

PASSOVER MENU 2022

ORDER BY: SUNDAY APRIL 10TH
PICK UP: FRIDAY APRIL 15TH (11AM - 3PM)
OR SATURDAY APRIL 16TH (9AM - 12PM)
ADDRESS: 9 ENTIN ROAD PARSIPPANY

SEDER PLATE ESSENTIALS

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

APPETIZERS

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**
– \$30 pound –

**PAN SEARED SALMON
FILLET**
lemon herb butter
– \$14 - 6oz portion –

**HERB ROASTED TURKEY
BREAST ROULADE**
\$14 pound
– gravy \$8 pint –

ACCOMPANIMENTS

**SWEET APPLE &
WALNUT CHAROSET**
– \$9 pint –

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

**LIGHTLY GRILLED
ASPARAGUS**
Red pepper, carrots & herbs
– \$15 small (4 to 6) ~ \$30
large (10 to 12) –

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

**SWEET POTATO,
CARROT TZIMMES**
– \$14 small (4 to 6) ~ \$28
large (10 to 12) –

DESSERT

FLOUR-LESS CHOCOLATE CAKE
\$35 each

ADDITIONS

HOUSE-MADE GRATED HORSERADISH
– 4 half pint –

HOUSE-MADE APPLE SAUCE
– \$5 half pint –

COUNTRY TURKEY GRAVY
\$8 pint

BRISKET GRAVY
– \$8 pint –