

# PASSOVER SELECTIONS 2018

## "THE COMPLETE PACKAGE"

(V) Vegetarian (GF) Gluten-Free  
(VV) Vegan (DF) Dairy-Free  
★ Staff Favorites

### Seder Plate (1 per 8 Guests)

Roasted Lamb Shank (1 per plate)	Hard Boiled Egg (1 per person)	Haroset (1 pint per plate)
Karpas (1 Bunch Curly Parsley)		Maror (Shredded Horseradish)

### Dinner Menu

Gefilte Fish with Carrot Slices  
accompanied by White or Beet Horseradish

Chicken Soup (DF)  
with Matzoh Ball, Slivers of Carrot, Fresh Chopped Parsley & Toasted Matzoh Farfel

Housemade Kishke

Choice of Entree  
(Can be split in multiples of 4)

★ **First Cut Brisket of Beef** (5 oz pp) (DF)  
sliced & served with Natural Brisket Gravy (2 oz pp)  
(Carrot, Onion & Tomato Coulis available for \$0.50 extra per person)

Pesce All'Ebraica (GF, DF)  
True Cod oven roasted with Olive Oil, White Wine, Paprika,  
Grilled Lemon, Pine Nuts, Honey & Drunken Raisins

Oven Roasted Garden Vegetable Bone-In Chicken (GF, DF)  
with Fresh Vegetables, Tomatoes & Herbs

★ **Stuffed Chicken Breast**  
Hel's Fig, Pear & Apple Matzoh Stuffing,  
Golden Raisins & Apple Cider Glaze

Salmon en Papillote (GF, DF)  
topped with a Delicate Julienne of Leeks & Carrots  
touched with a Splash of White Wine & Tarragon then gently oven steamed

### Choice of 2 Side Dishes

★ **Eggplant Timbale** (V, GF)  
Layers of Sautéed Eggplant, Tomato Basil Sauce  
and Parmesan & Mozzarella Cheese

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,  
Butternut Squash & Caramelized Brussel Sprouts (VV, GF, DF)

Warm Grilled Vegetables (VV, GF, DF)  
Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus &  
Portobello Mushroom drizzled with Balsamic Reduction

Sautéed Green Beans (VV, GF, DF)  
tossed with EVOO, Sea Salt, Cracked Pepper & Lemon Zest

Oven Roasted Fingerling Potatoes (VV, GF, DF)  
tossed with EVOO, Fresh Herbs & a touch of Crushed Garlic

Seared Asparagus Gremolata (VV, GF, DF)  
Lemon Zest, Garlic & Parsley

Caramelized Cauliflower Au Gratin (V, GF)

\$29.95 per Person

Above Package available for 8 or more (Must order in multiples of 4)

No Substitutions Please

DUE TO THE HIGH VOLUME OF HOLIDAY ORDERS, ALL ITEMS WILL BE PACKED IN DISPOSABLE FOIL AND PLASTIC CONTAINERS.

DELIVERY WILL BE SCHEDULED IN 3 HOUR WINDOWS BETWEEN 9:00AM AND 4:00PM.

ALL PASSOVER ORDERS MUST BE PLACED BY MONDAY, MARCH 26, 2018 FOR  
PICK UP OR DELIVERY ON FRIDAY, MARCH 30 OR SATURDAY, MARCH 31, 2018 BETWEEN 9:00AM AND 4:00PM.

NO ADDITIONS OR DELETIONS WILL BE ACCEPTED AFTER TUESDAY, MARCH 27, 2018.

HAVE A HAPPY & HEALTHY PASSOVER

## APPETIZERS

(V) Vegetarian (GF) Gluten-Free  
(VV) Vegan (DF) Dairy-Free  
★ Staff Favorites

Chopped Liver Platter (DF)  
decorated with Chopped Egg White, Egg Yolk & Red Onion  
accompanied by Hel's Housemade Olive Oil Matzoh  
\$19.95 (1 lb platter serves 10-15)

★ Petite Kefta Lamb Meatballs with Spiced Tomato Sauce (GF)  
\$16.75/dozen

Not Your Aba's Potato Skins (GF, DF)  
Red Skin Potato Cups filled with Braised Brisket  
\$22.50/dozen

★ Cranberry Goat Cheese Pops rolled in Chopped Nuts (V, GF)  
served with Fig Jam  
\$20.95/dozen

Grilled BBQ Salami Bites (GF, DF)  
\$14.95 (24 pieces)

Smoked Salmon Deviled Eggs (GF)  
\$10.50 (6 pieces)

Fresh Vegetable Crudite (Half-Size) (V, GF)  
of Broccoli, Cauliflower, Asparagus, Carrots & other Fresh Vegetables  
accompanied by Spinach Spring Scallion Dip  
\$34.95 (serves 14-18)

Hot Artichoke & Parmesan Dip (V)  
accompanied by Matzoh Crackers  
\$39.95 (serves 20-25)

Petite Salmon Patties  
with Spicy Thai Mayonnaise or Mustard Mayonnaise  
\$8.95 (6 pieces)

Seared Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste & Ginger Soy  
accompanied by Matzoh Crackers  
\$84.95 (1 lb platter serves 10-15)

Build Your Own Passover Trio  
accompanied by Hel's Housemade Olive Oil Matzoh

Choose 3 from the following:

Minted Baba Ganoush (VV, GF, DF) ~ Whitefish Salad (GF) ~ Salmon, Capers & Dill Salad (GF)  
Creamed Herring with Apples & Onions (GF) ~ Mixed Olives (VV, GF, DF) ~ Sephardic Hummus (DF)  
\$34.95 (serves 12-20)

## A LA CARTE SELECTIONS

### VEGETABLE, POTATO & PASSOVER SPECIALTIES

(2 lb minimum on all items priced by the pound)

★ Eggplant Timbale (V, GF)  
Layers of Sautéed Eggplant, Tomato Basil Sauce  
and Parmesan & Mozzarella Cheeses  
\$36.75 (serves 8-10)

Seared Asparagus Gremolata (VV, GF, DF)  
Lemon Zest, Garlic & Parsley  
\$15.95/lb

Warm Grilled Vegetables (VV, GF, DF)  
with Balsamic Reduction  
\$12.50/lb  
with Crumbled Goat Cheese \$13.50/lb

Charred Broccoli & Cauliflower (VV, GF)  
with EVOO, Garlic & Crushed Chili  
\$7.95/lb

Roasted Brussels Sprouts (VV, DF)  
with Cremini Mushrooms & Crispy Leeks  
\$13.95/lb

Fresh Vegetable Medley (V, GF)  
Asparagus, Green, Red & Yellow Pepper, Carrot,  
Broccoli, Cauliflower & Red Onion  
all tossed in Fresh Herb Butter  
\$9.25/lb

★ Scalloped Sweet Potatoes  
Shallots, Swiss Cheese & Crispy Salami Crumbles  
\$38.95 (3 lb pan serves 8-10)

Sweet Potato & Apple Tzimmes (VV, GF, DF)  
Sweet Potato, Granny Smith Apple, Dried Plum,  
Sugar, Cinnamon & Madeira Wine  
\$6.95/lb

Full Size Potato Latkes (V)  
with Sour Cream & Applesauce  
\$14.95/dozen

G'dempte Parslied Red Skin Potatoes  
& Baby Carrots splashed with Brisket Gravy (DF)  
\$7.95/lb

★ Garlic Potato Kale Cakes  
\$16.95/dozen

★ Oven Roasted Fanned Potatoes (V, GF)  
Onion Paprika Butter  
\$14.95/dozen

Seder Plate  
Roasted Lamb Shank, Hard Boiled Egg (8),  
Haroset (16 oz), Karpas & Maror  
\$23.95/plate

Gefilte Fish with Carrot Slices  
accompanied by White or Beet Horseradish  
\$7.50/piece (must order in multiples of 4)

Homemade Kishke  
\$11.95 (approx 1 lb)

★ Housemade Olive Oil Matzoh  
\$3.95 (6 pieces)

Hard Boiled Egg (GF, DF)  
\$0.85 each

Leona's Five Fruit Compote (VV, GF, DF)  
Prunes, Apricots, Peaches,  
Cherries & Pineapples  
\$8.95/lb

Hel's Homemade Haroset (VV, GF, DF)  
\$10.95/lb

Helen's Apple Matzoh Stuffing (V)  
\$8.75/lb

Sweet Matzoh Kugle with Apple & Raisins (V)  
\$34.95 (5 lb pan serves 8-12)  
\$18.50 (10-pack cupcakes)

Matzoh, Mushroom & Onion Kugle (V)  
\$34.95 (5 lb pan serves 8-12)  
\$18.50 (10-pack cupcakes)

## SOUP & SALAD SELECTIONS

(2 lb or 12 person minimum on all salads)



### ✧ Baby Spinach with Roasted Yellow Beets, Toasted Pecans (V, GF)

Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes  
with Mustard Maple Vinaigrette  
\$3.00/person

Orchard Chopped Salad (V, GF)  
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears,  
Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette  
\$2.50/person

Baby Kale, Apple & Shaved Brussels Sprouts Salad (VV, GF, DF)  
with Blood Oranges, Dried Cherries & Champagne Vinaigrette  
\$3.00/person

Jerusalem Salad (VV, GF, DF)  
Cucumbers, Tomatoes, Chopped Parsley  
& a touch of Fresh Lemon Juice  
\$6.95/lb

Tri-Colored Quinoa Salad (V, GF)  
with Feta, Spinach, Kale & Sweet Potatoes  
in Balsamic Vinaigrette  
\$9.95/lb

Matzoh Fattoush (VV, DF)  
\$8.50/lb

✧ Cream of Asparagus Soup (V)  
with Frizzled Leeks  
\$20.95 per 1/2 gallon (serves 6-8)

Chicken Soup (DF)  
with Carrot Slivers, Chopped Parsley & Matzoh Farfel  
\$5.50/quart

Matzoh Balls  
\$7.25 (5-piece package)

## ENTREE SELECTIONS

✧ First Cut Brisket of Beef (DF)  
sliced & splashed with Natural Brisket Gravy  
\$27.95/lb (minimum 2 lbs)

Just the Gravy or Carrot, Onion & Tomato Coulis (DF)  
\$5.95/pint

Red Wine Braised Short Ribs (GF, DF)  
\$72.50 (2.5 lbs serve 8 guests as 1 of 2 entrees)

Tilapia Provencal  
dusted with Country Herbs, lightly sautéed & served Provencal Style  
with Tomatoes & Mushrooms over a bed of Wilted Spinach  
\$55.95 (8 – 3 oz portions serve 4 guests as a single entrée)

Rushing Waters Stuffed Trout (GF, DF)  
filled with Fresh Spinach & Roasted Red Peppers  
served with Lemon Dill Vinaigrette  
\$58.50 (3 whole fish = 12 pieces serve 8-10 guests as 1 of 2 entrees)

Grilled Salmon (GF)  
brushed with Fresh Herbs & Virgin Olive Oil  
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli  
\$65.95 (8 – 3 oz portions serve 4 guests as a single entrée)

✧ Stuffed Chicken Breast  
Hel's Fig, Pear & Apple Matzoh Stuffing,  
Golden Raisins & Apple Cider Glaze  
\$10.50/piece (must order in multiples of 4)

Oven Roasted Mediterranean Chicken (GF)  
Artichoke Hearts & Roasted Lemon Wedges  
glazed with Lemon, Oregano & Olive Oil  
\$39.95 (8 – 4 oz boneless breasts)

✧ Bone-In Farm to Table Chicken (GF, DF)  
Brown Sugar, Garlic & Lemon Juice  
\$57.95 (8 breasts, 8 legs & 8 thighs)

## PINAT YELADIM (KIDS KORNER)

Crispy Matzoh Chicken Tenders with BBQ Dipping Sauce \$24.95 (20 pieces)  
All-Beef Cocktail Wieners in Tangy BBQ Sauce (GF, DF) \$14.95 (20 pieces)  
Mini Sweet & Sour Meatballs (DF) \$11.95 (20 pieces)

## DESSERT SELECTIONS

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries  
Small (serves 12-16) \$45.95 Medium (serves 25-30) \$69.95

Dark Chocolate Mousse (V)  
topped with White Chocolate Curls  
\$36.50 (serves 12-16)

✧ Flourless Chocolate Cake (V, GF)  
with Sea Salt Caramel  
\$29.95 (serves 10-12)

Espresso Mousse (V)  
topped with Chocolate Covered Espresso Beans  
\$36.50 (serves 12-16)

Passover Cupcakes (White or Chocolate Cake)  
\$8.95 (1/2 dozen)  
(1/2 dozen minimum per flavor)

Chocolate Banana Cake (V)  
Chocolate Cake with Banana Custard &  
Fresh Sliced Bananas  
covered with Chocolate Glaze  
\$17.95 (serves 8-10)

✧ Margie's Macaroons (V)  
Chocolate Chip ~ Butterscotch Chip ~ Plain  
\$5.95 (1/2 dozen)  
(1/2 dozen minimum per flavor)

Passover Apple Crisp (GF)  
\$24.95 (serves 12-15)

Assorted Truffles (V, GF)  
(Varieties include Lemon, Salted Caramel  
& Chocolate Chambord)  
\$16.80/dozen

Fruit Tart (GF)  
\$29.95 (serves 12-16)

✧ Grandma Helen's Chocolate Dipped  
Toffee Matzoh (V)  
\$9.95/lb

Honey Cake with Orange Zest Glaze (V, DF)  
\$14.95 (serves 10-14)

Assorted Chocolate Bark (V, GF)  
Macadamia Nut ~ Toasted Coconut  
Cherry & Orange Peel  
\$6.95/lb

Lemon Glazed Sponge Cake (V, DF)  
\$14.95 (serves 10-14)

Almond Cake with Cardamom & Pistachios (V, DF)  
\$32.95 (serves 10-14)

Top Your Dessert?

Espresso Crème Anglaise (V, GF) \$5.95 (1/2 pint)    Raspberry Sauce (VV, GF, DF) \$5.95 (1/2 pint)    Fresh Whipped Cream (V, GF) \$4.95/pint

Hel's Kitchen Catering would like to remind you of our ongoing commitment to feeding the hungry and helping the disadvantaged during these difficult times. *For this Passover, Hel's Kitchen will donate 3% of all Passover sales to Mazon* – A Jewish Response to Hunger (<http://helskitchen.com.mazon.html>). And we continue our 3% matching program to include a variety of charitable organizations quietly doing tireless work to alleviate suffering and hardship every day. See Hel's Kitchen Cares (<http://helskitchen.com/helskitchencares.html>) for more information on this program. As always – wishing you and yours a happy and healthy Passover from all of us at Hel's Kitchen Catering. Looking forward to our family being a part of your family for many years to come.