 large (10 to 12) –

POTATO KUGEL

– \$12 small (4 to 6) ~ \$24 large (10 to 12) –

QUINOA PILAF

Butternut squash leeks, cranberry & almond \$15
sm \$30 large

DESSERTS

FLOUR-LESS CHOCOLATE CAKE

\$35 each

STRAWBERRY, APPLE & RHUBARB CRISP

– \$18 small (serves 4) ~ \$34 large (serves 8 to 10) –

ADDITIONS

HOUSE-MADE GRATED HORSERADISH

– 4 half pint –

BRISKET GRAVY

– \$8 pint –

COUNTRY TURKEY GRAVY

\$8 pint

HOUSE-MADE APPLE SAUCE

– \$5 half pint –